



HOURS:

7:30AM TO 2:30PM
TUESDAY THROUGH FRIDAY

7AM TO 2:30PM
SATURDAY AND SUNDAY

CLOSED ON MONDAY

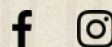


2160 PLUM GROVE RD
ROLLING MEADOWS, IL 60008

(847) 306-9095

INFO@CAFE-ONTHEGROVE.COM

ORDER FOR DELIVERY ONLINE:
CAFE-ONTHEGROVE.COM



breakfast specialties ☆

Served with Hash Browns or Fresh Fruit

BREAKFAST BURRITO \$16

Scrambled Eggs, Chorizo, Tomato, Beans, Bell Peppers, Onions, Cilantro, Chihuahua Cheese & La Crema with Homemade Salsa & Sour Cream on the side

BACON, CHEDDAR & EGG SANDWICH \$16

Two Fried Eggs, Bacon, White Cheddar, Arugula & Pesto Aioli on Croissant

DIVORCIADOS* \$15

Corn Tortillas, Eggs Over Easy, Avocado, Salsa Verde, Salsa Rojo, Refried Beans & Queso Fresco. No additional side included.

Add Chicken for \$3

Add Carnitas, Chorizo, or Ham for \$2

CHILAQUILES* \$16

Eggs "Your Way", Fried Tortilla Chips, Black Beans, Avocado, La Crema & Cotija Cheese. No additional side included.

Choice of Sauce: Red Guajillo or Epazote Salsa

Add Carnitas, Chorizo, or Ham for \$2

BISCUITS & GRAVY* \$15

Two Biscuits, Homemade Country Sausage Gravy, Two Eggs "Your Way"

batters

Dusted with Powdered Sugar and served with Whipped Butter and Syrup. Gluten-Friendly batter available for \$2

BLUEBERRY LEMON PANCAKES \$15

Signature Multigrain Batter Mixed with Quinoa. Topped with a Lemon Glaze, Fresh Blueberries and Served with a Side of Mixed Berry Compote

BANANA CRUNCH PANCAKES \$15

Love a Banana Muffin? You can't miss out on this one! Our Signature Multigrain Batter Mixed with Quinoa and a Touch of Oats. Topped with a Homemade Banana Glaze, Toasted Oats & Fresh Bananas

ULTIMATE CHOCOLATE CHIP PANCAKES \$15

Buttermilk Pancakes topped with Chocolate & White Chocolate Drizzle, Fresh Raspberries, Whipped Cream

CINNAMON ROLL PANCAKES \$15

Buttermilk Pancakes topped with a Cinnamon Sugar Glaze, Cream Cheese Frosting & dusted with Cinnamon Sugar

BUTTERMILK PANCAKES \$12

Add Strawberries or Banana for \$3, Whipped Cream for \$1

BELGIAN WAFFLE \$12

Add Strawberries or Banana for \$3, Whipped Cream for \$1

FRENCH TOAST \$13

Brioche French Bread sprinkled with Powdered Sugar. Add Strawberries, Banana or Blueberries for \$3

VERY BERRY STUFFED FRENCH TOAST \$16

Two Slices of Brioche French Toast Layered with Vanilla Cream Cheese and topped with our Homemade Berry Compote

THE classics

Served with Hash Browns or Fresh Fruit & Choice of Toast, English Muffin or Pancakes. Egg Whites or Egg Beaters available at no additional cost. Upgrade to Signature Pancakes, French Toast or Crepes for \$3

TWO EGGS "YOUR WAY"* \$12

Two Eggs Any Style, Add an Egg for \$1

TWO EGGS "YOUR WAY" & PROTEIN* \$14

Two Eggs Any Style, Choice of Bacon, Ham, Sausage Links or Turkey Sausage, Add an Egg for \$1

HAM & EGG SCRAMBLE* \$14

Scrambled Eggs, Minced Ham Off the Bone, Cheddar Cheese

skillets & omelettes

Skillets served with Two Eggs "Your Way" and Hash Browns. Choice of Toast, English Muffin or Pancakes.

Omelets served with Hash Browns or Fresh Fruit and Choice of Toast, English Muffin or Pancakes.

Upgrade to Signature Pancakes, French Toast or Crepes for \$3

THE MEXICANA* \$16

Chorizo, Jalapeños, Avocado, Monterey Jack Cheese. Pico de Gallo served on the side with Sour Cream, and Homemade Salsa

THE CHIPOTLE CHICKEN* \$16

Chicken Tinga, Queso Fresco, Cilantro, Drizzled La Crema & Homemade Pico

THE MEAT LOVER'S* \$16

Bacon, Sausage, Ham & Cheddar Cheese

THE FARMER'S* \$15

Mushrooms, Onion, Bell Peppers, Tomato & Cheddar Cheese

THE DENVER* \$16

Ham, Bell Peppers, Onion & Cheddar Cheese

BUILD YOUR OWN* \$16

Choose 3 ingredients. Add more for an additional \$.50 each

VEGGIES – Tomato, Onion, Bell Peppers, Jalapeños, Mushrooms, Spinach, Arugula, Broccoli, Avocado

CHEESE – Mozzarella, Cheddar, American, White Cheddar, Pepper Jack, Swiss, Goat Cheese, Havarti, Feta

PROTEIN – Bacon, Canadian Bacon, Ham, Chorizo, Sausage, Chicken Sausage, Turkey Sausage, Carnitas, Chicken Tinga

On Bread

BACON AVOCADO TOAST* \$16

The Owner's favorite dish inspired by a Cafe in Florida. It's a must try! Sourdough Toast topped with Mashed Avocado, Poached Egg, Chopped Bacon, Cotija Cheese, Cilantro and Drizzled with Chipotle Aioli.

THE TRADITIONAL* \$16

Multigrain Toast layered with Avocado and Arugula. Topped with Fresh Mozzarella, Cherry Tomatoes and a Balsamic Glaze.

LOX AND BAGEL* \$19

Smoked Salmon, House Made Cream Cheese, Red Onion and Capers. Sprinkled with Dill and a hint of Lemon Juice.

THE benedicts

Served with Hash Browns or Fresh Fruit

THE CLASSIC BENEDICT* \$16

English Muffin, Canadian Bacon, Poached Egg & Homemade Hollandaise Sauce

THE SOUTHERN BENEDICT* \$16

English Muffin, Chorizo, Avocado, Pico de Gallo, Poached Egg, Hollandaise Sauce & Cilantro

THE SALMON BENEDICT* \$18

English Muffin, Smoked Salmon, Avocado, Red Onion, Hollandaise Sauce & Capers

Crepes

ORIGINAL CREPES \$12

Two homemade rolled crepes sprinkled with powdered sugar. Add strawberries, blueberries or bananas for \$3 or nutella for \$2.

BERRY NUTELLA \$16

Filled with homemade Raspberry Cream Cheese and topped with Fresh Strawberries, Powdered Sugar & Bananas. Drizzled with Raspberry & Nutella Glaze

BANANA CINNAMON \$16

Filled with homemade Cinnamon Cream Cheese and topped with Fresh Bananas and Cinnamon Sugar Toasted Pecans. Drizzled with Banana Cinnamon Glaze

VANILLA CARAMEL \$15

Filled with Vanilla Cream Cheese. Drizzled with a Caramel Glaze and Powdered Sugar

THE GROVE'S MONTE CRISTO* \$17

Our spin on a timeless classic! Our house made Crepes rolled up with Scrambled Eggs, Ham, Turkey and Swiss Cheese. Topped with Raspberry Glaze and Powdered Sugar

oats & more

CLASSIC OATS \$7

Served with Brown Sugar & Milk. Add Fresh Blueberries, Strawberries, Blackberries, Bananas, Apples, Raisin, Craisins, Pecans or Walnuts for \$1 each

APPLE CINNAMON OATMEAL \$10

Fresh Apples, Cinnamon & Pecans

YOGURT PARFAIT \$10

Vanilla Greek Yogurt, Mixed Berries & Granola

COLD CEREAL & FRESH BANANA \$8

Cheerios or Fruit Loops
Served with 2% Milk or Almond Milk

GRATUITY ADDED TO PARTIES OF 6 OR MORE
*CONSUMING RAW PRODUCTS OR UNDERCOOKED MEAT OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES
PLEASE BE SURE TO MAKE YOUR SERVER AWARE OF ANY ALLERGIES
PRICES SUBJECT TO CHANGE



burgers

Served with Choice of French Fries, Chips or Fruit. Substitute for a Cup of Soup or Field Green Salad for \$1.

CLASSIC CHEESEBURGER* \$16

Handpacked Beef Patty on Brioche Bun with Choice of Cheese. Served with Lettuce, Tomato, Onion & Seasoned Mayo. Add Bacon for \$1.50, Fried Egg for \$1

BBQ BACON BURGER* \$17

Handpacked Beef Patty, Lettuce, Tomato, Bacon, Cheddar Cheese, BBQ Ranch & Crispy Onion Strings on Pretzel Bun

CAPRESE TURKEY BURGER* \$17

Handpacked Turkey Patty on Brioche Bun with Pesto Mayo, Mozzarella, Tomato, Arugula, Fresh Basil & Balsamic Glaze

SOUTHWEST BURGER* \$16

Handpacked Beef Patty, Arugula, Onion, Pepper Jack Cheese, Thousand Island & Homemade Southwest Corn Relish on Pretzel Bun

soups & more

HOMEMADE CHICKEN NOODLE \$6 for Cup, \$7 for Bowl

SOUP OF THE DAY \$6 for Cup, \$7 for Bowl

HALF SANDWICH & CUP OF SOUP \$14

Sandwich Choice: Turkey Club, BLT, Tuna Sandwich, Grilled Cheese, Ham & Gruyere, Served with Fries or Chips

Soup Choice: Soup of the Day or Homemade Chicken Noodle

HALF SANDWICH & SALAD \$14

Sandwich Choice: Turkey Club, BLT, Tuna Sandwich, Grilled Cheese, Ham & Gruyere, Served with Fries or Chips

Salad Choice: Field Greens, Chopped Cobb, Strawberry Fields or Southwest BBQ Salad

Add Chicken for \$3

CUP OF SOUP & SALAD \$13

Soup Choice: Soup of the Day or Homemade Chicken Noodle

Salad Choice: Field Greens, Chopped Cobb, Strawberry Fields or Southwest BBQ Salad

Add Chicken for \$3

handhelds

Served with Choice of French Fries, Chips or Fruit. Substitute for a Cup of Soup or Field Green Salad for \$1.

TURKEY CLUB \$16

Turkey, Bacon, Avocado, Havarti Cheese, Tomato, Arugula & Lemon Garlic Aioli on French Roll

HAM & GRUYERE \$16

Ham, Gruyere, Arugula Salad & Lemon Garlic Aioli on French Roll

BLT \$14

Bacon, Lettuce, Tomato & Mayo on White Toast.

Add Avocado for \$2

Add Fried Egg for \$1

VEGGIE WRAP \$15

Hummus, Avocado, Tomato, Spinach, Red Onion, Roasted Corn and a Balsamic Demi Glaze wrapped in a Spinach Tortilla

TUNA SANDWICH \$16

Homemade Tuna Salad, Lettuce & Tomato on Croissant

CHICKEN RANCH WRAP \$16

Grilled Chicken, Field Greens, Cheddar, Tomato, Cucumber & Ranch Dressing on Flour Tortilla

SUE'S GRILLED CHICKEN SANDWICH \$17

Grilled Chicken Breast on a bed of Arugula, Tomato, Bacon, Cheddar Cheese and Avocado. Served on a Brioche Bun with a side of Honey Mustard

SIGNATURE GRILLED CHEESE \$14

Cheddar & Smoked Gouda

Add Carnitas, Bacon or Ham for \$2

BBQ PULLED PORK SANDWICH \$16

Homemade Pulled Pork served on a Pretzel Bun and topped with our Speciality Coleslaw.

shareables

CHICKEN QUESADILLAS \$14

Flour Tortilla with Chicken Tinga, Mozzarella & Cheddar Cheese, Served with Pico de Gallo, Sour Cream & Guacamole

CHIPS & GUACAMOLE \$14

Tortilla Chips Served with Fresh Guacamole & Salsa

CHICKEN TENDERS AND FRIES \$14

4 Breaded Tenders. Served with choice of Ranch or BBQ.

tacos

Served in Three Corn or Flour Tortillas with Refried Beans

BREAKFAST TACOS* \$14

Scrambled Eggs, Pepper Jack Cheese, & Avocado. Pico de Gallo on the side.

Add Chorizo, Sausage or Ham for \$2

CARNITAS \$16

Topped with Cilantro, Onions, Salsa Verde & La Crema. Served with a side of Sour Cream and Homemade Salsa

CHICKEN TINGA \$16

Tossed in a Smokey Chipotle Sauce & Topped with Cilantro, Avocado & Queso Fresco

greens

Salads are served with mini brioche roll. Dressings: Ranch, Chipotle Ranch, Creamy Italian, Balsamic, Honey Mustard, Thousand Island & Italian Vinaigrette

CHOPPED COBB \$16

Iceberg Lettuce, Field Greens, Grilled Chicken, Avocado, Bacon, Tomato, Egg, Gorgonzola Cheese & Creamy Italian Vinaigrette

STRAWBERRY FIELDS SALAD \$16

Mixed Greens, Fresh Strawberries, Roasted Pecans, Mandarin, Goat Cheese, Grilled Chicken & Italian Vinaigrette

SOUTHWESTERN BBQ CHICKEN SALAD \$16

BBQ Grilled Chicken, Iceberg Lettuce, Field Greens, Tomatoes, Black Beans, Cheddar Cheese, Avocado, Corn Relish, Tortilla Strips, Smoked Bacon & Chipotle Ranch

HONEY DIJON COBB SALAD \$14

Field Greens tossed in our Honey Dijon Dressing with Bacon, Egg, Avocado, Tomato, Corn, Cilantro and Mozzarella Cheese. Add Grilled Chicken for \$3

Additional orders of our Homemade Salsa, Red Guajillo Sauce & Epazote Sauce are an additional \$.75 each

sides

BACON \$6

PORK SAUSAGE LINKS \$6

TURKEY SAUSAGE \$6

CHICKEN SAUSAGE \$6

CANADIAN BACON \$6

HAM OFF THE BONE \$6

HASH BROWNS \$4

FRESH FRUIT CUP \$5

SLICED BANANA \$4

TOAST \$4

BAGEL & CREAM CHEESE \$5

HOMEMADE CHIPS \$4

FRENCH FRIES \$4

SIDE SALAD \$5

BISCUIT & GRAVY \$7

beverages

COFFEE \$4

COLD BREW \$5

FRESH SQUEEZED ORANGE JUICE \$4.50

FRESH BREWED ICED TEA \$3.50

HOT TEA / HOT CHOCOLATE \$3.50

MILK 2% \$4

CHOCOLATE MILK \$4.50

APPLE JUICE \$3.50

CRANBERRY JUICE \$4

GRAPEFRUIT JUICE \$4.50

FOUNTAIN DRINKS: \$3.50

Coke, Diet Coke, Coke Zero,

Sprite, Sprite Zero, Minute Maid

Lemonade, Orange Fanta,

Barq's Root Beer

COCKTAIL TIME

CLASSIC BLOODY MARY \$11

Tito's Vodka / Antipasto Skewer

THE GROVE'S SIGNATURE BLOODY MARY \$15

Tito's Vodka / Grilled Cheese / Bacon / Pickle Spear

APEROL SPIRTZ \$11

Prosecco / Aperol / Club Soda

MIMOSA TIME \$11

Orange, Grapefruit or Tropical (Pineapple Mango)

THE GROVE RITA \$13

Don Julio Blanco / Lime Juice / Cointreau / Agave

BOTTOMLESS MIMOSA \$26 PER PERSON

MILLER LITE \$5

SOL & BLUE MOON \$7

REVOLUTION & SEASONAL \$8

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