



Starters

SURF & TURF EGG ROLLS

steak, lobster, kale slaw sweet chili sauce

BIM BAM SHRIMP

fried gulf shrimp tossed
 in bang bang sauce
 served with citrus slaw

CHEESE CURDS

fried mozzarella cheese with a kick, served with marinara

*GF SPINACH & ARTICHOKE DIP

creamy satued spinach and artichoke dip with tortilla chips

FRIED PICKLES

hand breaded pickle chips served with Back Nine sauce

*GF CHIPS & QUESO

tortilla chips with housemade white queso

Greens

GREEK

romaine, onion, tomato, olives, cucumber, artichokes, feta, pepperoncini, croutons

HOUSE

spring mix, romaine, cucumber, tomato, cheddar, croutons, red onions, boiled

CAESAR

baby romaine hearts, breadcrumbs, pickled red onions, fresh parmesan, caesar dressing

AVOCADO

arugula, spring mix, avocado, red onions, tomatoes, housemade lemon vinaigrette

add protein:

fried/grilled chicken \$4, shrimp \$6, salmon filet \$8, steak filet \$10

ranch, blue cheese, caesar, italian, greek, balsalmic, honey mustard, red wine vinaigrette, thousand island, lemon vinaigrette

Wings & Birdies

*GF

6/10 CT WINGS

non-breaded bone in wings tossed in our house-made sauces

2CT/3CT FRIED BIRDIES

panko breaded chicken cutlet choice of dipping sauce

angry buffalo jerk hot honey

rasta

bourbon honey smoked seasoning (dry) memphis bbq garlic parm teriyaki lemon pepper (dry) sweet chili ATL style





Bowls

CHIPPING CAJUN

lobster and shrimp tossed with, sautéed bell peppers, onions, garlic, and fettuccine with creamy Cajun sauce

LOBSTER MAC

house-made creamy mac and cheese, with rich Gouda and Monterey Jack cheeses topped with hot buttered lobster

GREEN JACKET

grilled chicken with fresh basil pesto, sun-dried tomatoes, and penne noodles, topped with parmesan

POWER BOWL

fried/grilled chicken \$4, shrimp \$6,
 salmon filet \$8, steak filet \$10

Flatbreads

upgrade your flatbread to our signature cauliflower crust!

*V,GF THE GROVE

pesto, roasted tomatoes, red onions, feta cheese, mozzarella, califlower crust

*V,GF

VODKA ALLA MARGHERITA

vodka sauce, fresh mozzarella slices, basil, cauliflower crust

BBQ CHICKEN

memphis BBQ sauce, grilled chicken, red onion, bell pepper, mozzarella

*V,GF GREEK

olive oil, roasted tomatoes, black olives, bell pepper, red onion, feta cheese, mozzarella, califlower crust

SWEET CHILI CHICKEN

sweet chili sauce, grilled chicken, red onions, jalapenos, mozzarella

CHICKEN ALFREDO

housemade alfredo sauce, grilled chicken, bacon, red onion, mozzarella

Locally Owned, Freshly Crafted Every dish is made in-house and made to order

Proudly locally owned and operated

Staff Favorite

We proudly use beef tallow in our fryers

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

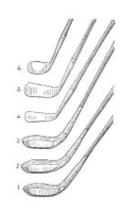
*GF - GLUTEN FREE

*V - VEGETARIAN

Gratuity may be added



Between the Bread



PITTSBURGH PHILLY

seared and hand-sliced ribeye on a hoagie roll with sauteed onions, mushrooms, aioli & white cheddar

MEMPHIS BURGER

our signature burger blend topped with house smoked pulled pork, BBQ sauce, smoked gouda, pickled red onions, and crispy jalapeños

BACK NINE BURGER

American classic, cheddar cheese, lettuce, onion, tomatoes, pickles, Back Nine sauce

LOBSTER ROLLS

two rolls, wild caught Maine lobster, served with citrus slaw, Connecticut or Maine style

WRAP

WAGYU BURGER

wagyu from Hall Farmstead, KY, lightly seasoned, gruyère, bacon jam, butter lettuce, tomato, truffle aoli

SNAPPER POBOY

fried snapper, romaine, tomato, red onion, spicy remoulade

SPICY BIRDIE

spicy chicken breast, griled or fried, bacon, lettuce, tomato, pickles, onion, pepper jack cheese, spicy B9 sauce

PATTY MELT

smashed patty served between toasted sourdough with sauteed onions, white cheddar & Back Nine sauce

BIRRIA TACOS

tender pork in crispy grilled tortillas with crotija and mozzarella cheese, onions, and cilantro, rich consommé

Black Bean Quinoa patty and Gluten free buns and lettuce wraps available

Off the Grill

IRONWOOD RIBEYE

sous vide hand cut ribeye with garlic mashed potatoes, and sautéed seasonal vegetables topped with garlic cream sauce

EAGLE'S CATCH

grilled salmon filet over jasmine rice with lemon-herb butter and seasonal vegetables

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Kindly note that checks can be split for up to 4 ways per table





Sides

CLASSIC FRENCH FRIES
ONION RINGS
MASHED POTATOES
GRILLED CHEESE

HOUSE/ CAESAR SALAD SWEET POTATO FRIES MAC & CHEESE SEASONAL VEGETABLES

make them parmesan truffle fries!

Desserts

CINNAMON BITES

warm pretzel bites tossed in cinnamon sugar drizzled with cream cheese frosting

OXFORD CREAMORY SCOOP

rotating flavors of ice cream by the scoop. Ask about today's offerings!

AFFOGATO

fresh Exploradora espresso over a scoop of Oxford Creamory vanilla ice cream

KEY LIME PIES

2 single-serve key lime pies topped with whipped cream, ice cream and lime zest

Beverages

COKE PRODUCTS

coke, diet coke, coke zero, sprite
 dr. pepper, barq's rootbeer,
blue powerade, lemonade, gingerale

ICED TEA

brewed daily, sweet & unsweet

JUICES

cranberry, grapefruit, pineapple, orange

COFFEE

exploradora nitro cold brew \$5 exploradora hot espresso \$4 exploradora drip coffee \$4

Zero-Proof Playbook

BLOODLINE OF VAUGHT

fresh-squeezed blood orange juice, zero-proof tequila, agave, lime

FREE BIRD

crisp lemonade with Ritual Zero Proof Gin and fresh rosemary

CALCUTTA STORM

vibrant mix of pineapple and cilantro,
 zero-proof rum, ginger beer

SPRITZ N GIGGLES

zero-proof aperitif with fresh thyme and bright orange, topped with club soda