MOZZA-LOG $10
Three Homemade Monster Mozza-Logs in a Panko Parmesan Bread Crumb Served with Marinara Sauce

WINGS
Homemade Wings Tossed In Your Choice Of Sauce: Buffalo - Mango Habanero Bourbon Sriracha - Garlic Parmesan - BBQ
6 Piece $ 7
12 Piece $ 13
18 Piece $ 19

BONELESS WINGS $ 9
Tossed in your Choice of Sauce

POTATO SKINS $ 10
Four Homemade Potato Skins Loaded With Cheddar, Sour Cream, Chives & your Choice of Bacon or Chili

SAGANAKI $ 9
Flaming Greek Cheese, OOPA!

.loaded nachos $ 10
Homemade Nacho Chips with your Choice of Chili, Pulled Pork or Chicken, Layered with Pico de Gallo, Guacamole, Sour Cream, Monterey Jack & Cheddar

Add Sriracha $ 1

beer battered chicken fingers $ 10
Homemade Beer Battered Chicken Fingers Served with Honey Mustard or BBQ Sauce

NEW PRETZEL BITES $ 8
Served with a side of Cheese

NEW FRIED PICKLES $ 8
Served with Buffalo Ranch

NEW STUFFED JALAPEÑO BITES $ 8

NEW SPINACH ARTICHOKE DIP $ 9

salads

Chicken fajita salad $ 12
Romaine & Iceberg Lettuce topped with Chicken, Monterey Jack & Cheddar, Sautéed Onions, Red & Green Peppers, Guacamole, Chips, Side of Salsa & Chipotle Ranch Dressing

Tropical berry salad $ 13
Bleu Cheese Crumbles, Avocado, Romaine & Iceberg Lettuce, Sliced Eggs, Walnuts, Dried Cranberries, Seasonal Fruit with Raspberry Vinaigrette

NEW WEDGE SALAD $ 9
Iceberg Lettuce Topped with Bacon, Tomatoes, Crumbled Bleu Cheese & Bleu Cheese Dressing

Buffalo chicken salad $ 11
Panko Breaded Chicken mixed in Buffalo Sauce, Romaine & Iceberg Lettuce , Diced Tomatoes Tossed in Creamy Bleu Cheese

COBB SALAD $ 13
Romaine & Iceberg Lettuce , Chicken, Egg, Diced Tomatoes, Cucumbers, Carrots, Crumbled Blue Cheese, Applewood Smoked Bacon & Avocado

Horiatiki $ 11
“GREEK VILLAGE SALAD”
Cucumbers, Red Onions, Grape Tomatoes, Greek Olives, Pepperoncini and Feta Cheese Tossed with Extra Virgin Olive Oil & Red Wine Vinegar (No Lettuce)

Add 4 oz. Salmon to Any Salad for $ 5
or Chicken for $ 3
Dinner Salad, Bowl of Soup or Chili $ 4

burgers

The grove burger $ 12
Melted Pepper Jack Cheese Guacamole, Chipotle Mayo & Crispy Fried Onion Strings

Diablo burger $ 12
Melted Pepper Jack Cheese, Topped With Fried Jalapeño & Sriracha Mayo

Black & bleu burger $ 12
Cajun Spices, Crumbled Bleu Cheese, Applewood Smoked Bacon

New royal burger $ 12
Topped with American Cheese, Bacon, Tomato, Fried Egg over easy, Lettuce & May

Mushroom swiss $ 12
Topped with Sautéed Mushrooms & Swiss Cheese

The bootlegger $ 12
Brushed with Bourbon Sriracha, Melted Cheddar, Topped with Crispy Onion Strings

Bacon BBQ burger $ 12
Smothered in BBQ Sauce, Melted Cheddar, Applewood Smoked Bacon & Grilled Onions

New italiano burger $ 12
Topped with a Mozza-Log, Marinara & Hot Giardiniera

Add Cheese for an Additional 75¢ American - Cheddar - Mozzarella - Swiss - Pepper Jack - Bleu Cheese - ADD any of these toppings for an additional 1.00 Sautéed Mushrooms Crispy Fried Onions Strings - Fried Jalapeños - Applewood Smoked Bacon - Avocado - Guacamole
SANDWICHES & WRAPS
Served with Seasoned Fries & a Pickle, Substitute Sweet Potato Fries, Waffle Fries or Onions Rings for an additional $1.99

HICKORY CHICKEN SANDWICH $10
Marinated Chicken Breast Smothered in BBQ Sauce, Topped with Cheddar Cheese and Applewood Smoked Bacon Served on Garlic Bread

PULLED PORK $11
BBQ Pulled Pork on a Brioche Bun Served with Coleslaw

BEEF BRISKET $12
Carolina Vinegar BBQ Brisket on a Brioche Bun Served with Coleslaw

BUFFALO CHICKEN SANDWICH $10
Marinated Chicken Breast Breaded & Fried, Mixed in Buffalo Sauce, Topped with Bleu Cheese Crumbles, Lettuce & Tomato Served on a Brioche Bun

NEW CUBAN SANDWICH $11
Ham, Pork, Swiss, Minced Dill Pickle & Dijon Mustard on Sour Dough

RIBEYE STEAK SANDWICH $15
8 oz. Marbled for Flavor and Tenderness Topped with Sautéed Mushrooms and Onions, Served on Garlic Bread

CAJUN CHICKEN WRAP $10
Grilled Cajun Chicken Breast, Pepper Jack, Shredded Lettuce, Pico de Gallo, Sour Cream Wrapped in a Warm Garlic Herb Tortilla

CHICKEN FAJITA WRAP $11
Marinated Chicken Breast, Pico de Gallo Guacamole, Sautéed Red & Green Peppers & Onions, Pepper Jack, Sour Cream Wrapped in a Warm Garlic Herb Tortilla

AVOCADO WRAP $10
Grilled Marinated Chicken, Bacon, Shredded Lettuce, Tomatoes, Avocado & Chipotle Mayo Wrapped in a Warm Garlic Herb Tortilla

NEW GRILLED CHEESE SANDWICH $7
Melted Cheddar & Pepper Jack on Sour Dough

Chicken $14
Steak $17

FISH TACOS $12
Seasoned Icelandic Cod Served in three Flour Tortillas, with Monterey Jack-Cheddar, Sriracha Sauce, Served with Shredded Lettuce & Sliced Avocado, with a side of Rice Pilaf & Pico de Gallo

CHICKEN TACOS $12
Seasoned Chicken Served in Three Flour Tortillas, with Monterey Jack-Cheddar, Sriracha Mayo & Shredded Lettuce, with a side of Rice Pilaf, Sour Cream, Homemade Salsa & Pico de Gallo

NEW BRISKET TACOS $12
Cook Low & Slow, Beef Brisket marinated in our Carolina Vinegar BBQ Served in Three Flour Tortillas, topped with Coleslaw, side of Rice Pilaf, Homemade Salsa & Pico de Gallo

MARIA’S MAC & CHEESE $12
Cavatappi Pasta & Applewood Bacon Baked in a Three-Cheese Blend Served with a Dinner Salad & Garlic Bread

DINNERS
Served with Your Choice of a Dinner Salad or Soup, Your Choice of Baked Potato, French Fries or Rice Pilaf

CEDAR PLANK SALMON $17
Glazed & Broiled with Our Bourbon Sriracha Sauce, Served with Fresh Vegetable of the Day

BBQ BABY BACK RIBS $20
Full Slab
Half Slab $15
RIBS & CHICKEN FINGERS $19

CHICKEN FINGER DINNER $14
Homemade Beer Battered Chicken Fingers Served with Seasoned Fries

Boneless Wings Dinner $14
Homemade Beer Battered Chicken Fingers Served with Seasoned Fries

DESSERTS

SOPHIA’S HOMEMADE $5

CHOCOLATE CAKE

DESSERT SPECIAL $5

SPECIALTIES

SIZZLING FAJITAS
Served with Flour Tortillas, Monterey Jack-Cheddar, Shredded Lettuce, Pico de Gallo & Rice Pilaf, Guacamole Available Upon Request

Friday Special
Icelandic Cod Fish Fry $10
Baked Haddock $12

Saturday Special
10 oz. Prime Rib $22
14 oz. Prime Rib $26

*Consuming Raw or Under Cooked Meats, Poultry, Shellfish or Eggs can increase the chance of Foodborne Illness
Prices subject to change (07/19)