

STARTERS

The Grand Mozzarella 11

Almost too big, hand cut & battered mozz, deep fried in our signature seasoning w/ homemade marinara.

Fried Alligator 16

Gator bites, hand-battered, fried to crispy golden brown and served w/ homemade remoulade sauce.

King's Bavarian Pretzel 12

GIANT, bronzed to perfection, soft, and salty. Served w/ our homemade beer cheese & dijon mustard.

Fried Okra 8

A southern classic & local favorite. Crispy, golden brown fried okra served w/ our homemade ranch.

Smoked Fish Dip 13

Smoked mahi-mahi and wahoo. Served w/ homemade tortilla chips & our pickled jalapeños.

Fried Green Tomatoes 11

Hand sliced, lightly breaded and fried to perfection. Served w/ our homemade remoulade sauce.

Ahi-Tuna 15

Lightly seared, wild caught Ahi-Tuna, atop a seaweed salad & drizzled w/ our kickin' orange teriyaki sauce.

Hometown Pickles 9

Crispy & fried from Empire Pickle Co. Traditional or spicy. Served w/ our homemade ranch sauce.

WINGS

Good things take time. Our wings are cooked from fresh, so please allow approx. 20 minutes.

10pc Bone-In Wings 16

Pick any of our **homemade sauces**.
Crispy & naked available

Dry Rubs:

Lemon Pepper, Cajun, Jerk,
Nashville Hot

Garlic Parm
Mild Buffalo
Carolina Gold BBQ
Buffalo Blue Cheese
Kickin' Orange Teriyaki
Hot Fresh Garlic
Flamin' Fred
Hawk Hot

Mild

Spicy

SALADS

Blue Cheese Wedge 13

Crispy bacon, blue cheese crumbles, cherry tomatoes, pickled red onions & homemade blue cheese dressing.

Caesar Wedge 11

A romaine wedge served w/ parmesan & asiago cheese, croutons, and creamy caesar dressing.

House Salad 6 (sm) 10 (lg)

Crisp lettuce, cherry tomatoes, croutons, cheese, pickled red onions and cucumbers. Any dressing.

Caesar Salad 6 (sm) 10 (lg)

Romaine lettuce served w/ parmesan & asiago cheese, croutons, and creamy caesar dressing.

Add protein: chicken +8, shrimp +8, mahi +9, filet +10

Dressings: ranch, blue cheese, honey mustard, caesar, balsamic, raspberry vinaigrette, thousand island

HANDHELDS

Served with seasoned french fries

9North Smash Burger 15

Two hand pressed patties w/ cheese, lettuce, tomato, pickled red onions, Empire pickles & our 9N sauce.

Beer Cheese Smash Burger 17

Two hand pressed patties w/ sautéed onions and pickled jalapeños. Served with our beer cheese dip.

Bison Burger 19

THICK bison patty w/ cheese, lettuce, tomato, onion, Empire pickles, and our caramelized onion bacon jam.
*make it black & blue +2

Fried Green Tomato BLT 14

Fried green tomatoes, served on thick sourdough w/ applewood smoked bacon, and our remoulade sauce.

Boujee Grilled Cheese 13

Gourmet grilled cheese loaded with smoked gouda, sharp cheddar, bacon & caramelized onion bacon jam.

Crispy Chicken Sandwich 14

Hand-battered and tossed in any of our homemade wing sauces, topped w/ Empire pickles. Add cheese +1

Grilled Chicken Sandwich 15

Marinated & grilled. Served w/ applewood smoked bacon, smoked gouda, avocado, lettuce and tomato.

Filet Street Tacos 16

Two hand pressed tortillas loaded with filet mignon, avocado, pickled red onions, cilantro & cotija cheese.

Cheesesteak 15

Thinly sliced sirloin or chicken, onions, mushrooms, bell peppers & American cheese on a toasted hoagie.

Fried Flounder Sandwich 17

Wild caught flounder in a crisp hand-battered crust, served w/ fresh lettuce, tomato, and signature tartar.

Add Sautéed Onions & Mushrooms +1, Bacon +2

Gluten free bread substitute available +2

ENTREES

14oz Ribeye 35

Hand-cut Black Angus ribeye with mashed potatoes and sautéed vegetables. Add: sautéed mushrooms +2

8oz Filet Mignon 32

Hand-cut Black Angus filet mignon served w/ rice pilaf, asparagus and our compound butter.

Pork Ribeye 24

A tender, flavorful, and juicy 10oz cut of rib chop served w/ collard greens and a baked potato.

Chicken Tenders 17

Hand-cut and battered juicy chicken tenders. Served w/ tater tots & a delightfully creamy honey mustard.

Fish & Chips 22

Large portion of wild caught hand-battered flounder. Served w/ hushpuppies, french fries and coleslaw.

Add: 4 fried shrimp + \$8

Fish of the Day *MP

Wild caught (always). Your choice of blackened or grilled. Served w/ rice pilaf & sauteed vegetables.

Fried Shrimp 23

Ten shrimp deep fried to golden brown perfection & served w/ fries, collard greens, and cocktail sauce.

Creamy Cajun Chicken Pasta 20

Tender chicken and pasta coated in a rich, spicy, and creamy cajun Alfredo, then topped with fresh cheese.

SIDES 4

French Fries

Coleslaw

Tater Tots

Sweet Potato

Baked Potato

Loaded Potato +2

Asparagus

Rice Pilaf

Hush Puppies

Sautéed Vegetables

Mashed Potatoes & Gravy

GiGi's Collard Greens

KIDS MENU

Served with your choice of 1 side

9North Smash Burger 9

Hand pressed patty topped w/ cheddar cheese and Empire pickles. Served with our 9N sauce. Bacon +2

Mac & Cheese 8

Homemade w/ penne pasta & fresh cheese. No boxed mac & cheese here - we make the real deal at 9N!

Chicken Tenders 9

Juicy, hand-cut & battered chicken tenders cooked golden and crispy. Served w/ creamy honey mustard.

Mini Corn Dogs 8

ALL BEEF mini hot dogs coated in a sweet, golden-brown cornbread batter and fried until crispy.

Grilled Cheese 8

Warm, gooey, stretchy American & cheddar cheese between 2 slices of sourdough bread.

Fried Shrimp 10

Five shrimp deep fried to golden brown perfection and served w/ cocktail sauce.

Cheeseburger Tacos 8

Two hand pressed tortillas topped with ground beef, Empire pickles, cheddar cheese, and 9N sauce.

Fish Fingers 11

Wild caught mahi-mahi, hand-battered and fried. So tasty it tempts even the adults. Served w/ tartar sauce.

Sides:

French Fries, Tater Tots, Mashed Potatoes & Gravy, Rice Pilaf, Fresh Fruit, Coleslaw, Side Salad +2

DRINKS

Tea, Sprite, Ginger Ale, Lemonade, Powerade, Root Beer, Coke, Diet-Coke, Coke Zero 4

Saratoga 32oz Still or Sparkling bottled water 6 Kids Juice Box 2

Full coffee menu available from Bear's Beans & Bagels

MOCK-TAILS (NON-ALCOHOLIC)

Mojito Madness 7

Muddled mint leaves, fresh lime juice, and simple syrup, topped with soda water.

Blood Orange Moscow Mule 7

Spicy ginger beer, fresh lime juice, and a lime wedge garnish. Served in the timeless copper cup.

Citrus Temple 6

The classic with a citrus twist. Grenadine, ginger ale, orange juice and a maraschino cherry garnish.

BlackBEARy Fizz 7

Muddled fresh blackberries and lime juice, sweetened with a touch of simple syrup and sparkling water.

DESSERTS

Hot Cocoa 6

The real deal, no powdered mixes here. Served with whip cream, marshmallows & candy cane crumbles.
***Boozy version available. Ask your server!**

Slices 7

Carrot cake for two +3	Creme brûlée cheesecake
Italian lemon cake	Bourbon pecan pie
Flourless chocolate cake	Ultimate chocolate cake

New Menu Items:

Now available

Smoked Fish Dip

Smoked mahi-mahi and wahoo. Served w/ homemade tortilla chips & our pickled jalapeños.

Fried Alligator

Gator bites, hand-battered, fried to crispy golden brown and served w/ homemade remoulade sauce.

Fried Flounder Sandwich

Wild caught flounder in a crisp hand-battered crust, served w/ fresh lettuce, tomato, and signature tartar.

Black & Blue Bison Burger

Our staple burger is now also available as a highly requested Black & Blue Bison burger!

Fish & Chips

Large portion of wild caught hand-battered flounder. Fried golden, and served w/ hushpuppies & coleslaw.

New Sides:

Sweet Potato

Coleslaw

Hushpuppies

New Desserts:

Gluten Free Chocolate Cake

Hot Cocoa

Tis the season. No powdered mixes here. Served with whip cream, marshmallows & candy cane crumbles.

Boozy Hot Cocoa Flight available!