

Coach House Tavern

Brunch served Saturday and Sunday 8-3

TEE OFF

Soft Pretzel Sticks \$10
with house made beer cheese

Deviled Eggs \$15
hard boiled egg, salmon bacon, dijon, tobiko, micro mustard, house kim chi

Tavern Style Nachos \$14
house fried tortilla chips, shredded ribeye, bbq sauce, house made beer cheese, shredded lettuce, fresh pico, sour cream, jalapenos

Oyster Rockefeller \$16
ESVA oysters, baby spinach, goat cheese, parmesan, roasted tomato, Edwards Surryano Ham

Chicken Wings \$12
sriracha buffalo sauce, ranch or blue cheese

Yogurt Bowl \$12
greek yogurt, peanut butter, granola, dried blueberries, bruleed banana, chocolate

ON THE GREEN

Tavern Salad \$10
Shore Breeze lettuce, tomatoes, red onion, cucumbers, carrots, croutons, balsamic vinaigrette

Classic Caesar Salad \$10
romaine, baby spinach, parmesan, crouton

Roasted Beet Salad \$13
Shore Breeze lettuce, toasted almonds, dried cranberries, oranges, red onion, fried goat cheese, beets, house made honey citrus vinaigrette

Cobb \$13
Shore Breeze lettuce, tomatoes, cucumbers, red onion, carrots, hard boiled egg, bacon, avocado, blue cheese crumbles, red wine vinaigrette

BASKETS

with french fries and house made slaw

Chicken Tender \$20

Fried Oysters \$18

Jumbo Shrimp \$19

Fried Fish \$20
ask server about daily choice

BENEDICT

served with choice of fruit or breakfast potatoes

The Classic \$14
toasted english muffin, Edwards Surryano ham, poached eggs, house made hollandaise

In the Weeds \$13
roasted tomatoes, mushroom duxelle, grilled ciabatta, poached eggs, creamed spinach, truffle hollandaise

ON THE FAIRWAY

Loaded Breakfast Burrito \$12
scrambled eggs, sausage, onion, peppers, breakfast potatoes, queso, sour cream, house made pico, chimichurri

Andouille Hash \$14
fingerling potatoes, caramelized onion, Andouille sausage, sunny eggs, sweet soy, hollandaise

Bread Pudding French Toast \$13
house made bread pudding, custard dip, vanilla, maple syrup, whipped cream, fresh berries, choice of potatoes or fruit

Tavern Omelet \$11
VA country ham, onion, pepper, roasted tomato, cheddar cheese, choice of potatoes or fruit

The Clubhouse \$10
2 eggs your way, choice of bacon, ham or sausage, toast, potatoes or fruit

Buttermilk Pancakes \$8
*3 pancakes, choice of potatoes or fruit
— add chocolate chips or blueberries +\$2*

SIDES

Breakfast Potatoes \$4

Bacon \$5

Sausage Link \$5

Brussel Sprouts w/ Bacon \$8

Toast \$2

Eggs Your Way \$5

Consuming raw or under cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness

SANDWEDGES

👉 Choice of fresh fruit, fries or Old Bay chips 👈

★ sub sweet potato fries \$2 or salad \$4 ★

NEW B.E.L.T. \$13

apple wood bacon, over easy egg, fresh baby arugula, roasted tomato aioli, house baked croissant

NEW Bagel N Lox \$15

cured salmon, herb cream cheese, shallot marmalade, fresh greens, toasted everything bagel

🌱 Blackened Fish Tacos \$17

fresh fish, pepper jack cheese, fresh pico de gallo, house made slaw, grilled lime, flour tortillas

NEW Rise N Shine Burger \$16

special blend beef patty, sharp cheddar cheese, over easy egg, apple wood bacon, lettuce, tomato, black pepper aioli

Tavern Burger \$14

special blend beef patty, choice of cheese, lettuce, tomato, red onion

Buffalo Chicken Wrap \$14

fried chicken tenders, lettuce, tomato, buffalo sauce, crumbled blue cheese, ranch dressing

Breakfast Grilled Cheese \$12

Scrambled eggs, onions, peppers, American cheese, apple wood bacon, white bread

CLUBHOUSE COCKTAILS

\$3 MIMOSA

Pineapple Whip Mimosa \$8

pineapple juice, coconut milk, whipped cream

Strawberry Mimosa \$8

fresh strawberry, orange

Grapefruit Margarita Mimosa \$10

grapefruit juice, tequila, lime, salt

Grand Mimosa \$10

sparkling wine, Grand Marnier, orange juice

Creamsicle Mimosa \$10

Pinnacle vodka, sparkling wine, orange, whipped cream

Naughty Mimosa \$10

whiskey, sparkling wine, orange juice, cranberry juice

Tavern Mary \$9

house vodka, house spicy bloody mary mix

Bloody MaCallen \$12

MaCallan Scotch Whiskey, tomato juice, cucumber, pickled ginger

 **BAY
CREEK**
Cape Charles, Virginia

THE BACK NINE

🌱 Truffle Mac \$18

roasted mushrooms, shallots, baby spinach, sundried tomato, cheddar parmesan cheese sauce, fried onion, truffle

Meatloaf \$17

house recipe meatloaf, tomato ginger chutney, 3 cheese queso, fingerling potatoes, sautéed spinach, demi

Fresh Catch \$24

fresh fish choice, Brussel sprouts, fingerling potato, herb cream

Chicken Florentine \$22

friend chicken, baby spinach, sun dried tomato, artichokes, whipped potatoes, roasted garlic jus

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