

COACH HOUSE TAVERN

Dinner Served 5-8PM Thursday-Saturday

»» TEE OFF ««

- Soft Pretzel Sticks** – with house made beer cheese \$10
- 🔥 Deviled Eggs** – hard boiled egg, salmon bacon, \$15
dijon, tobiko, micro mustard, house kim chi
- Tavern Style Nachos** – house fried tortilla chips, \$14
shredded ribeye, bbq sauce, house made beer cheese,
shredded lettuce, fresh pico, sour cream, jalapenos
- Oyster Rockefeller** – ESVA oysters, baby spinach, \$16
goat cheese, parmesan, roasted tomato, Edwards
Surryano Ham
- Chicken Wings** – sriracha buffalo sauce, ranch or \$12
blue cheese
- Poke Nachos** – diced tuna, soy, green onion, \$16
macadamia nut, sesame, lime creme, wakame
- Crab Dip** – lump blue crab, cheese medley, grilled \$14
bread
- Poppers** – jalapeno peppers, goat cheese, cheddar \$15
cheese, parmesan cheese, shaved roasted ribeye,
bacon, cilantro creme

»» ON THE GREEN ««

- Tavern Salad** – Shore Breeze lettuce, tomatoes, \$10
red onion, cucumbers, carrots, croutons, balsamic
vinaigrette
- Classic Caesar Salad** – romaine, baby spinach, \$10
parmesan, crouton
- Roasted Beet Salad** – Shore Breeze lettuce, \$13
toasted almonds, dried cranberries, oranges, red
onion, fried goat cheese, beets, house made honey
citrus vinaigrette

»» BASKETS ««

with french fries, hushpuppies, chef vegetable, biscuit
and house made slaw

- Fried Rockfish** \$26
- Fried Oysters** \$24
- Jumbo Shrimp** \$25
- Chicken Tender** \$20

»» SIDES ««

- Side Caesar Salad** – fresh romaine, pamesan, \$6
croutons, caesar dressing
- Side Tavern Salad** – Shore Breeze lettuce, \$6
cucumber, tomato, red onion, carrot, crouton,
balsamic vinaigrette
- Grilled Broccolini** \$5
- Brussel Sprouts w/ Bacon** \$8
- Creamed Spinach** \$7
- Fingerling Potatoes** \$5

 **BAY
CREEK**

Cape Charles, Virginia

» SANDWEDGES «

☞ Choice fries or Old Bay chips ☜

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

🔥 **Blackened Fish Tacos** – fresh fish, pepper jack cheese, fresh pico de gallo, house made slaw, grilled lime, flour tortillas \$17

Tavern Burger – special blend beef patty, choice of cheese, lettuce, tomato, red onion \$14

NEW Boursin BBQ Burger – special blend beef patty, Boursin Cheese, house made bbq sauce, fried onions, lettuce, tomato \$16

Buffalo Chicken Wrap – fried chicken tenders, lettuce, tomato, buffalo sauce, crumbled blue cheese, ranch dressing \$14

French Dip – shaved prime rib, swiss cheese, caramelized onion, horseradish aioli, au jus + add roasted mushrooms \$18 \$3

» CLUBHOUSE COCKTAILS «

☞ **Coach House Old Fashion** – Bulleit Rye Whiskey, angostura bitter, peychaud's bitters, sugar, cherry, expressed orange peel \$13

Gimlet – Hendricks Gin, St. Germain, lime juice, muddled cucumber \$13

CH Mai Tai – Captain Morgan spiced rum, Disaronno amaretto, fresh pineapple, orange juice \$13

IRISH COFFEE – Jameson Irish whiskey, Bailey's Irish cream, ESCR coffee, whipped cream, crème de menthe \$9

Transfusion – vodka, grape PowerAde, sprite or gingerale \$10

SALTY DOG – vodka, grapefruit juice, salted \$8

John Daly – vodka, ice tea, lemonade \$13

Bay Creek Breeze – coconut rum, watermelon puree, pineapple juice, sparkling water \$12

Aperol Spritz – Aperol aperitifs, orange bitters, Brut sparkling wine \$12

» THE BACK NINE «

☞ Shrimp N "Grits"

– gulf shrimp, roasted tomato, cajun cream broth, fried onions, cheesy cauliflower "grits" – \$26

Scallops

– pan seared U-10 scallop, butternut squash mash, sautéed baby spinach, truffle lime crème, tobiko, micro greens, toasted pumpkin seeds – \$30

🌱 Truffle Mac

– roasted mushrooms, shallots, baby spinach, sundried tomato, cheddar parmesan cheese sauce, fried onion, truffle – \$18

Meatloaf

– house recipe meatloaf, tomato ginger chutney, cheese queso, fingerling potatoes, sautéed arugula, demi glace – \$20

Chicken Florentine

– fried chicken, baby spinach, sun dried tomato, artichokes, whipped potatoes, roasted garlic jus – \$22

Grilled Salmon

– Scottish salmon, fingerling potatoes, arugula, dill hollandaise – \$24

Grilled Ribeye

– 12/14oz ribeye steak, boursin mashed potatoes, grilled broccolini, roasted vegetable demi – \$34

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