

Coach House Tavern

Brunch served Saturday and Sunday 8-3

TEE OFF

She Crab Soup	9/12
Soft Pretzel Sticks <i>with house made beer cheese</i>	\$10
Deviled Eggs <i>hard boiled egg, salmon bacon, dijon, tobiko, micro mustard, house kim chi</i>	\$15
Tavern Style Nachos <i>house fried tortilla chips, shredded ribeye, bbq sauce, house made beer cheese, shredded lettuce, fresh pico, sour cream, jalapenos</i>	\$14
Oyster Rockefeller <i>ESVA oysters, baby spinach, goat cheese, parmesan, roasted tomato, Edwards Surryano Ham</i>	\$16
Milk N Oats <i>-ask your server about daily flavor</i>	\$6
Chicken Wings <i>sriracha buffalo sauce, ranch or blue cheese</i>	\$12
Crab Dip <i>lump blue crab, cheese medley, grilled bread</i>	\$14
Yogurt Bowl <i>greek yogurt, peanut butter, granola, dried blueberries, bruleed banana, chocolate</i>	\$12

ON THE GREEN

Tavern Salad <i>Shore Breeze lettuce, tomatoes, red onion, cucumbers, carrots, croutons, balsamic vinaigrette</i>	\$10
Classic Caesar Salad <i>romaine, baby spinach, parmesan, crouton</i>	\$10
Roasted Beet Salad <i>Shore Breeze lettuce, toasted almonds, dried cranberries, oranges, red onion, fried goat cheese, beets, house made honey citrus vinaigrette</i>	\$13
Cobb <i>Shore Breeze lettuce, tomatoes, cucumbers, red onion, carrots, hard boiled egg, bacon, avocado, blue cheese crumbles, red wine vinaigrette</i>	\$13

BASKETS

<i>with french fries and house made slaw</i>	
Chicken Tender	\$18
Fried Oysters	\$18
Jumbo Shrimp	\$19
Fried Fish <i>ask server about daily choice</i>	\$20

BENEDICT

served with choice of fruit or breakfast potatoes

Crab Bennie <i>house made breadless crabcakes, fresh tomato, sautéed arugula, poached eggs, roasted red pepper hollandaise</i>	\$16
The Classic <i>toasted english muffin, Edwards Surryano ham, poached eggs, house made hollandaise</i>	\$14
In the Weeds <i>roasted tomatoes, mushroom duxelle, grilled ciabatta, poached eggs, creamed spinach, truffle hollandaise</i>	\$13

ON THE FAIRWAY

Poutine Hash <i>steak cut fries, house pulled pork, bbq sauce, beer cheese, pickled onion, blue cheese, sunny eggs</i>	\$15
Loaded Breakfast Burrito <i>scrambled eggs, sausage, onion, peppers, breakfast potatoes, queso, sour cream, house made pico, chimichurri</i>	\$12
Butternut Hash <i>roasted butternut squash, caramelized onion, andouille sausage, sunny eggs, hollandaise</i>	\$14
Bread Pudding French Toast <i>house made bread pudding, custard dip, vanilla, maple syrup, whipped cream, fresh berries, choice of potatoes or fruit</i>	\$13
Tavern Omelet <i>VA country ham, onion, pepper, roasted tomato, cheddar cheese, choice of potatoes or fruit</i>	\$11
The Clubhouse <i>2 eggs your way, choice of bacon, ham or sausage, toast, potatoes or fruit</i>	\$10
Buttermilk Pancakes <i>3 pancakes, choice of potatoes or fruit — add chocolate chips or blueberries +\$2</i>	\$8

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

NEW Crab Cake Sandwich \$18

house made "breadless" crabcake, Shore Breeze Lettuce, pickled onion, lettuce, tomato, roasted tomato aioli, brioche roll

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



THE BACK NINE

Gumbo \$22

grilled chicken, andouille sausage, jumbo shrimp, okra, cajun spice, sticky rice

🌱 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

Fried Chicken \$21

crispy fried, cheese "grits", sautéed spinach, peppered gravy

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