

# Dinner

## COACH HOUSE TAVERN

### SALADS

- Marinated Tomato Salad** \$11  
Marinated grape tomatoes, spring mix lettuce, blue cheese, and boiled egg.
- Trio Salad** \$15  
Chicken, egg and tuna salad atop sliced tomato and spring mix lettuce, served with crostinis.
- Tavern Salad** \$11  
Spring mix lettuce with tomatoes, cucumbers, red onion, carrots, and croutons.
- Roasted Beet Salad** \$17  
Spring mix lettuce, toasted almonds, dried cranberries, mandarin oranges, red onion, fried goat cheese, beets, and house-made honey thyme vinaigrette.
- Caesar Salad\*** \$12  
Crisp Romaine and Roma crunch tossed with house made focaccia croutons, grated parmesan, and Caesar dressing.
- Wedge Salad** \$13  
Baby iceberg, grape tomatoes, applewood bacon, blue cheese crumbles, and blue cheese dressing.
- Chef's Salad** \$14  
Chopped romaine, ham, turkey, swiss cheese, tomato, and egg.

### STARTERS

- Oyster on the Half\*** *Market Price* \$MP  
*Available Thursday - Sunday*  
Fresh shucked oysters. Mignonette sauce, cocktail, lemon. Half or full dozen. *(Ask for today's selection)*
- Chicken Wings** \$14  
12 wings tossed any sauce, carrot and celery sticks. Your choice of sauce: Buffalo, Nashville Hot, BBQ, Garlic Parmesan, Sweet Chili, Old Bay
- Cheese Plate** \$11  
Domestic cheese, grapes, and crostinis
- Big Pretzel** \$12  
Soft baked pretzel, Dubliner beer cheese, and whole grain mustard.
- 13/15 Shrimp** \$15  
½ lb. of steamed or chilled 13/15 peel and eat shrimp topped with old bay, and served with cocktail sauce and lemon.
- Pan Seared Scallops** \$18  
Pan seared scallops, bacon thyme jus, and tomato.
- Queso and Chips** \$10  
Dubliner beer cheese over house made kettle chips, chopped bacon, parsley.
- Crab Dip** \$18  
House made jumbo lump crab dip, tortilla chips.
- Quesadilla** \$10  
Pepper jack cheese quesadilla and leeks.  
*Add chicken for \$7 or shrimp for \$9*

### FLATBREAD

\$10	\$17	\$15	\$16
<b>Classic Cheese</b>	<b>Pepperoni</b>	<b>Margherita</b>	<b>BBQ Chicken</b>
Cheese, marinara sauce, and herbs.	Cheese, pepperoni, marinara sauce and herbs.	Mozzarella Cheese, Tomato, and basil.	Cheese, BBQ Chicken, BBQ Sauce.

### MAIN DISHES *(Choice of two sides)*

- Beef Tips in Sherry Cream\*** \$26  
Sauteed beef in a rich sherry cream sauce, cremini mushrooms, and anson mills polenta.
- Prime N.Y. Strip\*** \$28  
10oz grilled N.Y. strip, braised carrots, and red wine demi.
- Catch of the Day** \$MP  
Catch of the day.
- Chicken & Penne** \$22  
Sautéed peppers and onions, chicken, parmesan, herbs, tomato sauce and penne pasta.
- Pan Seared Scallops** \$27  
White beans, spinach. Tomato, thyme, bacon cream.
- Seasonal Vegetable Sauté** \$16  
Sautéed seasonal vegetables, with lemon, herbs, Angel hair pasta, and olive oil.  
*Add chicken or salmon for \$8*
- Crab Cakes** *Market Price* \$MP  
Two 4oz jumbo lump crab cakes, and remoulade sauce.
- 48 Hr. Short Ribs** \$24  
48 hour braised short ribs, red wine demi, mushrooms, and Anson mills red grits.
- Sweet Tea Marinated Pork** \$16  
Sweet tea marinated Pork tenderloin, spiced apple, and demi.
- Shrimp and Grits** \$25  
Sauteed 16/20 shrimp, Anson mills yellow grits, tasso ham sauce, and herbs.
- Oven Roasted Airliner Chicken** \$17  
Oven roasted airliner chicken breast, chicken jus, and griddled herb stuffing cake.

### SIDES

Whipped Potatoes	Seasonal Squash
Roasted Fingerling Potatoes	Broccolini
Rice Pilaf	Carrots
Baked Sweet Potato	Green Beans

\*Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.