

Lunch

COACH HOUSE TAVERN

SOUP DU JOUR

Ask your server for today's feature. **Cup** \$ 6
Bowl \$ 9

SALADS

Add chicken for \$8, shrimp for \$10, fish for \$10

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

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
Classic Cheese	Pepperoni	Margherita	BBQ Chicken
Cheese, marinara sauce, and herbs.	Cheese, pepperoni, marinara sauce and herbs.	Mozzarella Cheese, Tomato and basil.	Cheese, BBQ Chicken, Fried onions, BBQ Sauce.

HANDHELDS

(Includes your choice of side)

Tavern Burger* \$15
8oz burger, cooked to order. Toasted brioche bun, lettuce, tomato and onion.
Add cheese for \$.65, bacon for \$1.75

Patty Melt* \$15
8oz burger, caramelized onions, swiss cheese, 1000 island, on rye bread.

Summer Reuben \$13
Braised corned beef, swiss cheese, 1000 island, coleslaw.

Pulled BBQ Pork \$12
Pulled BBQ Pork on Toasted brioche bun, house made pickles and BBQ sauce.

Blackened Chicken Sandwich \$14
8oz chicken breast, leaf lettuce, Tomato, pepper jack cheese, and herbed garlic mayo.

Fried Shrimp Basket \$16
8 hand breaded 16/20 shrimp and coleslaw.

Chicken Tenders \$14
5 hand breaded chicken tenders, choice of sauce.

Chicken Wrap \$14
Fried or grilled, lettuce, tomato, flour tortilla, choice of sauce, and cheese.

Fish Tacos \$12
2 tacos with fish of the day, blackened, jalapeno slaw, Pico, pepper jack cheese, and lime.

Chicken Salad Sandwich \$13
Chicken salad sandwich, choice of bread, lettuce, and tomato.

SIDES

Fries
Sweet Potatoes Fries
Onion Rings
Kettle Chips
Fruit

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Dinner

COACH HOUSE TAVERN

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Bowl \$ 9

SALADS

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Trio Salad \$15

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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.

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Big Pretzel \$12

Soft baked pretzel, Dubliner beer cheese, and whole grain mustard.

13/15 Shrimp \$15

1/2 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

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Cheese, marinara sauce, and herbs.	Cheese, pepperoni, marinara sauce and herbs.	Mozzarella Cheese, Tomato, and basil.	Cheese, BBQ Chicken, Fried onions, 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

Grilled Prime 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

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Light Fare

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8oz burger, cooked to order. Toasted brioche bun, lettuce, tomato and onion.
Add cheese for \$.65, bacon for \$1.75

Summer Reuben \$13
Braised corned beef, swiss cheese, 1000 island, coleslaw.

Chicken Wrap \$14
Fried or grilled, lettuce, tomato, flour tortilla, choice of sauce, and cheese.

Chicken Salad Sandwich \$13
Chicken salad sandwich, choice of bread, lettuce, and tomato.

HANDHELD SIDES

Fries
Sweet Potatoes Fries
Onion Rings
Kettle Chips
Fruit

MAIN DISHES

(Choice of two sides)

Seasonal Vegetable Sauté \$16
Sautéed seasonal vegetables, with lemon, herbs, Angel hair pasta, and olive oil.
Add chicken or salmon for \$8

Chicken & Penne \$22
Sautéed peppers and onions, chicken, parmesan, herbs, tomato sauce and penne pasta.

MAIN DISH SIDES

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

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