

STARTERS

BAKED BRIE EN CROÛTE ✓

double cream brie, melba jam,
pecans, baguette

17 | *M* 16

ROASTED GREEN BEANS Ⓞ

bacon wrapped roasted green beans,
honey mustard

11 | *M* 10

FROG LEGS*

mushroom, onion, white bean,
roasted garlic, parsley, beurre blanc

15 | *M* 14

SHRIMP & CALAMARI*

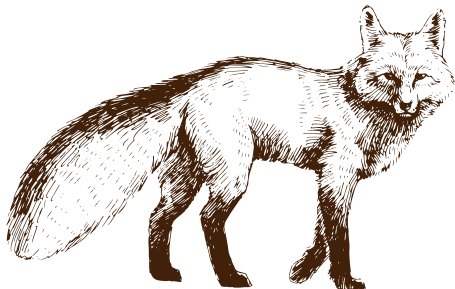
shrimp cocktail, fried calamari,
thai chili sauce

15 | *M* 14

CHICKEN POT STICKERS

chicken pot stickers,
ginger-green onion soup

14 | *M* 13



GREENS

APPLE PUMPKIN SALAD ✓

apple, pumpkin & bleu cheese tart, arugula,
toasted pumpkin seeds, pumpkin vinaigrette

13 | *M* 12

WINTER FRUIT SALAD ✓ Ⓞ

mixed greens & cabbage, celery root,
raisin, shallot, dried cherries,
creamy dressing

11 | *M* 10

CHOPPED SALAD Ⓞ

smoked bacon, bleu cheese, egg,
tomato, sweet & sour dressing

12 | *M* 11

HOUSE SALAD ✓

tomato, red onion, croutons,
choice of dressing

9 | *M* 8

add salmon, chicken, or shrimp* to any salad*

6

SOUPS

FRENCH ONION SOUP GRATINÉE

cup 6 | *M* 5 bowl 9 | *M* 8

CHEF'S DAILY SELECTION

cup 5 | *M* 4 bowl 8 | *M* 7

HANDFOOD

TAVERN BURGER*

choice of cheese, lettuce,
tomato, onion, brioche
14 | *M* 12

COACH HOUSE CHICKEN SALAD CROISSANT

classic chicken salad, lettuce, tomato
12 | *M* 10

HAM & TURKEY CLUB

smoked ham & turkey breast, bacon, lettuce,
tomato, mayo, whole grain toast
14 | *M* 12

APPLE PECAN GRILLED CHEESE ✓

provolone, sliced apples,
candied pecans, white bread
11 | *M* 9

ALE-BATTERED FISH SANDWICH

cod fillet, lettuce, tomato,
tartar sauce, brioche
14 | *M* 12

MONTE CRISTO

french toast, ham, gouda, melba sauce
14 | *M* 12

THE CUBAN

pulled pork, ham, swiss,
dijon mustard, hoagie bun
14 | *M* 12

*served with choice of
saratoga chips or dressed field greens*

DUOS

13 | *M* 11

CHOICE OF ANY TWO

cup of soup, half apple pecan grilled cheese,
half turkey club, small house salad,
small chopped salad (additional 1)
or half flat bread (additional 2)

MAINS

PAN SEARED ATLANTIC SALMON* Ⓞ

mushrooms, caramelized onion, creamed
brussels sprouts, lentils & beurre rouge
24 | *M* 22
small plate 19 | *M* 17

ALE-BATTERED FISH & CHIPS

cod fillet, crispy fries, tartar sauce
19 | *M* 17
small plate 14 | *M* 12

HEARTH-SIDE MEATLOAF

mashed potatoes, peas, carrots
17 | *M* 15

SHERIFF'S PLATE Ⓞ

chicken salad, assorted cheeses,
seasonal fruit
15 | *M* 13

*- add to any main -
small side salad or cup of soup 4
or small chopped salad 6*

DESSERTS

7 | *M* 6

CARAMEL BREAD PUDDING

vanilla chantilly cream, caramel drizzle

CHOCOLATE LAVA CAKE

warm cake, molten center, vanilla ice cream

CRÈME BRÛLÉE ^{GF}

house-made custard, crispy caramelized shell

SWEET DESSERT CRÊPES WITH ICE CREAM

seasonal fillings

CHEESECAKE

house-made, crumbly graham cracker crust

GRAETER'S SEASONAL ICE CREAM ^{GF}

handcrafted french pot premium ice cream

2 scoops 7 | *M* 6 1 scoop 5 | *M* 4

COCKTAILS

10 | *M* 9

CARAMEL APPLE-TINI

rumchata, smirnoff caramel vodka,
apple dekuyper pucker

SAZERAC

absente absinthe, angostura bitters,
bulleit rye whiskey, sugar

LEFT HAND NITRO FLOAT

milk stout beer, vanilla cream

FRENCH MARTINI

grey goose, chambord, pineapple juice

KENTUCKY MULE

woodford reserve, fresh lime juice,
ginger ale

MOCHA CHATA

kahlúa, rumchata, baileys irish cream

ENJOY ALL THE BENEFITS OF A COACH HOUSE MEMBERSHIP FOR ONLY \$120/yr

- ask your server for details -

SPECIAL EVENTS

FOOD & BAR MEMBER PRICING

HOUSE ACCOUNT

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

^{GF} *gluten free; ask your server about additional gluten free options; ^V suitable for vegetarians*

^M = member pricing, no split checks with member pricing; 20% gratuity included for parties of six or more