

BURGER BACH



BACH [PRONOUNCED 'BATCH'] NOUN:
A HOLIDAY HOME OR BEACH HOUSE WHERE FAMILIES VACATION
AND AN ICONIC PART OF NEW ZEALAND'S CULTURE.

WE BRING NEW ZEALAND TO YOU: PURE, UNPROCESSED, & BETTER FOR YOU!

STARTERS

FROM PRINCE EDWARD ISLAND MUSSELS,
TO A RAW BAR FULL OF FRESH LOCAL AND
MID-ATLANTIC OYSTERS, WE'VE GOT YOUR
STAY AT THE BACH OFF TO A GREAT START.

ROCKEFELLER OYSTERS* 18 (*½ dozen*) spinach, garlic, cream, Pernod,
shallots, Parmesan cheese, breadcrumbs served with baguettes

PULLED PORK NACHOS 15 pulled pork, BBQ sauce, spicy queso,
pico de gallo, avocado crema, tortilla chips

SPINACH ARTICHOKE DIP* 8 served with tortilla chips

GUACAMOLE 8 avocado, jalapeño, red onion, tomato, cilantro, tortilla chips

RAW OYSTER ON THE HALF SHELL* 3 fresh, local and Mid-Atlantic
arriving daily with choice of citrus, Asian or red wine mignonette

BLACKENED TUNA BITES** 12 blackened ahi tuna, wasabi aioli

SAUTÉED SHRIMP 15 or **STEAMED MUSSELS** 11 (*½ lb*) with baguettes*

AUSTRALASIAN coconut milk, ginger, red curry, cilantro, oil, garlic, shallots

SPICY chipotle adobo, jalapeño, cilantro, cream, oil, garlic, shallots

FRENCH dijon mustard, tarragon, cream, oil, garlic, shallots

TRADITIONAL white wine, parsley, New Zealand butter, oil, garlic, shallots

AMERICAN white wine, old bay, New Zealand butter, oil, garlic, shallots

FRIES

AWARD WINNING AND SERVED WITH FRESH HOUSE
MADE DIPPING SAUCES, YOU CAN'T SKIP THE FRIES.

SMALL with one sauce 4.5 / **LARGE** with two sauces 6.5

EXTRA SAUCE 1 / SAUCE SAMPLER choice of three 2

SAUCES

Basil Pesto Aioli [†]	Tzatziki Sauce	Horseradish Mayo [†]
Original Sauce [†]	Garlic Aioli [†]	Chipotle BBQ Sauce
Manuka Honey Mustard [†]	Sriracha Aioli [†]	Curried Honey Dijon [†]
Blueberry Chipotle BBQ Sauce	Cilantro Sauce [†]	Chipotle Cilantro [†]
Roasted Jalapeño Remoulade [†]	Dijonnaise [†]	Truffle Aioli [†]

FRY INDULGENCE half 10 or full 14

BACON BLUE FRIES[†] blue cheese, bacon, garlic aioli

PIMENTO CHEESE FRIES[†] pimento cheese, bacon, pickled red onions, chives

TRUFFLE PARMESAN FRIES[†] truffle oil, Parmesan cheese, truffle aioli

SALADS

THE RARE TIME YOU'RE NOT IN THE MOOD FOR A
BURGER, IT'S OKAY. WE'VE GOT YOU COVERED.

CAESAR** 10 romaine, parmesan cheese, garlic croutons, caesar dressing

MEDITERRANEAN 10 mixed greens, red onion, feta cheese, tomato,
kalamata olives, frico chip, balsamic vinaigrette

YOUNG SPINACH 11 young spinach, blue cheese, red onion, green apple,
bacon, pecans, manuka honey vinaigrette

ADD

SHENANDOAH VALLEY ORGANIC CHICKEN^Δ 5

WILD CAUGHT ROYAL RED SHRIMP 6

AHI TUNA PAN SEARED OR BLACKENED* 8

SIDES

PAN SEARED BRUSSELS SPROUTS 5 with pecans and brown sugar

BACH MAC 7 with pimento cheese, bacon, chipotle adobo[†]

ROASTED SWEET POTATOES 4 with rosemary

BURGERS

WE PROUDLY SERVE PASTURE RAISED BLACK ANGUS
NEW ZEALAND BEEF FROM SILVER FERN FARMS,
100% GRASS FED FREE RANGE NEW ZEALAND LAMB
FROM OVATION, FREE RANGE ORGANIC CHICKEN
FROM VIRGINIA'S FARMER FOCUS AND MAKE OUR
OWN VEGAN BLACK BEAN PATTY. OUR BUNS ARE
DELIVERED FRESH DAILY FROM FLOUR GARDEN.

*Each burger is served with a mixed greens salad tossed in a fresh herb vinaigrette.
Please specify **PINK** or **NO PINK** for the cooking temperature of your burger.*

HANGOVER CURE** 15 beef, bacon, hot sauce, fried egg, American cheese,
tomato, caramelized onions, mayo

PIT BOSS** 15 beef, pulled pork, BBQ sauce, organic New Zealand cheddar
cheese, American cheese, caramelized onions, horseradish mayo

EAST COAST** 16 beef, blueberry chipotle BBQ sauce, bacon, brie cheese,
caramelized onions, garlic aioli

WEST COAST** 15 beef, chipotle BBQ sauce, bacon, pepper jack cheese,
caramelized onions, roasted jalapeño remoulade

ORIGINAL* 16 beef, original sauce, onions, dill pickle, lettuce, bacon,
organic New Zealand cheddar cheese, tomato, mayo

SOUTHERN GENT** 15 beef, bacon, lettuce, tomato, pickled red onions,
pimento cheese, mayo

BASIC** 11 beef, ketchup, dill pickle, onions, mustard, lettuce, tomato, mayo

QUEENSTOWN LAMB** 16 caramelized onions, Gruyere cheese, sautéed
mushrooms, tarragon sauce

NORTH LAMB** 16 tzatziki sauce, onions, lettuce, tomato, feta cheese,
garlic aioli

SOUTH LAMB** 16 goat cheese, young spinach, manuka honey vinaigrette,
cilantro sauce

FRENCH CHICK^{Δ†} 14 manuka honey mustard, grilled green apple,
turkey bacon, brie cheese, caramelized onions

AUCKLAND CHICK^{Δ†} 14 mayo, mixed greens, avocado relish, bacon,
New Zealand cheddar cheese, tomato, dijonnaise

WANAKA CHICK^{Δ†} 14 chipotle cilantro sauce, spicy queso, pico de gallo,
lettuce, avocado relish

BLACK & BLUE TUNA** 17 blackened ahi tuna, lettuce, tomato, red onion,
blue cheese, wasabi aioli

BLACK BEAN TACO BURGER[†] 13 black bean, cheddar cheese, avocado relish,
pico de gallo, lettuce, roasted jalapeño remoulade

BEAN KAHUNA[†] 13 black bean, pepper jack cheese, grilled pineapple, red onion,
lettuce, tomato, sriracha aioli, teriyaki sauce

CHEESES

American 1 / Pepper Jack 1 / Feta 1 / Goat 2 / Gruyere 2

Pimento[†] 2 / Organic New Zealand Cheddar 2 / Blue 2 / Brie 2

EXTRAS

Lettuce Wrap / Gluten-Free Bun 2

Substitute a Lamb Patty* 1 / Substitute Out Black Bean Patty 2

Extra Beef Or Chicken Patty* 5 / Extra Lamb Patty* 7

Extra Black Bean Patty 4 / Extra Ahi Tuna* 7

* Consuming raw or undercooked meat, seafood or eggs may increase your risk of food borne illness particularly if you have certain medical conditions. * Contains gluten. † Made with raw eggs.
Δ Made with 100% chicken thigh meat. When fully cooked, meat may have a pinkish tint.

BACH COCKTAILS

THE KIWI 11

vodka, elderflower liqueur, kiwi, lemon juice, simple syrup

CHERRY LIMEADE 9

vodka, luxardo maraschino, maraschino cherries, lime juice, grenadine

APPLE MARTINI 10

vodka, applejack, lemon juice, apple simple syrup

MOSCOW MULE 10

vodka, ginger beer, lime juice, simple syrup

VESPER MARTINI 11

gin, vodka, elderflower liqueur, expressed lemon

BEE'S KNEES 9

gin, lemon juice, honey simple syrup

MARGARITA 10

reposado tequila, cointreau, lime juice, agave

GRAPEFRUIT MARGARITA 10

reposado tequila, grapefruit juice, lemon juice, agave

POMEGRANATE MOJITO 10

rum, mint, pomegranate juice, lime, soda water, simple syrup

RUMPPLE PUNCH 10

dark rum, applejack, lime juice, apple simple syrup

SMOKED OLD FASHIONED 11

whiskey, brûléed orange, black walnut bitters, simple syrup

APPLE BOURBON SMASH 11

bourbon, applejack, apple, lemon, orange, simple syrup

PERFECT MANHATTAN 11

bourbon, carpano antica, angostura bitters

PINEAPPLE BOURBON LEMONADE 11

bourbon, pineapple juice, lemon juice, simple syrup

SCOTCH SOUR 9

scotch, lemon juice, simple syrup

WINE

SPARKLING

	6 OZ	9 OZ	BOTTLE
Blanc De Blanc, <i>Santa Julia, ARG</i>	9	13	36
Brut Rosé, <i>Lucien Albrecht, FR</i>			40
Prosecco, <i>La Marca, ITL</i>			36
Brut, <i>Mumm Napa, CA</i>			38

WHITE

Riesling, <i>Dr. Loosen, GER</i>	8	12	32
Pinot Grigio, <i>Guenoc, CA</i>	8	12	32
Sauvignon Blanc, <i>Allan Scott, NZ</i>	9	13	36
Sauvignon Blanc, <i>Kim Crawford, NZ</i>			34
Sauvignon Blanc, <i>Vavasour, NZ</i>			38
Albariño, <i>Martin Codax, ESP</i>			36
Viognier, <i>Yalumba, AUS</i>			32
Chardonnay, <i>Chalk Hill, CA</i>	9	13	36
Chardonnay, <i>De Wetshof Limestone Hill, SA</i>			38
Chardonnay, <i>Sonoma Cutrer, CA</i>			52

ROSÉ

Rosé, <i>Wither Hills, NZ</i>	8	12	32
Rosé, <i>Ferrari-Carano, CA</i>			36

RED

Pinot Noir, <i>MacMurray Estate, CA</i>	9	13	36
Pinot Noir, <i>Allan Scott, NZ</i>			46
Pinot Noir, <i>Banshee, CA</i>			40
Merlot, <i>Man Vintners, SA</i>	8	12	32
Merlot, <i>Firestone, CA</i>			36
Malbec, <i>Santa Julia, ARG</i>	8	12	32
Malbec, <i>Catena Vista Flores, ARG</i>			34
Red Blend, <i>High Note Andes, ARG</i>			36
Red Blend, <i>Kuleto Native Son, CA</i>			38
Red Blend, <i>Sebastiani Bourbon Barrel, CA</i>			40
Cabernet Sauvignon, <i>Louis Martini, CA</i>	10	15	38
Cabernet Sauvignon, <i>Roth, CA</i>			52
Cabernet Sauvignon, <i>Duckhorn Decoy, CA</i>			62

WHITE SANGRIA 7 white wine, cointreau, kiwi, pineapple, agave

PINK SANGRIA 7 rosé, elderflower liqueur, strawberry, pineapple, agave

RED SANGRIA 7 red wine, applejack brandy, strawberry, blackberry, grenadine

AWARDS

BEST BURGER

-Style Weekly

2013, 2014, 2015, 2016,
2017, 2018, 2019, 2020,
2021

BEST BURGER JOINT

-Virginia Living

2014, 2015, 2016, 2017,
2018, 2019, 2020, 2021

BEST BURGERS & FRIES

-Durham Magazine

2016, 2017, 2018, 2019,
2020, 2021

BEST BURGER

-Richmond Magazine

2013, 2015, 2018, 2019,
2020, 2021

BEST BURGER

-Duke Chronicle

2016, 2017, 2018, 2019,
2020, 2021

BEST BURGER SPOT

-Richmond Times-Dispatch

2017, 2nd 2018,
2nd 2019, 2021

BEST BURGER

-Richmond Times-Dispatch

2015, 2016

BEST OYSTER BAR

-Virginia Living

2017, 2018, 2019

BEST BEER SELECTION

-Durham Magazine

2017, 2018, 2019

BEST OF RICHMOND

HALL OF FAME

-Style Weekly

2017, 2018, 2019

TOP NEW RESTAURANTS

-Richmond Times-Dispatch

2012

BEST HANGOVER CURE

-Style Weekly

2018, 2nd 2019, 2020

BEST NEW RESTAURANT

-Durham Magazine

2015

BEST BURGERS IN AMERICA

-Uproxx

2017

BEST BURGERS IN THE SOUTH

-Garden & Gun Magazine

2014

BEST BURGER PAIRINGS

-Wine Enthusiast

2014