

**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.

## 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.

**CHORIZO CHILI CHEESE NACHOS** 11 chorizo chili, shredded cheddar cheese, pico de gallo, pickled jalapeños, avocado crema, tortilla chips

**BLACKENED TUNA BITES**<sup>\*†</sup> 12 blackened ahi tuna, wasabi aioli

GUACAMOLE 9 avocado, jalapeño, red onion, tomato, cilantro, tortilla chips

**NZ BEEF SLIDERS**<sup>\*</sup> Mix & Match 2 for 10 or 3 for 14 (*No Substitutions or Additions*)

**CLASSIC** ketchup, mustard, onion, pickle, American cheese

**CRISPY**<sup>†</sup> original sauce, lettuce, crispy onions, American cheese

**SMOKY** HP sauce, caramelized onions, cheddar cheese

SPINACH ARTICHOKE DIP 11 served with tortilla chips

**ROCKEFELLER OYSTERS**<sup>\*\*</sup> 18 (<sup>1</sup>/<sub>2</sub> *dozen*) spinach, garlic, cream, Pernod, shallots, parmesan cheese, breadcrumbs served with baguettes

**SAUTÉED SHRIMP** 15 or **STEAMED MUSSELS** 11 (½ *lb*) with baguettes<sup>x</sup>

**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

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

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

**SMALL** with one sauce 5 / LARGE with two sauces 7 EXTRA SAUCE 1 / SAUCE SAMPLER choice of three 2

#### SAUCES

- Basil Pesto Aioli<sup>†</sup> Original Sauce<sup>†</sup> Manuka Honey Mustard<sup>†</sup> Blueberry BBQ Sauce Jalapeño Remoulade<sup>†</sup>
- Tzatziki SauceBach BBQ SauceGarlic Aioli†Chipotle Cilantro†Sriracha Aioli†Truffle Aioli†Cilantro Sauce†Sunday Sauce†Dijonnaise†

**FRY INDULGENCE** half 10 or full 15

**BACON BLUE FRIES**<sup>†</sup> blue cheese, bacon, garlic aioli

**PIMENTO CHEESE FRIES**<sup>†</sup> pimento cheese, bacon, pickled red onions, chives **TRUFFLE PARMESAN FRIES**<sup>†</sup> truffle oil, Parmesan cheese, truffle aioli

### SALADS NOT IN THE MOOD FOR A BURGER? WE'VE GOT YOU COVERED.

# BURGERS

PASTURE RAISED BLACK ANGUS NEW ZEALAND BEEF FROM SILVER FERN FARMS, 100% GRASS FEED FREE RANGE NEW ZEALAND LAMB FROM OVATION, ALL NATURAL CHICKEN AND WE MAKE OUR OWN VEGAN BLACK BEAN PATTY. OUR BUNS ARE DELIVERED FRESH DAILY FROM A LOCAL BAKERY.

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**<sup>\*†</sup> 15 beef, bacon, hot sauce, fried egg, American cheese, tomato, caramelized onions, mayo

**CHORIZO CHILI CHEESE**<sup>\*†</sup> 15 charred scallion crema, red onion, shredded cheddar, chorizo chili, pickled jalapeños

**EAST COAST**<sup>\*†</sup> 16 beef, blueberry BBQ sauce, bacon, brie cheese, caramelized onions, garlic aioli

**LEFT COAST**<sup>\*†</sup> 15 Bach BBQ Sauce, bacon, pepper jack cheese, jalapeño remoulade, crispy onions

**ORIGINAL**<sup>\*†</sup> 16 beef, original sauce, onions, dill pickle, lettuce, bacon, organic New Zealand cheddar cheese, tomato, mayo

**SOUTHERN GENT**<sup>\*†</sup> 15 beef, bacon, lettuce, tomato, pickled red onions, pimento cheese, mayo

**BASIC**\*<sup>+</sup> 12 beef, ketchup, dill pickle, onions, mustard, lettuce, tomato, mayo

**QUEENSTOWN LAMB**<sup>\*†</sup> 16 caramelized onions, Gruyere cheese, sautéed mushrooms, tarragon sauce

**NORTH LAMB**<sup>\*†</sup>16 tzatziki sauce, onions, lettuce, tomato, feta cheese, garlic aioli

**SOUTH LAMB**<sup>\*†</sup>16 goat cheese, young spinach, manuka honey vinaigrette, cilantro sauce

**FRENCH CHICK**<sup> $\Delta^{\dagger}$ </sup> 13 manuka honey mustard, grilled green apple, turkey bacon, brie cheese, caramelized onions

**AUCKLAND CHICK**<sup>Ơ</sup> 13 mayo, mixed greens, avocado relish, bacon, New Zealand cheddar cheese, tomato, dijonnaise

**BACHVILLE HOT CHICK**<sup> $\Delta^{\dagger}$ </sup> 13 Sunday sauce, bachville hot panko, pickled jalapeños, herbed honey butter

**BLACK & BLUE TUNA**<sup>\*†</sup> 17 blackened ahi tuna, lettuce, tomato, red onion, blue cheese, wasabi aioli

**BLACK BEAN TACO BURGER**<sup>†</sup> 12 black bean, cheddar cheese, avocado relish,

CAESAR<sup>x†</sup> 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

ALL NATURAL CHICKEN PATTY  $^{\rm A}5$  / WILD CAUGHT ROYAL RED SHRIMP 6 ahi tuna pan seared or blackened  $^{\rm *}8$ 

### SIDES

**PAN SEARED BRUSSELS SPROUTS** 6 honey sriracha sauce, goat cheese, garlic, shallots

**BACH MAC** 8 with pimento cheese, bacon, chipotle adobo, cilantro<sup> $x^{\dagger}$ </sup>

**ROASTED SWEET POTATOES** 4 with rosemary, garlic and shallots

**CHARRED BROCCOLI** 5 roasted and pan seared with parmesan cheese, garlic, and shallots

pico de gallo, lettuce, jalapeño remoulade

**BEAN KAHUNA**<sup>†</sup> 12 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<sup>†</sup> 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 particularily 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**

### **SAGE ADVICE 10**

gin, honey syrup, sage, lemon juice, sprite

### THE LAST WORD 11

gin, maraschino liqueur, green chartreuse, lime juice

### THE KIWI 12

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

### **APPLE BOURBON SMASH 12**

bourbon, applejack brandy, spiced simple syrup, apple, orange, lemon juice

### **PINEAPPLE BOURBON LEMONADE 12**

hourbon	nineannl	e inice	lemon	inice	simple syrup
bourbon,	pincuppi	e juice,	icilioli	Juice,	ompie byrap

**SMOKED OLD FASHIONED 12** whiskey, bruleed orange, black walnut bitters, simple syrup

**CIRRUSLY CINFUL 11** vodka, cranberry, spiced simple syrup, lime juice

SCOTCH SOUR 10 scotch, lemon juice, simple syrup

**POMEGRANATE MOJITO 11** rum, pomegranate juice, mint, lime, simple syrup

**MARGARITA 11** reposado tequila, cointreau, lime juice, agave

WHITE SANGRIA 8 white wine, cointreau, kiwi, pineapple, agave

PINK SANGRIA 8 rosé, elderflower liqueur, strawberry, pineapple, agave

**RED SANGRIA** 8 red wine, applejack brandy, strawberry, blackberry, grenadine

### WINE

	6 OZ	9 OZ	BOTTLE
SPARKLING			
Blanc De Blanc, Santa Julia, ARG	9	13	36
Brut Rosé, <i>Lucien Albrecht, FR</i>			42
Brut, Banshee, CA			40
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### WHITE

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Pinot Grigio, <i>Guenoc, CA</i>	8	12	32
Sauvignon Blanc, <i>Dashwood, NZ</i>	10	15	38
Sauvignon Blanc, <i>Rickshaw</i>	9	13	36
Sauvignon Blanc, Allan Scott, NZ			38
Sauvignon Blanc, <i>Vavasour, NZ</i>			40
Chardonnay, Chalk Hill, CA	10	15	38
Chardonnay, De Wetshof Limestone Hill, SA			42

### ROSÉ

Rosé, Wither Hills, NZ	8	12	32
Rose, Banshee, CA			40

### RED

RED			
Pinot Noir, <i>Banshee, CA</i>	9	13	36
Pinot Noir, <i>Allan Scott, NZ</i>			46
Merlot, EOS, CA	8	12	32
Malbec, Nieto Senetiner, ARG	8	12	32
Red Blend, Sebastiani Bourbon Barrel, CA			40
Red Blend, Banshee, Mordecai, CA			44
Cabernet Sauvignon, <i>Guenoc, CA</i>	9	13	36
Cabernet Sauvignon, Louis Martini, CA	10	15	38
Cabernet Sauvignon, Banshee, CA	•••••		42
Cabernet Sauvignon, <i>Roth, CA</i>			52

### **RESERVE LIST**

Sonoma Cutrer, Chardonnay, The Cutrer, Russian River Valley, CA 45 Belle Glos, Pinot Noir, Clark & Telephone, CA 50 Orin Swift, Red Blend, 8 Years in the Desert, CA 55 Jordan Winery, Cabernet Sauvignon, Alexander Valley, CA 65 Reserve Selections are not included in Wine Down Wednesday promotion

### AWARDS

**BEST BURGER** 

#### **BEST BURGER**

-Style Weekly 2013, 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021

**BEST BURGER SPOT** 

-Richmond Times-Dispatch

2017, 2nd 2018,

2nd 2019, 2021

#### BEST BURGER JOINT

-Virginia Living 2014, 2015, 2016, 2017, 2018, 2019, 2020, 2021, 2022

### **BEST BURGER**

-Richmond Times-Dispatch 2015, 2016

### BEST BURGERS & FRIES

-Durham Magazine 2016, 2017, 2018, 2019, 2020, 2021, 2022

**BEST OYSTER BAR** -Virginia Living 2017, 2018, 2019

**BEST BURGER** 

-Richmond Magazine 2013, 2015, 2018, 2019, 2020, 2021, 2022

**BEST BEER SELECTION** 

-Durham Magazine

2017, 2018, 2019

-Duke Chronicle 2016, 2017, 2018, 2019, 2020, 2021

### **BEST OF RICHMOND** HALL OF FAME -Style Weekly 2017, 2018, 2019, 2020, 2021

### **TOP NEW RESTAURANTS**

**BEST HANGOVER CURE** 

-Richmond Times-Dispatch 2012

-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