



**LIFE IS BETTER**  
*at the Beach*

# Burgers

**Pasture raised Black Angus New Zealand beef from Silver Fern Farms, 100% grass fed 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. Please specify **PINK** or **NO PINK** for the cooking temperature of your burger.**

**BASIC**\*† 10.5 beef, ketchup, dill pickle, onions, mustard, lettuce, tomato, mayo

**BOURBON BACON BURGER**\*† 14 beef, bourbon bacon jam, goat cheese, pickled red onions, garlic aioli

**SOUTHERN GENT**\*† 12.5 beef, bacon, lettuce, tomato, pickled red onions, pimento cheese, mayo

**EAST COAST**\*† 14 beef, blueberry BBQ sauce, bacon, brie cheese, caramelized onions, garlic aioli

**HANGOVER CURE**\*† 13.5 beef, bacon, hot sauce, fried egg, American cheese, tomato, caramelized onions, mayo

**ORIGINAL**\*† 13.5 beef, original sauce, onions, dill pickle, lettuce, bacon, organic New Zealand cheddar cheese, tomato, mayo

**NORTH LAMB**\*† 13.5 tzatziki sauce, onions, lettuce, tomato, feta cheese, garlic aioli

**SOUTH LAMB**\*† 14.5 goat cheese, young spinach, manuka honey vinaigrette, cilantro sauce

**QUEENSTOWN LAMB**\*† 14.5 caramelized onions, gruyere cheese, sautéed mushrooms, tarragon sauce

**AUCKLAND CHICK**Δ† 11.5 mayo, mixed greens, guacamole, bacon, New Zealand cheddar cheese, tomato, dijonnaise

**BACHVILLE HOT CHICK**Δ† 11 Sunday sauce, bachville hot panko, Sunday slaw, pickled jalapeños, herbed honey butter

**FRENCH CHICK**Δ† 11 manuka honey mustard, grilled green apple, turkey bacon, brie cheese, caramelized onions

**BEAN KAHUNA**† 10 black bean patty, pepper jack cheese, grilled pineapple, red onion, lettuce, tomato, sriracha aioli, teriyaki sauce

**BLACK BEAN TACO BURGER**† 10 black bean patty, cheddar cheese, guacamole, pico de gallo, lettuce, jalapeño remoulade

**BLACK & BLUE TUNA**\*† 15.5 blackened ahi tuna, lettuce, tomato, red onion, blue cheese, wasabi aioli

## 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 Out Black Bean Patty 2  
Substitute a Lamb Patty\* 1

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.

## Starters

**ROCKEFELLER OYSTERS**\* 18 (½ dozen) spinach, garlic, cream, pernod, shallots, parmesan cheese, breadcrumbs served with baguettes

**SPINACH ARTICHOKE DIP** 11 served with tortilla chips

**GUACAMOLE** 9 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 Asian or red wine mignonette

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

**SAUTÉED SHRIMP** 15 (½ lb) with baguettes\*

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

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

**TRADITIONAL** white wine, parsley, butter, oil, garlic, shallots

**SHRIMP COCKTAIL** 15 (1/2 lb) with cocktail sauce and lemon

## Fries

**SIDE** with one sauce 3.5 / **SHARE** with two sauces 8.5

**EXTRA SAUCE** 1 / **SAUCE SAMPLER** choice of three 2

## SAUCES

Basil Pesto Aioli†	Truffle Aioli†	Blueberry BBQ Sauce
Original Sauce†	Sunday Sauce†	Cilantro Sauce†
Jalapeño Remoulade†	Garlic Aioli†	Manuka Honey Mustard†
Sriracha Aioli†		

**FRY INDULGENCE** half 10 / full 17

**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, chives

## Sides

**GUAC & CHIPS** 3.5 avocado, jalapeño, red onion, tomato, cilantro, tortilla chips

**PAN SEARED BRUSSELS SPROUTS** 4 honey sriracha sauce, goat cheese, garlic, shallots

**MACARONI & CHEESE** 4

**SUNDAY SLAW** 3

**ROASTED SWEET POTATOES** 3 rosemary, garlic, butter and shallots

**MISO POTATO SALAD** 3 miso mayo dressing, potatoes, cucumbers, radishes, carrots, green onion, corn

## Salads

**YOUNG SPINACH** side 5 / full 10 young spinach, blue cheese, red onion, green apple, bacon, pecans, manuka honey vinaigrette

**CAESAR**\*† side 5 / full 10 romaine, parmesan cheese, garlic croutons, caesar dressing

**MEDITERRANEAN** side 5 / full 10 mixed greens, red onion, feta cheese, tomato, kalamata olives, frico chip, balsamic vinaigrette

**MIXED GREENS** side 3.5 / full 7 with herb vinaigrette

## ADD

**ALL NATURAL CHICKEN PATTY**Δ 5

**WILD CAUGHT ROYAL RED SHRIMP** 6

**AHI TUNA PAN SEARED OR BLACKENED**\* 8

## Bach Cocktails \$10

### THE KIWI

Cirrus vodka, st germain, lemon juice, simple, kiwi

### SMOKED OLD FASHIONED

Three Crosses Whiskey, black walnut bitters, simple, brûléed orange

### THE MOLLIE

Cirrus vodka, st germain, blackberries, mint, lemon, simple

### HIBISCUS MARGARITA

reposado tequila, agave, gentian amaro vermouth, lime

### MARGARITA

reposado tequila, cointreau, agave, lime

### BLACKBERRY MOJITO

rum, blackberries, mint, simple, soda

### BACHATTAN

bourbon, gentian amaro vermouth, simple, expressed orange

### BLACKBERRY COLLINS

gin, blackberries, simple, lemon, soda

### WHITE SANGRIA

white wine, cointreau, kiwi, pineapple, agave

### PINK SANGRIA

rosé, elderflower liqueur, strawberry, pineapple, agave

### RED SANGRIA

red wine, applejack brandy, strawberry, blueberry, grenadine

\*all cocktails are made to order and carefully crafted,  
no refunds given

**ALL DAY EVERY THURSDAY**

**ALL BACH COCKTAILS \$7**

## Wine List

6oz \$8/ 9oz \$12/ Bottle \$32

### SPARKLING

Brut, Banshee, CA

### WHITE

Pinot Grigio, Guenoc, CA

Sauvignon Blanc, Allan Scott, NZ

Fumé Blanc, Ferrari-Carano, North Coast

Chardonnay (Oaked), Chalk Hill, Russian River Valley

Chardonnay (Unoaked), De Wetshof Limestone Hill, SA

### ROSÉ

Rosé, Banshee, Sonoma County

### RED

Pinot Noir, Allan Scott, NZ

Merlot, Bonterra Organic, CA

Malbec, Nieto Senetiner, ARG

Shiraz, Penfold's Koonunga Hill, AUS

Cabernet Sauvignon, Guenoc, CA

Cabernet Sauvignon, Banshee, Sonoma County

**ALL DAY EVERY WEDNESDAY**

**HALF PRICED BOTTLES** \*excludes Reserve List

### 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

## 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, 2022

### BEST BURGERS & FRIES

Durham Magazine

2016, 2017, 2018,  
2019, 2020, 2021,  
2022

### BEST BURGER

Richmond Magazine

2013, 2015, 2018,  
2019, 2020, 2021,  
2022

### 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,  
2020, 2021

### TOP NEW RESTAURANTS

Richmond Times-Dispatch

2012

### BEST BURGER PAIRINGS

Wine Enthusiast

2014

### 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