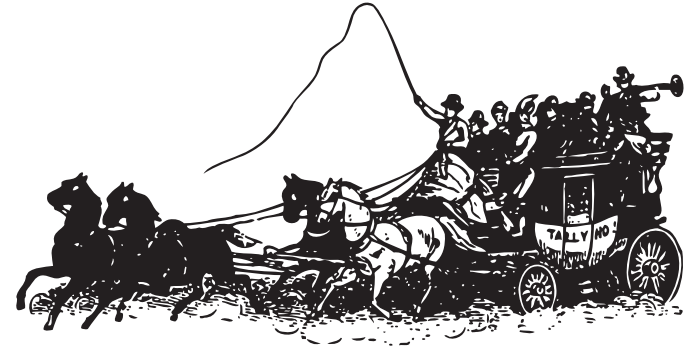




HISTORY

CONSTRUCTED IN 1810, THIS 12 ROOM COLONIAL WITH NINE FIREPLACES IS ONE OF THE OLDEST STANDING STRUCTURES IN THE TOWN OF LONDONDERRY. IN ITS EARLY YEARS, IT SERVED AS THE ORIGINAL HOMESTEAD OF THE PROMINENT DR. WATSON. IN THE LATE 1800'S IT WAS CONVERTED TO A TAVERN AND SERVED AS A STAGECOACH STOP KNOWN THEN AS PLUMMER'S TAVERN. THEY WELCOMED GUESTS TRAVELING BETWEEN BOSTON AND CONCORD ON MAMMOTH ROAD AND BETWEEN NASHUA AND EXETER ON OLD DUNSTABLE ROAD, NOW ROUTE 102. GUESTS WERE GREETED IN THE "COMMON ROOM" LOCATED IN THE NORTHWEST CORNER OF THE ORIGINAL HOUSE. MARKS ON THE WIDE PINE FLOORING SHOW SIGNS OF WHERE THE ORIGINAL BAR WAS LOCATED. HIGH TO THE RIGHT OF THE FIREPLACE IS A SMALL SQUARE CUPBOARD KNOWN AS "THE PARSON'S CUPBOARD" WHERE THE MOST SELECT LIQUORS ARE SAID TO HAVE BEEN STORED. IN 1990, THE PROPERTY WAS PURCHASED BY THE MCDONOUGH FAMILY AND OPERATED AS THE HOMESTEAD FOR TWENTY YEARS. TODAY, THE STEVE MCDONOUGH FAMILY AND DEDICATED STAFF OPEN THEIR DOORS AS "THE COACH STOP RESTAURANT AND TAVERN". OFFERING YOU A GLIMPSE OF THE PAST WHILE SERVING FINE FOOD AND BEVERAGE. ENJOY OUR HAND-CUT STEAKS, "FRESH DAILY" SEAFOOD ALONG WITH HOMEMADE BREADS, SOUPS, SAUCES AND DESSERTS.



THE COACH STOP

RESTAURANT & TAVERN

COACH STOP GIFT CARDS
GREAT FOR ANY OCCASION!
ASK YOUR SERVER FOR DETAILS

PLANNING AN EVENT?
THE COACH STOP HAS PRIVATE
ROOMS AVAILABLE FOR UP TO 60
PEOPLE. BOOK YOUR PARTY TODAY!

ASK ABOUT OUR
LOYALTY CARD PROGRAM

HOURS OF OPERATION:
SUNDAY BRUNCH 10-3 DINNER 3-CLOSE
MONDAY - THURSDAY LUNCH 11:30-4 DINNER 4-9
FRIDAY & SATURDAY LUNCH 11:30-4 DINNER 4-9:30
"CALL-AHEAD" AVAILABLE @ (603) 437-2022

BRUNCH

176 MAMMOTH ROAD
LONDONDERRY, NH 03053
(603) 437-2022
THECOACHSTOPNH.COM

NEW!

BRUNCH BUFFET 14
KIDS 7
FEATURING: BREAKFAST ITEMS,
ASSORTED FRESH FRUIT,
DANISHES & PASTRIES
DINNER HAM, CARVING STATION
AND DESSERT TABLE



START OFF WITH: 3
BLOODY MARY, SCREWDRIVER,
OR MIMOSA
HOUSE SPECIALTY BLOODY MARY 6
16 OZ BLOODY MARY WITH A
COLOSSAL SHRIMP AND VEGETABLE
GARNISH

GREAT BEGINNINGS

-  **APPETIZER SAMPLER** 12
HOMEMADE CRABCAKE, POTATO SKINS, CHICKEN FINGERS
AND SCALLOPS WRAPPED IN BACON
-  **JUMBO SHRIMP COCKTAIL** 11
4 JUMBO SHRIMP SERVED WITH OUR HOUSE COCKTAIL SAUCE
- CRAB CAKES** 11
PAN-SAUTÉED GOLDEN BROWN AND SERVED
WITH OUR SPICY REMOULADE SAUCE
- BAKED ONION SOUP** 5
HOMEMADE AND TOPPED WITH SWISS CHEESE
AND FRESHLY SHAVED PARMESAN
- SOUP OF THE DAY**
PRICED DAILY
- POTATO SKINS** 7
BAKED WITH CHEDDAR CHEESE AND CRUMBLER BACON TOPPED
WITH TOMATOES AND FRESH SCALLIONS - OR- STUFFED
WITH BROCCOLI AND CHEDDAR CHEESE
- HOMEMADE CLAM CHOWDER** CROCK 6
RICH AND CREAMY CUP 4
- BRUSCHETTA** 6
GARLIC TOAST TOPPED WITH MARINATED PLUM TOMATOES,
FRESH BASIL, GARLIC, AND BALSAMIC VINEGAR
ADD MELTED MOZZARELLA CHEESE ADD 1
- BUFFALO WINGS** 7
NOT TOO SPICY. SERVED WITH CELERY, CARROTS AND BLEU CHEESE
- ESCARGOT** 9
BAKED IN GARLIC BUTTER WITH MELTED SWISS CHEESE
AND GARLIC TOAST POINTS
-  **SCALLOPS WRAPPED IN BACON** 9
A HOUSE FAVORITE! TOPPED WITH A MAPLE GLAZE

FRESH SALADS

SALAD DRESSINGS: BALSAMIC VINAIGRETTE, CREAMY CAESAR,
PARMESAN, PEPPERCORN, RUSSIAN, BLEU CHEESE,
AND LIGHT ZINFANDEL VINAIGRETTE

-  **COACH STOP SIGNATURE SALADS** 9
MIXED GREENS, BACON, CRUMBLER FETA CHEESE,
DICED TOMATOES, ONIONS AND EGG.
CHOOSE ONE OF THE FOLLOWING HOT OFF THE GRILL:
CHICKEN BREAST ADD 3
3 JUMBO SHRIMP ADD 6
SIRLOIN STEAK ADD 6
GRILLED SALMON ADD 6
- CAPRESE SALAD** 7
FRESH BUFFALO MOZZARELLA AND SLICED VINE RIPE TOMATOES
LAYERED OVER MIXED GREENS WITH FRESH BASIL, OLIVE OIL,
AND BALSAMIC GLAZE
- CAESAR SALADS** 6
FRESH, CRISP ROMAINE LETTUCE TOSSED WITH CREAMY CAESAR
DRESSING AND TOPPED WITH HOMEMADE CROUTONS
AND SHAVED PARMESAN
GRILLED CHICKEN ADD 2
3 JUMBO SHRIMP ADD 4
- FRESH GARDEN SALAD** 5
MIXED GREENS, GRAPE TOMATOES, CUCUMBERS, CARROTS,
SHAVED RED ONIONS, AND FRESH SHAVED PARMESAN CHEESE
-  **THE TAVERN SALAD** 7
MIXED GREENS, SWEET DRIED CRANBERRIES, CANDIED NUTS,
FETA CHEESE, AND BALSAMIC VINAIGRETTE

CHILDREN'S MENU

- YOUR CHOICE** 4
1/2 WAFFLE: SERVED WITH CHOICE OF BACON OR SAUSAGE
FRENCH TOAST STICKS: SERVED WITH CHOICE OF BACON OR SAUSAGE
CHEESY SCRAMBLER: SCRAMBLED EGGS WITH CHEESE AND HAM.
INCLUDES TOAST AND HOMEFRIES

ADD A SIDE GARDEN OR CAESAR SALAD WITH ANY ENTRÉE 2

BREAKFAST AND ENTRÉE ITEMS SERVED WITH CHOICE OF BUTTERMILK BISCUIT,
WHITE, WHEAT, OR ENGLISH MUFFIN
AND CHOICE OF HOMEFRIES OR HASHBROWN CASSEROLE
EGGBEATERS AVAILABLE UPON REQUEST. ASK YOUR SERVER.

BREAKFAST IS SERVED

- EGGS BENEDICT** 7
ENGLISH MUFFIN TOPPED WITH 2 POACHED EGGS, CANADIAN BACON,
AND HOLLANDAISE SAUCE
- BANANA FRENCH TOAST** 6
TEXAS TOAST AND FRESHLY SLICED BANANAS TOPPED
WITH CINNAMON SUGAR
- CRAB CAKE BENEDICT** 10
TWO CRAB CAKES TOPPED WITH POACHED EGGS & HOLLANDAISE SAUCE
- COUNTRY BREAKFAST** 7
TWO EGGS ANY STYLE, TOAST, HOMEFRIES,
AND CHOICE OF SAUSAGE, BACON, OR HAM
- TORNADOS BENEDICT** 14
ENGLISH MUFFIN TOPPED WITH 6 OZ GRILLED FILET MIGNON,
POACHED EGGS AND HOLLANDAISE SAUCE
- EGGS SARDOU** 7
TWO POACHED EGGS SERVED OVER A BED OF SPINACH
WITH ARTICHOKE HEARTS AND TOPPED WITH HOLLANDAISE SAUCE
- 3 EGG OMELETTE** 7
CREATE YOUR OWN OMELETTE: ADD .50 PER TOPPING
SWISS, CHEDDAR, MOZZARELLA, MUSHROOMS, SAUSAGE,
BACON, ONION, BROCCOLI, HAM, PEPPERS
- FRITTATA** 8
ITALIAN-STYLE OMELETTE WITH PEPPERS, MUSHROOMS, HONEY HAM,
AND HERBS TOPPED WITH PARMESAN, DICED TOMATOES AND SCALLIONS
- LOBSTER OSCAR OMELETTE** 14
CHUNKS OF SWEET MAINE LOBSTER MEAT, SWISS,
AND ASPARAGUS TOPPED WITH HOLLANDAISE SAUCE
- HASH & EGGS** 7
TWO POACHED EGGS ON CORNED BEEF HASH

SANDWICH BOARD

- COACH STOP BURGER** 10
10 OZ ANGUS ON A TOASTED BULKY ROLL
-MUSHROOMS-ONIONS-PEPPERS-BACON-SWISS
-CHEDDAR-AMERICAN-MOZZARELLA-GORGONZOLA
ADD .50 FOR EACH ITEM
- JUMBO LOBSTER ROLL** 13
LIGHTLY TOASTED WITH FRESH MAINE LOBSTER,
MAYONNAISE, CELERY, AND GREEN LEAF LETTUCE
- MONTE CRISTO** 7
TURKEY, HAM, AND SWISS ON WHITE BREAD DIPPED IN EGG AND GRILLED
- FRENCH DIP PANINI** 9
LEAN ROAST BEEF, CARAMELIZED ONIONS, AND CHEDDAR CHEESE BETWEEN
THICK SLICES OF ITALIAN BREAD WITH HOT AU JUS SAUCE FOR DIPPING
- GRILLED CHICKEN PESTO PANINI** 9
GRILLED CHICKEN, SLICED RED ONION, ROMA TOMATOES, PARMESAN,
MOZZARELLA, AND SUN-DRIED TOMATO PESTO MAYONNAISE

ENTRÉES

- PRIME RIB** 15
12 OZ CUT OF PRIME RIB BEEF
- CHICKEN CORDON BLEU** 13
BONELESS CHICKEN, HONEY HAM, AND SWISS
BAKED IN A PUFF PASTRY SERVED WITH SUPREME SAUCE
- SEAFOOD CREPES** 14
LOBSTER, SCALLOPS, AND BABY SHRIMP SIMMERED IN RICH
NEWBURG SAUCE WRAPPED IN GOLDEN BROWN CREPE SHELLS
- BLACK FOREST CREPES** 10
TURKEY BREAST SIMMERED WITH BACON AND MUSHROOMS
IN OUR SUPREME SAUCE AND WRAPPED IN CREPE SHELLS
- BROILED BOSTON SCHROD** 12
BAKED WITH WHITE WINE, BUTTER, BREAD AND CRACKER CRUMB TOPPINGS
- BAKED STUFFED HADDOCK** 13
FRESH HADDOCK BAKED WITH A CRABMEAT STUFFING
TOPPED WITH MORNAY SAUCE AND CHEDDAR CHEESE
- BAKED STUFFED SHRIMP** 13
THREE COLOSSAL SHRIMP WITH CRABMEAT STUFFING
AND BAKED WITH LEMON BUTTER
- CHICKEN MARSALA** 12
BONELESS, TENDER CHICKEN SAUTÉED WITH FRESH MUSHROOMS
IN A MARSALA WINE SAUCE
- BROILED SALMON** 12
BAKED WITH LEMON BUTTER, WHITE WINE, BREAD
AND CRACKER CRUMB TOPPINGS

ANY SIDE \$2: HAM STEAK, SAUSAGE PATTIES, EGGS (2 ANY
STYLE), HOMEFRIES, BACON, HASHBROWN CASSEROLE
ENGLISH MUFFIN, BISCUIT, OR TOAST (WHITE OR WHEAT) \$1