



# COPPERWOOD

TAVERN



SUNPOWER FARM VA  
 ENDLESS SUMMMER VA  
 TRUE FARMS VA  
 EARTH-N-EATS PA  
 SHENANDOAH VALLEY CO-OP VA  
 HUDSON VALLEY DUCK FARM PA  
 BELL & EVANS CHICKEN FARM PA

## BRUNCH

### STARTERS

<b>SCOTCHED EGG*</b> 9	<b>FRENCH TOAST STICKS</b> 8	<b>FRIED GREEN TOMATOES</b> 8
Boiled egg wrapped in breakfast sausage, breaded and fried on a bed of frisee	Cinnamon sugar dusted brioche with whipped butter and maple syrup	Thick sliced, cornmeal crusted with lemon-basil aioli
<b>AVOCADO TOAST*</b> 12	<b>DUCK DEVILED EGGS</b> 8	<b>FRUIT &amp; YOGURT</b> 8
Multi grain toast, avocado, cream cheese, sunny side up egg, cherry tomatoes and bed of arugula	Smoked bacon, chives, pickled onions, espelette	Fruit and vanilla yogurt topped with granola, and honey

### FEATURES

<b>FRIED CHICKEN &amp; WAFFLES</b> 17	<b>DUCK HASH</b> 16
Maple Chicken jus, Belgian waffle	Duck confit, potatoes, onion, bell pepper, hollandaise and two poached eggs.
<b>BAGELS &amp; LOX</b> 13	<b>BISCUITS &amp; GRAVY</b> 13
House smoked salmon with avocado, tomato jam, pickled red onion, cream cheese	House Made biscuits with creamy sausage gravy
<b>RASPBERRY BELGIAN WAFFLE</b> 12	<b>PUMPKIN SPICE PANCAKES</b> 14
Fresh raspberries, whipped cream, berry sugar	Pancakes with pumpkin topped with whipped cream and powdered sugar
<b>BANANAS FOSTER FRENCH TOAST</b> 15	<b>SHRIMP &amp; SMOKED GOUDA GRITS</b> 16
Thick sliced challah bread, Foster sauce	Creamy grits with smoked gouda cheese, sautéed shrimp, smoked ham and spicy Cajun gravy
<b>BLUEBERRY RICOTTA PANCAKES</b> 15	<b>STEAK &amp; EGGS*</b> 18
Pancakes mixed with creamy ricotta and fresh blueberries, served with orange honey butter	Filet tips, choice of eggs, potatoes, red wine sauce
<b>QUICHE</b> 14	<b>COUNTRY BREAKFAST*</b> 13
Crisp bacon, caramelized onions, gruyere in a flaky crust	Choice of eggs, meat and toast with breakfast potatoe

### BENEDICTS

<b>SHORT RIB*</b> 16
Ancho chili braised short rib, hollandaise
<b>TRADITIONAL*</b> 14
Canadian bacon, hollandaise
<b>LOBSTER*</b> 18
Butter poached lobster meat, hollandaise
<b>SMOKED SALMON*</b> 15
Tomato jam, pickled red onion, hollandaise

### OMELETS

<b>WESTERN OMELET</b> 14
Ham, onions, bell pepper & cheddar cheese
<b>EGG WHITE OMELET</b> 13
Spinach, mushroom, gruyere
<b>STEAK OMELET</b> 16
Filet tips, roasted mushrooms, caramelized onions, pepper jack cheese
<b>CHEESE OMELET</b> 13
Filled with cheddar and topped with our creamy cheese sauce

\*Consuming raw or undercooked proteins may increase your risk of foodborne illness



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**CHILLED OYSTERS\*** 18 / 34  
Cocktail sauce, mignonette, horseradish and lemon

**GRILLED OYSTERS\*** 18 / 34  
Parmesan, parsley, butter, garlic breadcrumbs and lemon

## SANDWICHES

- COPPERWOOD BREAKFAST SANDWICH\*** 12  
Sliced Brioche, fried egg, cheddar cheese, turkey apple sausage, garlic aioli
- BALT** 13  
Bacon, avocado, fried green tomato, smoked tomato-chipotle aioli, toasted multi-grain bread
- PULLED PORK BBQ** 13  
House smoked pork butt, crispy shallots and red cabbage slaw
- BRAISED SHORT RIB GRILLED CHEESE** 14  
Buttered brioche, ancho chili short ribs, grand cru, gruyere, aged cheddar
- TAVERN BURGER\*** 14  
8oz burger, aged sharp cheddar, crisp bacon and red wine-shallot aioli
- SPICY AVOCADO BURGER\*** 16  
8oz burger, with pepper jack cheese, chipotle aioli, bibb lettuce, jalapenos and sliced avocado
- MINI CHEDDAR CHEESE BURGERS\*** 12  
3 mini cheeseburgers, cheddar cheese, pickle and truffle aioli

## SOUPS AND SALADS

- STEAK AND BRUSSELS SALAD\*** 18  
Filet Tips, romaine, baby kale, bleu cheese, bacon, cherry tomatoes, brussels, red onion, buttermilk dressing
- BABY KALE & ROMAINE CAESAR SALAD\*** 7 / 12  
Garlic and anchovy dressing, sourdough croutons, shaved parmesan
- FARMERS SALAD** 7 / 12  
True Farms mixed lettuce, roasted butternut squash, poached pears, pumpkin seeds, crumbled blue cheese and balsamic vinaigrette
- FRENCH ONION SOUP** 8  
Caramelized onions braised with Scotch ale, beef & chicken broth topped with a garlic crouton and gruyere
- VENISON CHILI** 8  
Ground venison, kidney beans, plum tomatoes, cheddar cheese, scallions and sour cream

*Add Grilled Chicken 4, Steak\* 6, Shrimp 6,  
Fried goat cheese 4*

## Brunch Libations

- BEEF JERKY BLOODY MARY** Ancho spice mix, BBQ rim, homemade beef jerky, spiced pickle & cheese 11
- TRADITIONAL BLOODY MARY** House mix, garnished with lemon, lime and celery stalk 9
- ICED VIRGINIAN** Organic coffee, Kopper Kettle whiskey (VA), coffee liqueur, cream 12
- PEAR BELLINI** House pear reduction, bubbles, lime twist 9
- APPLE CIDER BELLINI** House apple cider reduction, caramel, bubbles, lemon twist 8
- ST GERMAIN MIMOSA** Elderberry flower liqueur, fresh squeezed orange juice, bubbles 9
- CLASSIC MIMOSA** Fresh squeezed orange juice and bubbles 7
- PIPER SONOMA BRUT ROSE** Sonoma California 11
- RYES AND SHINE** Butterscotch Moonshine (VA), Bullet Rye, coffee syrup, cream, 12

## SIDES 4.5

- MULTIGRAIN TOAST
- SMOKED GOUDA GRITS
- BREAKFAST POTATOES
- THREE EGGS\*
- SAUSAGE GRAVY (6)

- FRUIT CUP
- BAGEL
- ENGLISH MUFFINS
- BISCUITS

## MEATS 6.5

- BACON
- CANADIAN BACON
- SAUSAGE LINKS
- TURKEY SAUSAGE

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