



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

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| SCOTCHED EGG* 9 | FRENCH TOAST STICKS 8 | FRIED GREEN TOMATOES 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 |
| AVOCADO TOAST* 12 | DEVILED DUCK EGGS 8 | FRUIT & YOGURT 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

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| FRIED CHICKEN & WAFFLES 17 | DUCK HASH 16 |
| Maple Chicken jus, Belgian waffle | Duck confit, potatoes, onion, bell pepper, hollandaise and two poached eggs. |
| BAGELS & LOX 13 | CHOCOLATE RASPBERRY PANCAKES 14 |
| House smoked salmon with avocado, tomato jam, pickled red onion, cream cheese | White and dark chocolate topped with fresh raspberry syrup |
| BELGIAN WAFFLE 12 | SHRIMP & SMOKED GOUDA GRITS 16 |
| Buttermilk waffle with whip cream and maple syrup Add bacon, pecans, almonds, cheddar cheese, 1.50 per topping | Creamy grits with smoked gouda cheese, sautéed shrimp, smoked ham and spicy Cajun gravy |
| BANANAS FOSTER FRENCH TOAST 15 | STEAK & EGGS* 18 |
| Thick sliced challah bread, Foster sauce | Filet tips, choice of eggs, potatoes, red wine sauce |
| BLUEBERRY RICOTTA PANCAKES 15 | COUNTRY BREAKFAST* 13 |
| Pancakes mixed with creamy ricotta and fresh blueberries, served with orange honey butter | Choice of eggs, meat and toast with breakfast potatoe |
| BISCUITS & GRAVY 13 | QUICHE 14 |
| House Made biscuits with creamy sausage gravy | Crisp bacon, caramelized onions, gruyere in a flaky crust |

BENEDICTS

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

OMELETS

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| WESTERN OMELET 14 |
| Ham, onions, bell pepper & cheddar cheese |
| EGG WHITE OMELET 13 |
| Spinach, mushroom, gruyere |
| STEAK OMELET 16 |
| Filet tips, roasted mushrooms, caramelized onions, pepper jack cheese |
| CHEESE OMELET 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, apple chicken 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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