

BRUNCH

STARTERS

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

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 potatoes
BISCUITS & GRAVY 13	QUICHE 14
House Made biscuits with creamy sausage gravy	Crisp bacon, caramelized onions, gruyere in a flaky crust

BENEDICTS

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

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
SMOKED SALMON OMELET 15
Smoked salmon and cream cheese topped with chives



COPPERWOOD

TAVERN

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

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