



COPPERWOOD

TAVERN



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

LUNCH

CHILLED OYSTERS* 18 / 34
 With cocktail sauce, mignonette and lemon

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

SMALL BITES

WILD MUSHROOM CROSTINI 8
 Wild mushroom with herbed goat cheese and a balsamic reduction

FRIED GREEN TOMATOES 8
 Thick sliced, cornmeal crusted with lemon-basil aioli

LOBSTER LETTUCE WRAPS 17
 Butter Poached, avocado spread, tarragon, cayenne

DEVILED DUCK EGGS 8
 Smoked bacon, chives, espelette

BRUSSELS SPROUTS 10
 Crispy shallots, bacon and maple-mustard vinaigrette

VENISON MEATBALLS 11
 Seasoned ground venison with huckleberry gravy

SOUPS AND SALADS

Add Grilled Chicken 4, Steak* 6, Shrimp 6, Fried Goat Cheese 4

FRENCH ONION SOUP 8
 Caramelized onions braised with Scotch ale, beef & chicken broth topped with a garlic crouton and gruyere

CREAMY TOMATO SOUP 8
 Plum tomatoes with fresh basil, olive oil and cream

TAVERN SALAD 7 / 12
 Mixed greens with cherry tomatoes, rainbow carrots, watermelon radish and citrus vinaigrette

BABY KALE & ROMAINE CAESAR SALAD* 7 / 12
 Garlic and anchovy dressing, sourdough croutons, shaved parmesan

FARMERS SALAD 7 / 12
 True Farms mixed greens with roasted butternut squash, poached pears, pumpkin seeds, crumbled bleu cheese and balsamic vinaigrette

STEAK AND BRUSSELS SALAD* 18
 Grilled Filet Tips, romaine, baby kale, bleu cheese, chopped bacon, cherry tomatoes, crispy brussels, red onion and herbed buttermilk dressing

SANDWICHES

Served on fresh baked local breads with a side of house cut fries or small salad

PULLED PORK BBQ 13
 House smoked pork butt, crispy shallots, red cabbage slaw

SPICY FRIED CHICKEN SANDWICH 14
 Crispy chicken, sweet chili sauce, cilantro, cabbage

BALT 13
 Bacon, avocado, lettuce, fried green tomato, smoked tomato-chipotle aioli

RIBEYE AND CHEESE 18
 Thinly sliced ribeye, provolone, caramelized onions, mushroom, truffle aioli, and beef jus on a baguette

MINI CHEDDAR CHEESE BURGERS* 12
 Three mini burgers, pickle, aged sharp cheddar and truffle aioli

GRILLED ROSEMARY CHICKEN 12
 Rosemary marinated chicken topped with smoked Gouda cheese, bibb lettuce, maple-mustard, bacon, tomato

THE COPPERWOOD BURGER* 14
 8oz burger with bleu cheese, fried green tomato and bacon jam

ROASTED TURKEY SANDWICH 13
 Slow roasted brined turkey breast, garlic aioli, lettuce, tomato, pickle, on multigrain toast

SPICY AVOCADO BURGER* 16
 8oz burger, with pepper jack cheese, chipotle aioli, bibb lettuce, jalapenos and sliced avocado

TAVERN BURGER* 14
 8oz burger with aged sharp cheddar, crisp bacon and red wine shallot aioli

SLOW BRAISED SHORT RIB GRILLED CHEESE 14
 Buttered brioche, ancho chili short ribs, grand cru gruyere, aged cheddar

GRILLED PORTOBELLO AND FONTINA 12
 Marinated and Grilled Portobello, Roasted Red peppers, fontina cheese, dressed arugula, basil aioli

ENTREES

MUSSELS* 18
 Hard cider, bacon, bleu cheese, caramelized onions with grilled baguette

BROWN ALE BUTTER CHICKEN 23
 Roasted chicken breast, brown ale butter sauce, smoked Gouda mashed potatoes

FILET MIGNON* 31
 8oz grilled served with house cut fries, beer butter mushrooms and red wine sauce

PAN SEARED SALMON* 24
 Wester Ross salmon with asparagus, wild rice, caper butter sauce, leeks, tomatoes and spicy sausage

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