



SUNPOWER FARM VA
 ENDLESS SUMMMER VA
 TRUE FARMS VA
 EARTH-N-EATS PA
 RAPPAHANNOCK RIVER VA
 SHENANDOAH VALLEY CO-OP VA
 HUDSON VALLEY DUCK FARM PA

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	DUCK DEVILED EGGS 8	FRUIT AND YOGURT 8
Multi grain toast, avocado, cream cheese, sunny side up egg, cherry tomatoes and bed of arugula	Smoked bacon, chives, pickled onions, espelette	Vanilla yogurt, granola, berries and honey

FEATURES

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

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 13
Ham, onions, bell pepper & cheddar cheese
EGG WHITE OMELET 12
Spinach, mushroom, gruyere
STEAK OMELET 14
Filet tips, roasted mushrooms, caramelized onions, pepper jack cheese,

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



COPPERWOOD

TAVERN



OYSTERS

CHILLED RAPPAHANNOCK* 16 / 32
Cocktail sauce, mignonette, horseradish and lemon

GRILLED RAPPAHANNOCK 16 / 32
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, yellow peppers, roasted carrots, grilled yellow corn, sunflower 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

GARDEN VEGTABLE SOUP 8

Zucchini, yellow squash, tomatoes, spinach, parmesan

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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