



COPPERWOOD

TAVERN



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

BRUNCH

OYSTERS

CHILLED RAPPAHANNOCK* 14 / 28

Cocktail sauce, mignonette, horseradish and lemon

GRILLED RAPPAHANNOCK 14 / 28

Parmesan, parsley, butter, garlic breadcrumbs and lemon

SHARE

SCOTCHED EGG 9

Boiled egg wrapped in breakfast sausage, breaded and fried on a bed of frisee

FRENCH TOAST STICKS 7

Served with orange honey butter and maple syrup

FRIED GREEN TOMATOES 8

Thick sliced, cornmeal crusted with lemon-basil aioli

AVOCADO TOAST 11

Multi grain toast, avocado goat cheese spread, fried egg, cherry tomatoes and bed of arugula

DUCK DEVEILED EGGS 8

Smoked bacon, chives, pickled onions, espelette

FRIED BRUSSELS SPROUTS 10

With crispy shallots, bacon and maple-mustard vinaigrette

FEATURES

FRIED CHICKEN & WAFFLES 17

Maple chicken jus, Belgian waffle

BUTTERMILK BELGIAN WAFFLE 12

Topped with fresh mix berries & vanilla whipped Cream

BLUEBERRY RICOTTA PANCAKES 15

Pancakes mixed with creamy ricotta and fresh blueberries, served with orange honey butter

STEAK & EGGS* 18

8oz Hanger steak with choice of eggs, fried potatoes, salsa verde

DUCK HASH 16

Duck leg confit with potatoes, onion, bell pepper, hollandaise and two poached eggs

BAGELS & LOX 13

House smoked salmon with avocado, tomato jam, pickled red onion, cream cheese

BANANAS FOSTER FRENCH TOAST 13

Thick sliced challah bread, Foster sauce

SHRIMP & SMOKED GOUDA GRITS 16

Creamy grits with smoked gouda cheese, sautéed shrimp, smoked ham and a spicy Cajun gravy

BISCUITS & GRAVY 13

House Made biscuits with creamy sausage gravy

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

Executive Chef James Duke

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



COPPERWOOD

TAVERN

BRUNCH



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

SANDWICHES

- COPPERWOOD BREAKFAST SANDWICH 11**
Turkey apple sausage patties, Tillamook cheddar, fried egg, apple butter on a brioche bun
- 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
- 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 11**
3 mini cheeseburgers, cheddar cheese, pickle and truffle aioli

SOUPS AND SALADS

- TAVERN SALAD 7 / 12**
Mixed greens with fresh cherry tomatoes, English cucumber, 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 lettuce, poached pears, pomegranate seeds, roasted squash, crumbled blue cheese and pomegranate-balsamic vinaigrette
- FRENCH ONION SOUP 8**
Caramelized onions braised with Scotch ale, beef & chicken broth topped with a garlic crouton and gruyere
- VIRGINIA CLAM CHOWDER 8**
Rappahannock clams, bacon, bliss potatoes, oyster cracks, cream

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

BENEDICTS

- SHORT RIB 15**
Ancho chili braised short rib, hollandaise
- CRABCAKE 17**
Old Bay, hollandaise
- TRADITIONAL 13**
Canadian bacon, hollandaise
- SMOKED SALMON 14**
Tomato jam, pickled red onion, hollandaise

EGGS

- WESTERN OMELET 13**
Ham, onions, bell pepper & cheddar cheese
- EGG WHITE OMELET 12**
Spinach, mushroom, gruyere
- QUICHE LORRAINE 14**
Crisp bacon, caramelized onions and gruyere in a flaky crust
- COUNTRY BREAKFAST* 13**
Choice of egg, meat and toast with breakfast potatoes

BLOODY MARYS

SUBSTITUTE MOONSHINE \$1.00

- BEEF JERKY BLOODY MARY 11**
Smirnoff, smoked chipotle house-made mix, BBQ seasoned rim, homemade beef jerky, spiced pickle and cheese
- TRADITIONAL BLOODY MARY 9**
Smirnoff, house-made mix, garnished with lemon, lime and celery stalk

BRUNCH COCKTAILS

- CLASSIC MIMOSA 7**
Fresh squeezed OJ, bubbles
- PEAR BELLINI 9**
Horton pear port, house pear reduction, bubbles
- ST. GERMAIN MIMOSA 9**
Elderberry flower liqueur, fresh OJ, bubbles
- ICED VIRGINIAN 12**
Fair Trade coffee, Kopper Kettle whiskey, Garofalo coffee liqueur, cream
- PIPER SONOMA BRUT ROSE 11**

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