



# 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 ROCHAMBEAU\*** 14 / 28  
Cocktail sauce, mignonette, horseradish and lemon

**GRILLED ROCHAMBEAU** 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 DEVILED 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



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### 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

#### CRAB CAKE SANDWICH 16

5oz lump meat, remoulade, fried shallots, and bib Lettuce

#### MINI CHEDDAR CHEESE BURGERS 11

3 mini cheeseburgers, cheddar cheese, pickle and truffle aioli

### 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

### 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*

### 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