

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 goat cheese spread, fried egg, cherry tomatoes and bed of arugula	Smoked bacon, chives, pickled onions, espelette	Vanilla yogurt, granola, fresh figs, peaches, berries and honey

FEATURES

FRIED CHICKEN & WAFFLES 17	RASPBERRY BELGIAN WAFFLE 12
Maple Chicken jus, Belgian waffle	Fresh raspberries, whipped cream, berry sugar
BLUEBERRY RICOTTA PANCAKES 15	STEAK & EGGS* 18
Pancakes mixed with creamy ricotta and fresh blueberries, served with orange honey butter	Filet tips, choice of eggs, fried potatoes
DUCK HASH 16	PUMPKIN PANCAKES 14
Duck confit, potatoes, onion, bell pepper, hollandaise and two poached eggs.	Pancakes mixed with pumpkin puree and autumn spices, topped with whipped cream
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 potato

BENEDICTS

SHORT RIB 15
Ancho chili braised short rib, hollandaise
TRADITIONAL 13
Canadian bacon, hollandaise
SMOKED SALMON 14
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,



COPPERWOOD

TAVERN



OYSTERS

CHILLED RAPPAHANNOCK* 14 / 28
Cocktail sauce, mignonette, horseradish and lemon

GRILLED RAPPAHANNOCK 14 / 28
Parmesan, parsley, butter, garlic breadcrumbs and lemon

SANDWICHES

COPPERWOOD BREAKFAST SANDWICH 12

Sliced Brioche, fried egg, cheddar cheese, turkey apple sausage

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 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, poached pears, pomegranate seeds, butternut 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

VENISON CHILI 8

Ground venison with gruyere, cheddar, sour cream, corn bread muffins

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), Garofalo coffee liqueur (VA), cream 12

PEAR BELLINI Horton pear port, 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 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