



# 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

## DINNER

### OYSTERS

#### CHILLED RAPPAHANNOCK\*

With cocktail sauce, mignonette and lemon

14 / 28

#### GRILLED RAPPAHANNOCK\*

Parmesan, parsley, butter and garlic breadcrumbs

14 / 28

### STARTERS

#### SHORT RIBS

Ancho chili braised short ribs over creamy grits

12

#### FRIED GREEN TOMATOES

Thick sliced, cornmeal crusted with lemon-basil aioli

8

#### MUSSELS

Hard cider, bacon, blue cheese, caramelized onions with grilled baguette

10

#### DEVILED DUCK EGGS

Smoked bacon, chives, pickled onion, espelette

8

#### VENISON MEATBALLS

Seasoned ground venison with huckleberry gravy

11

#### WILD MUSHROOM CROSTINI

Wild mushrooms with herbed goat cheese and a balsamic reduction

8

#### STEAK TARTARE\*

Diced beef tenderloin with mustard, cornichons, parmesan, shallots and capers, topped with a quail egg

12

#### FRIED GOAT CHEESE AND VIRGINIA HAM

Crispy chevre with Virginia Speck, baby arugula and honeycomb

14

### SOUPS AND SALADS

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

#### FRENCH ONION SOUP

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

8

#### VIRGINIA CLAM CHOWDER

Rappahannock clams, bacon, bliss potatoes, oyster crackers and cream

8

#### TAVERN SALAD

Mixed greens with fresh cherry tomatoes, English cucumber, watermelon radish and citrus vinaigrette

7 / 12

#### BABY KALE & ROMAINE CAESAR SALAD

Garlic and anchovy dressing, sourdough croutons, shaved parmesan

7 / 12

#### FARMERS SALAD

True Farms mixed greens with poached pears, roasted carrots, pomegranate seeds, crumbled bleu cheese and pomegranate-balsamic vinaigrette

7 / 12

### A LA CARTE PROTEINS

#### OSSABAW PORK CHOP\*

14oz double cut, brined Ossabaw pork with ancho-chili rub, apricot chutney and pork jus

29

#### SPAGHETTI SQUASH

Cherry tomatoes, grilled scallions, roasted red peppers, parmesan, basil and garlic

17

#### ROCKFISH

Local pan seared rockfish, romesco, grilled lemon

26

#### DRY-AGED RIBEYE\*

14oz grass fed, with burgundy sauce and hand churned herb butter

34

#### BRAISED RABBIT

Carrots, pearl onions, parmesan, hand cut paparadelle noodles

26

#### 32OZ SHENANDOAH TOMAHAWK\*

Dry aged bone in rib steak entrée for two. Marinated with fresh herbs, cracked black peppercorn crust, red wine demi-glace and grilled ciabatta

71

#### BROWN ALE BUTTER CHICKEN

Roasted chicken breast basted with brown ale butter sauce

22

#### DUCK BREAST\*

Pan roasted Moulard duck with duck jus, orange marmalade and arugula

33

#### FILET MIGNON\*

8oz grass fed, with bourbon and green peppercorn sauce

29

#### PAN SEARED SALMON

Sauteed Wester Ross Salmon, English pea sauce, cilantro oil and summer veggie relish.

25

#### VENISON STRIP\*

8oz grilled with bourbon mustard sauce, demi-glace and hunter's marinated

34

### SHARED SIDES

#### FRIED BRUSSELS SPROUTS

With crispy shallots, bacon and maple-mustard vinaigrette

10

#### SMOKED GOUDA MASHED POTATOES

9

#### TRUFFLED MAC & CHEESE

With garlic panko breadcrumbs

10

#### GRILLED ASPARAGUS

With garlic aioli

8

#### SAUTEED BROCCOLINI

8

#### HOUSE CUT PARSLEY FRITES

With ketchup and truffle aioli

6

Executive Chef James Duke

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