



COPPERWOOD

TAVERN



ENDLESS SUMMER 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
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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, French paprika	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 cheese 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
VENISON CHILI Ground venison with gruyere, cheddar, sour cream, corn bread muffins	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, pomegranate seeds, butternut squash, pumpkin seeds, crumbled bleu cheese and pomegranate-balsamic vinaigrette	7 / 12
STEAK AND BRUSSELS SALAD Grilled Filet Tips, romaine, baby kale, bleu cheese, chopped bacon, cherry tomatoes, crispy brussels, red onion and herbed buttermilk dressing	18

A LA CARTE

OSSABAW PORK CHOP* 14oz double cut, brined Ossabaw pork with ancho-chili rub, spiced apple chutney and pork jus	26
SPAGHETTI SQUASH Roasted heirloom pumpkin, wild mushrooms, fresh thyme and porcini sauce	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 wheat 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	69
BROWN ALE BUTTER CHICKEN Roasted chicken breast basted with brown ale butter sauce	22
DUCK BREAST* Pan roasted Moulard duck with spiced honey, black mission figs and butternut squash puree	33
FILET MIGNON* 8oz grass fed, with bourbon and green peppercorn sauce	29
VENISON STRIP* 8oz grilled with bourbon mustard sauce, demi-glace and hunter's marinade	34
SALMON FILET Grilled Wester ross salmon with Carolina barbecue, corn relish and salsa verde	23
SCALLOPS Cast Iron Seared Scallops, sweet yellow corn puree, lemon brown butter, and smoked trout roe	28

SHARED SIDES

BRUSSELS SPROUTS 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
HOUSE CUT PARSLEY FRITES With ketchup and truffle aioli	6
BROCCOLINI Sauteed with garlic and shallots	7

Executive Chef James Duke

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