



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 ROCHAMBEAU*

With cocktail sauce, mignonette and lemon

14 / 28

GRILLED ROCHAMBEAU*

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 squash, 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 ramps, 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 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

67

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

CRAB CAKES

Baked lump crab, tarragon remoulade, and dressed arugula

26

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