



# COPPERWOOD

TAVERN

## LUNCH



SUNPOWER FARM VA  
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

### OYSTERS

**CHILLED ROCHAMBEAU\*** 14 / 28  
With cocktail sauce, mignonette and lemon

**GRILLED ROCHAMBEAU** 14 / 28  
Parmesan, parsley, butter and garlic breadcrumbs

### SMALL BITES

**WILD MUSHROOM CROSTINI** 8  
Wild mushroom with herbed goat cheese and a balsamic reduction

**FRIED GREEN TOMATOES** 8  
Thick sliced, cornmeal crusted with lemon-basil aioli

**DEVEILED DUCK EGGS** 8  
Smoked bacon, chives, espelette

**FRIED BRUSSELS SPROUTS** 10  
With crispy shallots, bacon and maple-mustard vinaigrette

**VENISON MEATBALLS** 11  
Seasoned ground venison with huckleberry gravy

### SOUPS AND SALADS

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

**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 crackers, and cream

**TAVERN SALAD** 7 / 12  
Mixed greens with fresh cherry tomatoes, English cucumber, watermelon 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 greens with poached pears, pomegranate seeds, roasted carrots, pumpkin seeds, crumbled bleu cheese and pomegranate-balsamic vinaigrette

**STEAK AND BRUSSELS SALAD** 18  
Grilled hangar steak, romaine, baby kale, bleu cheese, chopped bacon, cherry tomatoes, crispy brussels, red onion and herbed buttermilk dressing

### SANDWICHES

Served on fresh baked local breads with a side of house cut fries or small salad

**PULLED PORK BBQ** 13  
House smoked pork butt, crispy shallots, red cabbage slaw

**SPICY FRIED CHICKEN SANDWICH** 13  
Crispy chicken, sweet chili sauce, cilantro, cabbage

**BALT** 13  
Bacon, avocado, lettuce, fried green tomato, smoked tomato-chipotle aioli

**SLOW ROASTED PORK BELLY SANDWICH** 13  
Cured pork belly, pickles, swiss and beer mustard on ciabatta

**MINI CHEDDAR CHEESE BURGERS\*** 11  
Three mini burgers, pickle, aged sharp cheddar and truffle aioli

**GRILLED ROSEMARY CHICKEN** 12  
Rosemary marinated chicken topped with smoked gouda cheese, bibb lettuce, maple-mustard, bacon, tomato

**THE COPPERWOOD BURGER\*** 14  
8oz burger with bleu cheese, fried green tomato and bacon jam

**SPICY AVOCADO BURGER\*** 16  
8oz burger, with pepper jack cheese, chipotle aioli, bibb lettuce, jalapenos and sliced avocado

**TAVERN BURGER\*** 14  
8oz burger with aged sharp cheddar, crisp bacon and red wine shallot aioli

**SLOW BRAISED SHORT RIB GRILLED CHEESE** 14  
Buttered brioche, ancho chili short ribs, grand cru gruyere, aged cheddar

### ENTREES

**MUSSELS** 16  
Hard cider, bacon, bleu cheese, caramelized onions with grilled baguette

**BROWN ALE BUTTER CHICKEN** 22  
Roasted chicken breast, brown ale butter sauce, Smoked gouda mashed potatoes

**FILET MIGNON\*** 31  
8oz grilled served with house cut fries, beer butter mushrooms and red wine sauce

**ROCKFISH** 26  
Local pan seared rockfish, romesco, broccolini, grilled lemon

Executive Chef James Duke

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