



COPPERWOOD

TAVERN

LUNCH



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

OYSTERS

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

GRILLED RAPPAHANNOCK 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

BRUSSELS SPROUTS 10
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

VENISON CHILI 8
Ground venison with gruyere, cheddar, sour cream, corn bread muffins

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, butternut squash, pumpkin seeds, crumbled bleu cheese and pomegranate-balsamic vinaigrette

STEAK AND BRUSSELS SALAD 18
Grilled Filet Tips, 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 14
Crispy chicken, sweet chili sauce, cilantro, cabbage

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

MINI CHEDDAR CHEESE BURGERS* 12
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