



COPPERWOOD

TAVERN



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

LUNCH

OYSTERS

CHILLED RAPPAHANNOCK* 16 / 32
 With cocktail sauce, mignonette and lemon

GRILLED RAPPAHANNOCK 16 / 32
 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

DEVILED 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

GARDEN VEGETABLE SOUP 8
 Zucchini, yellow squash, tomatoes, spinach, parmesan

TAVERN SALAD 7 / 12
 Mixed greens with cherry tomatoes, rainbow carrots, 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 yellow peppers, roasted carrots, grilled yellow corn, sunflower seeds, crumbled bleu cheese and 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

ROASTED TURKEY SANDWICH 13
 Slow roasted brined turkey breast, garlic aioli, lettuce, tomato, pickle, on multigrain toast

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

GRILLED PORTOBELLO AND FONTINA 12
 Marinated and Grilled Portobello, Roasted Red peppers, fontina cheese, dressed arugula basil aioli

ENTREES

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

BROWN ALE BUTTER CHICKEN 23
 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

GRILLED SALMON 24
 Grilled Wester ross salmon and asparagus with roasted pepper sauce, corn relish