

BRUNCH

saturday & sunday 9am - 4pm



COPPERWOOD
TAVERN

VIRGINIA OYSTERS

CHILLED OYSTERS* 18 | 34

Cocktail Sauce, mignonette, horseradish & lemon

GRILLED OYSTERS* 18 | 34

Parmesan, parsley, butter, garlic breadcrumbs & lemon

STARTERS

SCOTCHED EGG* 9

Boiled egg wrapped in breakfast sausage, breaded and fried on a bed of frisee

AVOCADO TOAST* 12

Multi grain toast, avocado, cream cheese, sunny side up egg, cherry tomatoes and bed of arugula

FRUIT & YOGURT 8

Fruit and vanilla yogurt topped with granola & honey

CHEDDAR JALAPENO DONUTS 8

4 savory cornbread donuts served with cheddar sauce

DEVILED DUCK EGGS 8

Smoked bacon, chives, pickled onions, espelette

FRIED GREEN TOMATOES 8

Thick sliced, cornmeal crusted with lemon-basil aioli

TOASTED COCONUT OATMEAL 8

Topped with strawberries, blueberries, banana & dried cranberries, drizzled with honey

FRENCH TOAST STICKS 8

Cinnamon sugar dusted brioche with whipped butter and maple syrup

FEATURES

PUMPKIN SPICE PANCAKES 14

Whipped cream, powdered sugar, served with maple syrup

COUNTRY BREAKFAST 13

Choice of eggs, meat & toast with breakfast potatoes

DUCK HASH* 16

Duck confit, potatoes, onion, bell pepper, hollandaise & 2 poached eggs

CAULIFLOWER HASH* 14

Rice, roasted cauliflower, shallots, garlic, carrots, spinach, cilantro & two poached eggs

BLUEBERRY RICOTTA PANCAKES 15

Pancakes mixed with creamy ricotta and fresh blueberries, served with orange honey butter

SHRIMP & SMOKED GOUDA GRITS 16

Creamy grits with smoked gouda cheese, sauteed shrimp, smoked ham & spicy cajun gravy

FRIED CHICKEN & WAFFLES 17

Maple Chicken jus, Belgian waffle

BANANAS FOSTER FRENCH TOAST 15

Thick sliced challah bread, Foster sauces

STEAK & EGGS* 18

Filet tips, choice of eggs, potatoes, red wine sauce

RASBERRY BELGIAN WAFFLE 12

Buttermilk waffle with whip cream & maple syrup
Add bacon, pecans, almonds, cheddar cheese for 1.50

QUICHE 14

Crisp bacon, caramelized onions, gruyere in a flaky crust

BISCUITS & GRAVY 13

House made biscuits with creamy sausage gravy

BAGELS & LOX* 13

House smoked salmon with avocado, tomato jam, pickled red onion, cream cheese

BENEDICTS

SHORT RIB* 16

Ancho chili braised short rib, hollandaise

TRADITIONAL* 14

Canadian bacon, hollandaise

LOBSTER* 18

Butter poached lobster meat, hollandaise

SMOKED SALMON* 15

Tomato jam, pickled red onion, hollandaise

FRIED GREEN TOMATO* 15

Basil aioli, poached egg & hollandaise

OMELETTES

WESTERN OMELET 14

Ham, onions, bell pepper & cheddar cheese

EGG WHITE OMELET 13

Spinach, mushroom, gruyere

STEAK OMELET* 16

Filet tips, roasted mushrooms, caramelized onions, pepper jack cheese

CHEESE OMELET* 13

Filled with cheddar & topped with our creamy cheese sauce

AVOCADO & GOAT CHEESE OMELET 15

Avocado, goat cheese, & sun dried tomatoes

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COPPERWOOD
TAVERN

SANDWICHES

COPPERWOOD BREAKFAST SANDWICH* 12

Sliced Brioche, fried egg, cheddar cheese, sausage & garlic aioli

BALT* 13

Bacon, avocado, fried green tomato, smoked tomato-chipotle aioli, toasted multigrain bread

PULLED PORK BBQ 13

House smoked pork butt, crispy shallots & red cabbage slaw

BRAISED SHORT RIB GRILLED CHEESE 14

Buttered Brioche, ancho chili short ribs, grand cru, gruyere, aged cheddar

TAVERN BURGER* 14

8oz burger, aged sharp cheddar, crisp bacon & red wine-shallot aioli

SPICY AVOCADO BURGER* 16

8oz burger, pepper jack cheese, chipotle aioli, bibb lettuce, jalapenos & sliced avocado

MINI CHEDDAR CHEESE BURGERS* 12

3 mini cheeseburgers, cheddar cheese, pickle & truffle aioli

SPICY FRIED CHICKEN SANDWICH 14

Crispy chicken, sweet chili sauce, cilantro, cabbage

SOUPS & SALADS

Add: grilled chicken 4 | steak 6 | shrimp 6 | goat cheese 4

STEAK AND BRUSSELS SALAD* 18

Filet Tips, romaine, baby kale, bleu cheese, bacon, cherry tomatoes, brussels, red onion, buttermilk dressing

BABY KALE & ROMAINE CAESAR SALAD* 12

Garlic & anchovy dressing, sourdough croutons, shaved parmesan

FARMERS SALAD 12

True Farms mixed greens with roasted corn, carrots, poached pears, sunflower seeds, crumbled bleu cheese & balsamic vinaigrette

SALMON SALAD* 18

Pan seared salmon, dried cranberries, toasted pecans, arugula mix, and raspberry champagne vinaigrette

FRENCH ONION SOUP 8

Caramelized onions braised with Scotch ale, beef & chicken broth topped with garlic crouton & gruyere

VENISON CHILI 9

Ground venison, kidney beans, plum tomatoes, topped with sour cream, cheddar cheese and scallions

SIDES 4.5

Multigrain Toast

Fruit Cup

Smoked Gouda Grits

Bagel

Breakfast Potatoes

English Muffins

Three Eggs

Biscuits

MEATS 6.5

Bacon

Turkey Sausage

Canadian Bacon

Sausage Gravy

Sausage Links

DRINKS

BEEF JERKY BLOODY MARY 11

Ancho spice mix, BBQ rim, homemade beef jerky, spiced pickle & cheese

TRADITIONAL BLOODY MARY 9

House mix, garnished with lemon, lime and celery stalk

ICED VIRGINIAN 12

Organic coffee, Kopper Kettle whiskey (VA), coffee liqueur, cream

RYES AND SHINE 12

Butterscotch Moonshine (VA), Bullet Rye, coffee syrup, cream

PEAR BELLINI 9

House pear reduction, bubbles, lime twist

ORANGE SHERBET MIMOSA 8

Three small scoops of orange sherbet, St Vincent Brut sparkling wine

APPLE CIDER BELLINI 8

Apple cider reduction & bubbles with a caramel & raw sugar rim

ST GERMAIN MIMOSA 9

Elderberry flower liqueur, fresh squeezed orange juice, bubbles

CLASSIC MIMOSA 7

Fresh squeezed orange juice and bubbles

PIPER SONOMA BRUT ROSE 11

Sonoma California