

COPPERWOOD

T A V E R N
L U N C H

OYSTERS

CHILLED*

cocktail sauce, fresh horseradish, mignonette, lemon

HALF DOZEN 18 | DOZEN 34

GRILLED

parmesan, parsley, butter, garlic breadcrumbs

STARTERS

BAKED BRIE 14

crispy phyllo dough, fig compote, apples, grapes, honeycomb, poached pears, grilled French bread

FRIED GREEN TOMATOES 11

thick sliced, corn-meal crusted, pimento cheese

SALMON TOAST 14

house cured salmon, whipped dill cream cheese, toasted pumpnickel, pickled onion, shaved cucumber, caper berries

BRUSSEL SPROUTS 12

crispy shallots, bacon, maple-mustard

FRIED GOAT CHEESE & JALAPEÑO HONEY 14

panko crumbs, infused honey

MUSSELS 12

hard cider, bacon, blue cheese, caramelized onions, grilled baguette

SALADS & SOUPS

add ons: **chicken** 6, **steak*** 8, **shrimp** 8, **salmon*** 8, **fried goat cheese** 4

TAVERN SALAD 14

mixed greens, heirloom tomatoes, rainbow carrots, watermelon radish, citrus vinaigrette

FARMER'S SALAD 15

roasted butternut squash, spicy toasted pepitas, watermelon radish, heirloom tomatoes, shaved red onion, green apples, blue cheese

BABY KALE & ROMAINE CAESAR 14

creamy roasted garlic caesar dressing, sourdough croutons, shaved grana padana, parmesan crisp

STEAK & BRUSSELS SALAD* 21

grilled filet tips, romaine, baby kale, blue cheese, chopped bacon, heirloom tomatoes, crispy brussels, red onion, herb buttermilk dressing

SALMON SALAD* 20

pan seared Atlantic salmon, candied walnuts, dried cranberries, goat cheese, avocado, maple mustard vinaigrette

MUSHROOM SOUP 10

mixed exotic mushrooms, cream, truffle, chives

FRENCH ONION SOUP 8

braised caramelized onions, house ale, beef & chicken broth, garlic croutons, gruyere cheese

VENISON CHILI 10

ground venison, sour cream, green onions, cheddar cheese

ENTREES

PORK CHOP* 26

14oz double cut duroc pork, pear and apple chutney, espagnole sauce

BROWN ALE BUTTER CHICKEN 25

roasted chicken breast, brown-ale butter sauce, smoked gouda mashed potatoes

FILET MIGNON* 31

7oz 1855 angus beef filet, pan seared, bourbon green peppercorn sauce, house made beer mushrooms

PAN SEARED SALMON* 25

pan seared Atlantic salmon, quinoa, grilled corn relish, roasted red pepper puree

SANDWICHES

choice of **house fries**, **house chips** or **salad**

PULLED PORK BBQ 15

house smoked pork butt, crispy shallots, coleslaw

SPICY FRIED CHICKEN 16

crispy chicken, sweet chili sauce, cilantro, cucumber, cabbage

GRILLED ROSEMARY CHICKEN 14

rosemary marinated chicken, smoked gouda cheese, bibb lettuce, garlic aioli, bacon, tomato

TAVERN BURGER* 16

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

SPICY AVOCADO BURGER* 17

8oz burger, pepper jack cheese, chipotle aioli, bibb lettuce, honey jalapeños, sliced avocado

THE COPPERWOOD BURGER* 16

8oz burger, blue cheese, fried green tomato, bacon jam

BALT 15

bacon, avocado, fried green tomato, smoked chipotle aioli, toasted wheat bread

VEGGIE BURGER 15

black bean patty, avocado, lettuce, tomatoes, onions, chipotle aioli, toasted bun

RIBEYE & CHEESE 18

thinly sliced ribeye, provolone, caramelized onions, mushroom, truffle aioli, au jus

BRAISED SHORT RIB GRILLED CHEESE 17

buttered brioche, ancho-chili short ribs, grand cru gruyere cheese, aged cheddar, arugula, caramelized onions

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness