



# COPPERWOOD

TAVERN



ENDLESS SUMMER VA  
TRUE FARMS VA  
EARTH-N-EATS PA  
SHENANDOAH VALLEY BEEF CO-OP VA  
SUNPOWER FARMS VA  
HUDSON VALLEY DUCK FARM PA  
BELL & EVANS CHICKEN FARM PA

## LUNCH

### CHILLED OYSTERS\*

With cocktail sauce, mignonette and lemon

### GRILLED OYSTERS \*

Parmesan, parsley, butter and garlic breadcrumbs

## SMALL BITES

### LOBSTER LETTUCE WRAPS

Butter poached, avocado spread, tarragon aioli, cayenne

### FRIED GREEN TOMATOES

Thick sliced, cornmeal crusted with lemon-basil aioli

### BAKED BRIE

Fresh Brie wrapped in a puff pastry, baked till golden. Served with baguette and cranberry jam

### DEVILED DUCK EGGS

Smoked bacon, chives, espelette

### BRUSSELS SPROUTS

Crispy shallots, bacon and maple-mustard vinaigrette

### VENISON MEATBALLS

Seasoned ground venison with huckleberry gravy

## SOUPS AND SALADS

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

### FRENCH ONION SOUP

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

### VENISON CHILI

Ground Venison, kidney beans, plum tomatoes. Topped with sour cream, cheddar cheese and scallions

### TAVERN SALAD

Mixed greens with cherry tomatoes, rainbow carrots, watermelon radish and citrus vinaigrette

### BABY KALE & ROMAINE CAESAR SALAD\*

Garlic and anchovy dressing, sourdough croutons, shaved parmesan

### FARMERS SALAD

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

### SALMON & PECAN SALAD

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

### STEAK AND BRUSSELS SALAD\*

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

House smoked pork butt, crispy shallots, red cabbage slaw

### SPICY FRIED CHICKEN SANDWICH

Crispy chicken, sweet chili sauce, cilantro, cabbage

### BALT

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

### RIBEYE AND CHEESE

Thinly sliced ribeye, provolone, caramelized onions, mushroom, truffle aioli, and beef jus on a baguette

### MINI CHEDDAR CHEESE BURGERS\*

Three mini burgers, pickle, aged sharp cheddar and truffle aioli

### GRILLED ROSEMARY CHICKEN

Rosemary marinated chicken topped with smoked Gouda cheese, bibb lettuce, maple-mustard, bacon, tomato

### THE COPPERWOOD BURGER\*

8oz burger with bleu cheese, fried green tomato and bacon jam

### ROASTED TURKEY SANDWICH

Slow roasted brined turkey breast, garlic aioli, lettuce, tomato, pickle, on multigrain toast

### SPICY AVOCADO BURGER\*

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

### TAVERN BURGER\*

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

### SLOW BRAISED SHORT RIB GRILLED CHEESE

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

### GRILLED PORTOBELLO AND FONTINA

Marinated and Grilled Portobello, Roasted Red peppers, fontina cheese, dressed arugula, basil aioli

## ENTREES

### MUSSELS\*

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

### BROWN ALE BUTTER CHICKEN

Roasted chicken breast, brown ale butter sauce, smoked Gouda mashed potatoes

### FILET MIGNON\*

7oz grilled served with house cut fries, beer butter mushrooms and red wine sauce

### PAN SEARED SALMON\*

Wester Ross salmon with asparagus, wild rice, roasted corn relish, three pepper puree

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