

COPPERWOOD

T A V E R N

OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED*

cocktail sauce, fresh horseradish, mignonette, lemon

GRILLED

parmesan, parsley, butter, garlic breadcrumbs

STARTERS

SHORT RIBS 12

apple parsnip puree, crispy shaved parsnip

STEAK TARTARE* 12

diced beef tenderloin, mustard, cornichons, shallots, capers, quail egg

BAKED BRIE 14

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

FOIE GRAS 18

cured foie gras, toasted brioche, fig jam, apple cider port wine reduction

FRIED GREEN TOMATOES 11

thick sliced, corn-meal crusted, pimento cheese

FRIED GOAT CHEESE & JALAPEÑO HONEY 14

panko bread crumbs, jalapeño infused honey

MUSSELS 12

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

VENISON MEATBALLS 14

lingonberry gravy, fresh corn shoots

CURED SALMON TOAST 14

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

SALADS & SOUPS

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

TAVERN SALAD 14

mixed greens, cherry tomatoes, rainbow carrots, watermelon radish, citrus dressing

FARMER'S SALAD 15

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

BABY KALE & ROMAINE CAESAR 14

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

STEAK & BRUSSELS SALAD* 21

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

SALMON SALAD* 20

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

WILD 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, cheddar cheese, green onion

A LA CARTE

RIBEYE* 41

grilled 14 oz 1855 black angus ribeye, porcini butter, bordelaise sauce, house beer mushrooms

FILET MIGNON* 7oz 33 | 10oz 39

cast iron seared, herb butter, bourbon green peppercorn sauce, beer butter mushrooms

32oz SHENANDOAH TOMAHAWK* 86

32oz aged bone in ribeye for two. fresh cracked pepper and sea salt crust, house steak sauce, herb oil baguette

VENISON* 36

grilled tenderloin, butternut squash puree, blackberry balsamic gastrique, crispy shaved parsnip

BROWN ALE BUTTER CHICKEN 25

roasted double chicken breast, brown ale butter sauce

PORK CHOP* 29

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

BRAISED RABBIT 26

carrots, pearl onions, mushrooms, parmesan, hand-cut wheat noodles

DUCK TWO WAYS* 38

moultard duck breast, confit duck leg, vermouth poached pear, cherry port wine reduction

SEARED SCALLOPS & BRAISED PORK BELLY* 36

Virginia diver scallops, glazed pork belly, spiced apple cider reduction

SALMON* 26

8 oz Atlantic salmon, quinoa, asparagus, grilled corn relish, roasted pepper puree

SHARED SIDES

CAULIFLOWER MASHED 14

cream, garlic, parmesan

BRUSSEL SPROUTS 12

crispy shallots, bacon, maple-mustard vinaigrette

SMOKED GOUDA MASHED POTATOES 10

butter, garlic, cream

FIVE-CHEESE TRUFFLED MAC 14

five cheese sauce, toasted garlic, panko breadcrumbs

LOBSTER MAC 20

maine lobster, five cheese sauce, old bay breadcrumbs

ASPARAGUS 9

garlic aioli

HOUSE-CUT PARSLEY FRITES 6

truffle aioli