



# COPPERWOOD

TAVERN



## DINNER

### CHILLED OYSTERS\*

With cocktail sauce, mignonette and lemon

### GRILLED OYSTERS\*

Parmesan, parsley, butter and garlic breadcrumbs

## STARTERS

### SHORT RIBS

Ancho chili braised short ribs, creamy grits, crispy shallots

### FRIED GREEN TOMATOES

Thick sliced, cornmeal crusted with lemon-basil aioli

### MUSSELS\*

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

### DEVILED DUCK EGGS

Smoked bacon, chives, pickled onion, Espellete

### BAKED BRIE

Brie and cranberry jam baked in a puff pastry served with local green apples, honey and baguette

### VENISON MEATBALLS

Seasoned ground venison with huckleberry gravy

### LOBSTER LETTUCE WRAPS

Butter poached, avocado spread, tarragon aioli, cayenned

### STEAK TARTARE\*

Diced beef tenderloin with mustard, cornichons, parmesan, shallots and capers, topped with a quail egg

### FRIED GOAT CHEESE AND VIRGINIA HAM

Crispy Chevre cheese with Virginia Speck, baby arugula, and honeycomb

## 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 fresh 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 grilled corn, poach pears, sunflower seeds, crumbled bleu cheese and balsamic 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

## A LA CARTE

### BERKSHIRE PORK CHOP\*

14oz double cut, brined Berkshire pork with ancho-chili rub, peach chutney and roasted pork jus

### SPAGHETTI SQUASH

Roasted portabella, red pepper, sun dried tomato, grilled corn and red pesto served over a roasted eggplant

### HALIBUT

8oz pan seared, cauliflower puree with lemon pepper sauce topped with Hackleback caviar

### DRY-AGED RIBEYE\*

14oz grass fed, with burgundy sauce and hand churned herb butter

### BRAISED RABBIT

Carrots, pearl onions, parmesan, hand cut wheat noodles

### 32OZ SHENANDOAH TOMAHAWK\*

Dry aged bone in rib steak entrée for two. Marinated with fresh herbs, cracked black peppercorn crust, red wine demi-glace and grilled ciabatta

### BROWN ALE BUTTER CHICKEN

Roasted chicken breast basted with brown ale butter sauce

### LAMB SHANK

14oz rosemary braised lamb shank with braised vegetables and fried onions

### FILET MIGNON\*

7oz 10oz

Grass fed, with bourbon and green peppercorn sauce

### VENISON STRIP\*

8oz grilled hunter's marinade, parsnip puree, balsamic red wine reduction, creamy wild mushroom

### PAN SEARED SALMON\*

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

### APPLE WOOD DUCK BREAST\*

Apple wood smoked and pan roasted over collard greens and raspberry jam

## SHARED SIDES

### BRUSSELS SPROUTS

Crispy shallots, Bacon and maple-mustard vinaigrette

### SMOKED GOUDA MASHED POTATOES

Whipped with butter, garlic and cream

### FIVE CHEESES TRUFFLED MAC

Parsley and smoked panko breadcrumbs

### GRILLED ASPARAGUS

With garlic aioli

### HOUSE CUT PARSLEY FRITES

Ketchup and truffle aioli

### CAULIFLOWER MASHED

Sautéed with butter, lemon garlic and shallots

### LOBSTER MAC & CHEESE

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