COPPERWOOD
TAVERN

BRUNCH

OYSTERS
HALF DOZEN 18 | DOZEN 34

CHILLED*
cocktail sauce, fresh horseradish, mignonette, lemon

GRILLED
parmesan, parsley, butter, garlic breadcrumbs

STARTERS

PANCAKE BITES 10
silver dollar buttermilk pancakes, maple syrup

AVOCADO TOAST 12
wheat toast, avocado, cream cheese, sunny side up egg, cherry tomatoes, arugula

JALAPENO CHEDDAR DONUTS 10
four savory cornbread donuts, cheddar sauce

LOBSTER LETTUCE WRAPS 22
maine lobster, avocado spread, tarragon aioli, espelette, chives

BAKED BRIE 14
crispy phyllo dough, fig compote, apples, grapes, honeycomb, poached pears, grilled French bread

CHEF'S BISCUIT BOARD 7
two housemade biscuits, orange butter, blueberry jam, honey

FRIED GREEN TOMATOES 11
thick sliced, corn-meal crusted, pimento cheese

FRUIT AND YOGURT 8
fruit and vanilla yogurt, granola, honey

OMELETTES

WESTERN OMELET 15
ham, onions, bell peper, cheddar cheese

EGG WHITE OMELET 14
spinach, mushrooms, gruyere

STEAK OMELET 19
filet tips, mushrooms, caramelized onions

CHEESE OMELET 13
cheddar, creamy cheese sauce

AVOCADO & GOAT CHEESE OMELET 16
avocado, goat cheese, sundried tomatoes

BENEDICTS

SHORT RIB 16
ancho chili braised short rib, hollandaise

TRADITIONAL 14
canadian bacon, hollandaise

LOBSTER 19
butter poached lobster meat, hollandaise

SMOKED SALMON 15
tomato jam, pickled red onion, hollandaise

FRIED GREEN TOMATO BENEDICT 15
fried green tomato, fresh spinach, hollandaise

FEATURES

PUMPKIN WAFFLE 14
whipped cream, cinnamon sugar, vanilla rum maple syrup

CHOCOLATE CHUNK PANCAKES 14
whipped cream, cinnamon sugar, vanilla rum maple syrup

COUNTRY BREAKFAST* 14
choice of eggs, meat, toast, potatoes

DUCK HASH 21
crispy duck confit, red potatoes, shaved carrots, onions, poached eggs, hollandaise

BLUEBERRY RICOTTA PANCAKES 15
creamy ricotta, blueberries, orange, honey butter

SHRIMP & SMOKED GOUDA GRITS 16
creamy grits, smoked gouda cheese, sauteed shrimp, smoked ham, onions, peppers, cajun gravy

BAGELS & LOX 14
smoked salmon, avocado, tomato jam, pickled red onion, cream cheese

BANANA FOSTERS FRENCH TOAST 16
thick sliced challah bread, fosters sauce

STEAK & EGGS* 19
filet tips, choice of eggs, potatoes, red wine sauce

FRIED CHICKEN & WAFFLES 18
maple chicken jus, belgian waffle

BISCUITS & GRAVY 14
house made biscuits, sausage gravy

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

SANDWICHES

COPPERWOOD BREAKFAST SANDWICH 13
sliced brioche, fried egg, cheddar cheese, sausage, garlic aioli

TAVERN BURGER* 16
8oz burger, aged sharp cheddar, crispy bacon, red wine shallot aioli

SPICY AVOCADO BURGER* 17
8oz burger, pepper jack cheese, chipotle aioli, bibb lettuce, honey jalapenos, sliced avocado

PULLED BBQ PORK 15
house smoked pork butt, crispy shallots, coleslaw

SPICY FRIED CHICKEN SANDWICH 16
crispy chicken, sweet chili sauce, cilantro, cabbage

BALT 15
bacon, avocado, fried green tomato, smoked chipotle aioli, toasted multigrain bread

VEGGIE BURGER 16
black bean patty, avocado, lettuce, tomatoes, onions, chipotle aioli, toasted bun

SLOW BRAISED SHORT RIB GRILLED CHEESE 17
buttered brioche, ancho chili short ribs, grand cru gruyere, aged cheddar cheese, arugula, caramelized onions

SOUPS & SALADS

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

BABY KALE & ROMAINE CAESAR 21
creamy roasted garlic caesar dressing, sourdough croutons, grana padana, baked parmesan crisp

FARMER'S SALAD 21
roasted butternut squash, spicy toasted pepitas, watermelon radish, heirloom tomatoes, shaved red onion, green apples, blue cheese, balsamic vinaigrette

STEAK & BRUSSELS SALAD* 21
grilled filet tips, romaine, baby kale, blue cheese, chopped bacon, cherry tomatoes, crispy brussels, red onion, herbed buttermilk dressing

SALMON SALAD* 20
pan seared atlantic salmon, candied walnuts, dried cranberries, goat cheese, avocado, maple mustard vinaigrette

FRENCH ONION SOUP 8
caramelized onions braised with scotch ale, beef and chicken broth, garlic crouton, gran cru gruyere cheese

VENISON CHILI 10
ground venison, sour cream, cheddar cheese

BUTTERNUT SQUASH SOUP 8
puréed butternut squash, vanilla, créme fraiche

SIDES 4.5

two eggs*
english muffin
fruit cup
bagel
wheat toast
smoked gouda grits
breakfast potatoes

MEATS 6.5

bacon
canadian bacon
turkey sausage
sausage gravy

FARM TO TABLE

BRUNCH COCKTAILS

BEEF JERKY BLOODY MARY 11
ancho spice mix, vodka, bbq rim, homemade beef jerky, spiced pickle, cheese

TRADITIONAL BLOODY MARY 9
house mix, lemon, lime, celery

ICED VIRGINIAN 12
organic coffee, kopper kettle virginia whiskey, coffee liqueur, cream

RYES & SHINE 12
butterscotch virginia moonshine, bulleit rye, coffee syrup, cream

ORANGE SHERBET MIMOSA 8
three small scoops of orange sherbet, st. vincent brut, sparkling wine

ST GERMAIN MIMOSA 11
elderberry flower liqueur, fresh squeezed orange juice, bubbles

CLASSIC MIMOSA 9
fresh squeezed orange juice, bubbles

PIPER SONOMA BRUT ROSE 11

PEAR BELLINI 9
house pear reduction, bubbles, lime twist