

# COPPERWOOD

## TAVERN

### 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

### FRIED GREEN TOMATOES 11

thick sliced, corn-meal crusted, pimento cheese

### LOBSTER LETTUCE WRAPS 22

maine lobster, avocado spread, tarragon aioli, espelette, chives

### 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

### PROSCIUTTO WRAPPED FIGS 13

cedar plank smoked, blue cheese, 18 month prosciutto, balsamic reduction

## SALADS & SOUPS

add ons: **chicken** 6, **steak\***8, **shrimp** 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, house made 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 & chicken broth, garlic croutons, gruyere cheese

### VENISON CHILI 10

ground venison, sour cream, cheddar cheese, green onion

### BUTTERNUT SQUASH SOUP 8

puréed butternut squash, vanilla, crème fraiche

## 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

### SWEET COD 26

wild rice pilaf, jalapeño honey beurre blanc sauce

### 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

### ROASTED BUTTERNUT SQUASH 10

goat cheese, cranberries, spicy toasted pepitas

### HOUSE-CUT PARSLEY FRITES 6

truffle aioli