

OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED

cocktail sauce, shaved horseradish, apple mignonette,
lemon

ROASTED

garlic herb butter, parsley

GF - STARTERS

BAKED BRIE 16

fig jam, toasted almonds, grapes, honeycomb

BEETS AND BURRATA 15

arugula, red onion, sliced roasted beets, creamy burrata,
balsamic drizzle

STEAK TARTARE* 17

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

SHORT RIBS 16

pomme purée, red wine demi glace

FRIED GREEN TOMATOES 12

cornmeal crusted, basil aioli

MUSSELS 15

hard cider, bacon, blue cheese, caramelized onions

FARMERS BOARD 18

regional cheeses (2), summer sausage, house beef jerky,
grapes, fig jam, honey, rice crackers

GF - SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

FRENCH ONION 8

braised caramelized onions, house ale, beef & chicken broth,
Gruyère cheese

TAVERN SALAD 12

mixed greens, heirloom cherry tomatoes, shaved rainbow
carrots, watermelon radish, citrus vinaigrette

QUINOA SALAD 15

mixed greens, red peppers, cucumber, avocado, red quinoa,
lemon vinaigrette, goat cheese crumbles

BABY KALE & ROMAINE CAESAR 13

roasted garlic caesar dressing, shaved Grana Padana,
parmesan crisp

STEAK & BRUSSELS SALAD* 25

filet tips, romaine, baby kale, blue cheese crumbles, bacon,
heirloom cherry tomatoes, red onion, herb-buttermilk
dressing

GF - STEAK & WINE

TOMAHAWK RIBEYE* (FOR 2) 150

32oz Shennandoah Tomahawk, chimichurri sauce
Included: Choice of Copperwood Tavern Bottled Wine
Cabernet 2021 / Chardonnay 2022

GF - ENTREES

BROWN ALE BUTTER CHICKEN 29

roasted double breast, thyme

DUCK BREAST* 38

Moullard duck breast, broccolini, blackberry compote

ROCKFISH 38

blackened, grilled, cauliflower puree, pineapple-corn salsa, whole
mustard sauce

RAINBOW TROUT 32

pan seared, quinoa, beets, spinach, lemon caper butter

SALMON* 33

grilled, sweet corn relish, roasted red pepper sauce, asparagus

SEA SCALLOPS 42

pan seared sea scallops, asparagus-mushroom risotto, lemon

FILET MIGNON* 7oz 41 10oz 52

hand-cut, grilled, bourbon green peppercorn sauce, green
goddess butter

PORK CHOP* 35

16oz, ancho chili rub, spiced peach chutney, Carolina sauce

RIBEYE* 47

14oz hand-cut, porcini butter, bordelaise sauce

VENISON TENDERLOIN* 43

8oz, peppercorn & coffee dry rub, cauliflower puree, arugula

SPAGHETTI SQUASH 24

spinach, sundried tomato, mushrooms, garlic butter

ADD: chicken 8, steak, 10, shrimp 8, salmon 9

GF - SANDWICHES

Bun-Less

served with a choice of fruit or salad

TAVERN BURGER* 19

angus beef, aged cheddar, crispy bacon, bibb lettuce, red wine
shallot aioli

RIBEYE & CHEESE 26

prime rib, aged cheddar, caramelized onion, mushroom, truffle
aioli, au jus

GF - SIDES

ASPARAGUS

grilled, lemon, garlic aioli

SMOKED GOUDA MASH

cream, garlic, smoked gouda

10

QUINOA AND BEETS

red quinoa, roasted beets, spinach, goat cheese

CAULIFLOWER MASH

garlic, cream, parmesan

12

11

13