

STARTERS

DUCK DEVEILED EGGS 12

southern duck eggs, mayo, mustard, sweet relish, candied bacon

BAKED BRIE 16

fig jam, toasted almonds, grilled French bread, grapes, honeycomb

APRICOT CROSTINI 14

whipped goat cheese, caramelized onions, preserved apricot, crisp crostini

BEETS AND BURRATA 15

arugula, sliced roasted beets, creamy burrata, balsamic drizzle

MINI CRAB CAKES 18

two jumbo lump crab cakes, roasted red pepper sauce, tarragon aioli

STEAK TARTARE* 17

diced beef tenderloin, mustard, cornichons, shallots, capers, quail egg, grilled French bread

SHORT RIB 14

3oz braised short rib, smoked gouda mash, bordelaise

FRIED GREEN TOMATOES 12

cornmeal crusted, basil aioli, crispy fried basil leaves

VENISON MEATBALLS 14

lingonberry gravy

MUSSELS 15

hard cider, bacon, blue cheese, caramelized onions

SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

FRENCH ONION 8

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

MARYLAND STYLE CRAB SOUP 12

blue crab, fresh vegetables, tomato, savory seafood seasoning, crackers

BABY KALE & ROMAINE CAESAR 13

roasted garlic caesar dressing, sourdough croutons, shaved Grana Padana, parmesan crisp

FARMER'S SALAD 16

spinach, microgreens, sliced strawberries, goat cheese, candied pecans, strawberry vinaigrette

TAVERN SALAD 12

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

QUINOA SALAD 16

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

STEAK & BRUSSELS SALAD* 27

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

SIDES

FIVE CHEESE 14

TRUFFLE MAC

five cheese sauce, truffle oil, garlic, panko breadcrumbs

BRUSSELS SPROUTS 13

crispy shallots, applewood bacon, maple-mustard vinaigrette

ASPARAGUS 10

grilled, lemon, garlic aioli

HOUSE CUT FRITES 8

parsely, truffle aioli, ketchup

SMOKED GOUDA 11

MASH

cream, garlic, smoked gouda

QUINOA AND BEETS 12

red quinoa, roasted beets, spinach, goat cheese

CAULIFLOWER MASH 13

garlic, cream, parmesan

STEAK & WINE

TOMAHAWK RIBEYE* (FOR 2) 150

32oz Shennandoah Tomahawk, chimichurri sauce, beer mushrooms, grilled baguette

Included: Choice of Copperwood Tavern Bottled Wine Cabernet 2021 / Chardonnay 2022

ENTREES

DUCK BREAST* 38

Moulard duck breast, broccolini, blackberry compote

ROCKFISH 38

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

BROWN ALE BUTTER CHICKEN 29

roasted double breast, thyme, brown ale, beer mushrooms

VENISON TENDERLOIN* 43

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

RAINBOW TROUT 32

panko/parmesan crusted, pan seared, quinoa, beets, spinach, lemon caper butter

SALMON* 33

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

SPAGHETTI SQUASH 26

spinach, sundried tomato, mushrooms, garlic butter

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

SEA SCALLOPS 42

pan seared sea scallops, asparagus-mushroom risotto, lemon

BRAISED RABBIT 31

carrots, pearl onions, mushrooms, parmesan, wheat noodles

FILET MIGNON* 7oz 41 10oz 52

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

PORK CHOP* 35

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

RIBEYE* 47

14oz hand-cut, porcini butter, bordelaise sauce, beer mushrooms

SEAFOOD LINGUINE 33

clams, shrimp, rockfish, lump crab, garlic butter, white wine

SANDWICHES

TAVERN BURGER* 20

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

RIBEYE & CHEESE 27

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