

STARTERS

- DUCK DEVEILED EGGS** 12
southern duck eggs, mayo, mustard, sweet relish, candied bacon, red sorrel microgreens
- WILD MUSHROOM CROSTINI** 15
whipped goat cheese, sauteed mushrooms, balsamic drizzle
- FRIED GOAT CHEESE** 15
panko crusted, jalapeño infused honey
- BAKED BRIE** 16
fig compote, toasted almonds, grilled baguette, grapes, honeycomb
- MINI CRAB CAKES** 18
two jumbo lump crab cakes, roasted red pepper sauce, tarragon aioli
- FRIED GREEN TOMATOES** 13
cornmeal crusted, basil aioli, crispy fried basil leaves
- SHORT RIB** 14
3oz braised short rib, smoked gouda mash, bordelaise
- STEAK TARTARE*** 17
diced beef tenderloin, mustard, cornichons, shallots, capers, quail egg, grilled French bread
- VENISON MEATBALLS** 14
lingonberry gravy
- MUSSELS** 16
hard cider, bacon, blue cheese, caramelized onions

SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

- FRENCH ONION** 9
braised caramelized onions, house ale, beef & chicken broth, garlic croutons, Gruyère cheese
- BABY KALE & ROMAINE CAESAR** 14
roasted garlic caesar dressing, sourdough croutons, shaved Grana Padana, parmesan crisp
- TAVERN SALAD** 13
mixed greens, heirloom cherry tomatoes, shaved rainbow carrots, watermelon radish, citrus vinaigrette
- QUINOA SALAD** 16
red pepper, red onion, cucumber, avocado, goat cheese, lemon vinaigrette
- STEAK & BRUSSELS SALAD*** 28
filet tips, romaine, baby kale, blue cheese crumbles, bacon, heirloom cherry tomatoes, crispy brussel leaves, red onion, herb-buttermilk dressing

SANDWICHES

- TAVERN BURGER*** 21
angus beef, aged cheddar, crispy bacon, bibb lettuce, red wine shallot aioli, brioche bun
- RIBEYE & CHEESE** 28
prime rib, aged cheddar, caramelized onion, mushroom, truffle aioli, au jus, sub roll

SIDES

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| FIVE CHEESE TRUFFLE MAC
five cheese sauce, truffle oil, garlic, panko breadcrumbs | 14 | BRUSSELS SPROUTS
crispy shallots, applewood bacon, maple-mustard vinaigrette | 13 | LOADED BAKER
butter, cheese, sour cream, bacon | 9 |
| SMOKED GOUDA MASH
cream, garlic, smoked gouda | 12 | HOUSE CUT FRITES
parsely, truffle aioli, ketchup | 8 | BROCCOLINI
roasted, garlic butter | 12 |
| | | ASPARAGUS
grilled, lemon, garlic aioli | 11 | SEASONAL SIDE
Ask your server about our seasonal sides | 12 |

STEAK & WINE

- TOMAHAWK RIBEYE* (FOR 2)** 165
32oz Shennandoah Tomahawk, chimichurri sauce, beer mushrooms, grilled baguette
Included: Choice of Copperwood Tavern Bottled Wine
Cabernet 2021 / Chardonnay 2024
wine carries no monetary value

ENTREES

- DUCK BREAST*** 40
Moullard duck breast, broccolini, parmesan, blackberry gastric
- SEA SCALLOPS** 44
pan seared, truffle risotto, green peas, parmesan
- RAINBOW TROUT** 34
panko/parmesan crusted, pan seared, sliced asparagus, spinach, cherry tomato, tri-color quinoa, lemon caper butter
- SALMON*** 36
grilled, mango relish, roasted red pepper sauce, asparagus
- SPAGHETTI SQUASH** 26
spinach, sundried tomato, mushrooms, garlic butter
ADD: chicken 8, steak, 10, shrimp 8, salmon 9
- SHORT RIB** 43
braised short rib, smoked gouda potatoes, bordelaise
- FILET MIGNON*** 7oz 41 10oz 52
hand-cut, grilled, bourbon green peppercorn sauce, green goddess butter, beer mushrooms
- PORK CHOP*** 38
16oz, ancho chili rub, peach chutney, southern peach bbq
- RIBEYE*** 48
14oz hand-cut, porcini butter, bordelaise sauce, beer mushrooms
- SEAFOOD LINGUINE** 37
clams, shrimp, lump crab, garlic butter, white wine
- BROWN ALE BUTTER CHICKEN** 32
roasted double breast, thyme, brown ale, gouda mashed potatoes, sauteed spinach
- BRAISED RABBIT PASTA** 39
whole wheat pasta, shredded rabbit, sliced asparagus, shaved carrots, pearl onion, porcini mushrooms, red wine sauce