

COPPERWOOD
TAVERN
FARM TO TABLE

FARM FRESH OYSTERS

CHILLED 18/34
cocktail sauce, shaved horseradish, apple mignonette, lemon
ROASTED 18/34
garlic herb butter, parsley, panko

AREA2FARMS
ARLINGTON, VA
HAPPY MORNING FARMS
STERLING, VA

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
- VA CLAM CHOWDER 12
fresh Va clams, potato, carrot, celery, corn, rich cream
- 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
- FARMER'S SALAD 16
mixed greens, pea tendrils, roasted squash, grilled yellow corn, pepitas, blue cheese crumbles, maple/mustard 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 27
prime rib, aged cheddar, caramelized onion, mushroom, truffle aioli, au jus, sub roll

SIDES

- FIVE CHEESE 14
TRUFFLE MAC
five cheese sauce, truffle oil, garlic, panko breadcrumbs
- SMOKED GOUDA 11
MASH
cream, garlic, smoked gouda
- GREEN BEANS 12
garlic butter, almonds
- BRUSSELS SPROUTS 13
crispy shallots, applewood bacon, maple-mustard vinaigrette
- HOUSE CUT FRITES 8
parsely, truffle aioli, ketchup
- ASPARAGUS 10
grilled, lemon, garlic aioli
- LOADED BAKER 9
butter, cheese, sour cream, bacon
- ROASTED SQUASH 11
roasted squash , pepitas, cranberries, goat cheese

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 2024
wine carries no monetary value

ENTREES

- DUCK BREAST* 40
Moulard duck breast, crispy potatoes, parmesan, port wine/cherry compote
- SEA SCALLOPS 42
pan seared, pumpkin risotto, pomegranate seeds, parmesan
- VENISON BOLOGNESE 40
wheat noodles, slow cooked tomato/ground venison, parmesan, basil, baguette
- RAINBOW TROUT 33
panko/parmesan crusted, pan seared, roasted squash, cranberry, spinach, pepitas, lemon caper butter
- SALMON* 35
grilled, mango corn relish, roasted red pepper sauce, green beans
- SPAGHETTI SQUASH 26
spinach, sundried tomato, mushrooms, garlic butter
ADD: chicken 8, steak, 10, shrimp 8, salmon 9
- SHORT RIB 42
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* 36
16oz, ancho chili rub, spiced apple chutney, southern peach bbq
- RIBEYE* 47
14oz hand-cut, porcini butter, bordelaise sauce, beer mushrooms
- SEAFOOD LINGUINE 36
clams, shrimp, lump crab, garlic butter, white wine
- BROWN ALE BUTTER CHICKEN 29
roasted double breast, thyme, brown ale, beer mushrooms

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