

# OYSTERS

HALF DOZEN 18 | DOZEN 34

## CHILLED

cocktail sauce, shaved horseradish, apple mignonette,  
lemon

## ROASTED

garlic herb butter, parsley, panko

## STARTERS

### BAKED BRIE 16

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

### FRIED GOAT CHEESE 14

panko crusted, jalapeño infused honey

### MUSSELS 15

hard cider, bacon, blue cheese, caramelized onions

### MINI CRAB CAKES 18

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

### SHORT RIBS 16

pomme purée, red wine demi glace, crispy shallots

### VENISON MEATBALLS 14

lingonberry gravy

### FRIED GREEN TOMATOES 12

cornmeal crusted, basil aioli, crispy fried basil leaves

### STEAK TARTARE\* 17

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

## 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

### VENISON CHILI 10

ground venison, beans, sour cream, cheddar cheese,  
green onion

### TAVERN SALAD 12

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

### FARMER'S SALAD 15

local mixed greens, roasted fall squash, radish, toasted  
pepitas, shaved red onion, goat cheese, dried cranberries,  
cider vinaigrette

### BABY KALE & ROMAINE CAESAR 13

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

### STEAK & BRUSSELS SALAD\* 25

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

## SANDWICHES

### TAVERN BURGER\* 19

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

### RIBEYE & CHEESE 26

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

## SIDES

### FIVE CHEESE TRUFFLE MAC 14

five cheese sauce, shaved truffle, 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

## ENTREES

### BROWN ALE BUTTER CHICKEN 29

roasted double breast, thyme, brown ale, beer mushrooms

### DUCK BREAST\* 38

9oz Moulard duck breast, roasted carrots, port wine cherry  
sauce

### FILET MIGNON\* 7oz 41 10oz 52

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

### HALIBUT 41

8oz pan seared Atlantic Halibut, baby bok choy, miso sauce

### PORK CHOP\* 34

16oz, ancho chili rub, spiced apple chutney, bordelaise

### RIBEYE\* 47

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

### SALMON\* 32

8oz, pan seared, sweet corn relish, roasted red pepper sauce,  
asparagus

### SEA SCALLOPS 42

pan seared U-10 sea scallops, pumpkin risotto, thyme, crispy  
bacon, parmesan

### SPAGHETTI SQUASH 24

spinach, sundried tomato, mushrooms, garlic butter  
ADD: chicken 8, steak, 10, shrimp 8, salmon 9

### VENISON TENDERLOIN\* 43

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

## HOLIDAY FEATURE

### 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

## PASTAS

### BRAISED RABBIT 31

carrots, pearl onions, mushrooms, parmesan, hand-cut  
wheat noodles

### SEAFOOD LINGUINE 33

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

### SMOKED GOUDA MASH 11

cream, garlic, smoked gouda

### ROASTED SQUASH 12

maple and cider glazed, dried cranberries, goat cheese  
crumbles, pepitas

### CAULIFLOWER MASH 13

garlic, cream, parmesan