

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 FARM
STERLING, VA

STARTERS

- FARMER'S BOARD** 18
regional cheeses (2), summer sausage, house beef jerky, peach jam, honey, grapes, rice crackers
- DUCK DEVEILED EGGS** 12
southern duck eggs, mayo, mustard, sweet relish, candied bacon, red sorrel microgreens
- WILD MUSHROOM CROSTINI** 15
whipped goat cheese, sautéed mushrooms, balsamic drizzle
- FRIED GOAT CHEESE** 15
panko crusted, jalapeño infused honey
- BAKED BRIE** 16
fig compote, toasted almonds, grilled French bread, grapes, honeycomb
- FRIED GREEN TOMATOES** 13
cornmeal crusted, basil aioli, crispy fried basil leaves
- MINI CRAB CAKES** 18
two jumbo lump crab cakes, roasted red pepper sauce, tarragon aioli
- VENISON MEATBALLS** 14
lingonberry gravy
- SHORT RIB** 14
3oz braised short rib, smoked gouda mash, bordelaise
- 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

- CHOICE OF FRIES, OR SALAD
- GRILLED ROSEMARY CHICKEN** 18
smoked gouda, bacon, bibb lettuce, tomato, garlic aioli
- TAVERN BURGER*** 20
Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, red wine shallot aioli
- SPICY AVOCADO BURGER** 21
Angus beef, pepper jack, chipotle aioli, bibb lettuce, jalapeño, honey, avocado
- RIBEYE & CHEESE** 26
shaved prime rib, cheddar, caramelized onions, mushrooms, truffle aioli, au jus
- PULLED PORK** 18
house smoked pork shoulder, carolina BBQ sauce, coleslaw, crispy shallots, toasted brioche
- BRAISED SHORT RIB GRILLED CHEESE** 19
ancho-chili short ribs, Gruyère, aged cheddar, arugula, caramelized onions
- B.A.L.T.** 18
chipotle aioli, lettuce, fried green tomatoes, bacon, avocado

LUNCH FEATURES

SPAGEHTTI SQUASH 25
spinach, sundried tomato, mushrooms, garlic butter
ADD: chicken 8, steak 10, shrimp 8, salmon 9

ROASTED TURKEY CLUB 18
toasted wheat bread, turkey breast, mixed greens, tomato, avocado, bacon, garlic aioli

PROTEINS

- BROWN ALE BUTTER CHICKEN** 29
roasted double breast, thyme, brown ale, gouda mash
- SALMON** 34
8oz Atlantic salmon, pan seared, mango corn relish, roasted red pepper sauce, green beans
- FILET MIGNON** 7oz 41 10oz 52
hand-cut, pan seared, bourbon green peppercorn sauce, green goddess butter, beer mushrooms
- PORK CHOP** 36
16oz ancho chili rub, spiced apple chutney, Carolina bbq sauce
- RAINBOW TROUT** 32
panko/parmesan crusted, pan seared, roasted squash, cranberry, spinach, pepitas, lemon caper butter

SIDES

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

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