

COPPERWOOD

TAVERN

VIRGINIA OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED*

cocktail sauce, horseradish, mignonette, lemon

ROASTED

garlic, green goddess herb butter

STARTERS

SHORT RIBS 15

slow braised beef, apple parsnip puree, crispy shaved parsnip

STEAK TARTARE* 15

diced beef tenderloin, mustard, cornichons, shallots, capers, quail egg, grilled baguette, house made chips

BAKED BRIE 14

strawberry compote, apples, grapes, honeycomb, poached pear, toasted almonds, grilled baguette

ROASTED PEAR 14

red wine poached, crispy prosciutto, blue cheese, honey glazed walnuts

FRIED GREEN TOMATOES 12

thick sliced, corn-meal crusted, pimento cheese

FRIED GOAT CHEESE & JALAPEÑO HONEY 13

panko bread crumbs, jalapeño infused honey

MUSSELS 13

hard cider, bacon, blue cheese, caramelized onions, grilled baguette

VENISON MEATBALLS 14

lingonberry gravy

SALMON TOAST* 14

house cured, whipped dill cream cheese, toasted pumpnickel, pickled onion, shaved cucumber, salmon caviar

SALADS & SOUPS

add ons: fried goat cheese 6, chicken 8, shrimp 8, steak* 10, salmon* 10

TAVERN SALAD 12

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

FARMER'S SALAD 12

local mixed greens, quinoa, fresh spring peas, toasted sunflower seeds, red onion, goat cheese, pickled blueberries, crispy chickpeas, herb yogurt dressing

BABY KALE & ROMAINE CAESAR 12

roasted garlic caesar dressing, sourdough croutons, shaved grana padana, baked parmesan crisp

STEAK & BRUSSELS SALAD* 26

grilled filet tips, romaine, baby kale, blue cheese, bacon, heirloom tomatoes, crispy brussels leaves, red onion, herbed buttermilk dressing

SALMON SALAD* 25

mixed greens, spinach, avocado, pickled red onion, shaved fennel, asparagus, feta cheese, strawberries, honey toasted almonds, strawberry rhubarb vinaigrette

FRENCH ONION SOUP 8

braised caramelized onions, house ale, beef and chicken broth, garlic croutons, gruyere cheese

VENISON CHILI 10

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

ENTREES

ROCKFISH 35

7oz grilled filet, tarragon butter, spring pea puree, tri color carrots, crispy mixed mushrooms

ATLANTIC SALMON* 27

8oz seared Atlantic salmon filet, grilled asparagus, yellow carrot puree, roasted red pepper sauce

BROWN ALE BUTTER CHICKEN 28

roasted chicken breast, brown ale butter sauce

FRIED CHICKEN 23

buttermilk brined, jalapeno honey, truffle mac

PORK CHOP 31

14oz cider brined local pork, rhubarb chutney, pork espagnole sauce

BRAISED RABBIT 29

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

CLAMS LINGUINE 23

fresh New England clams, garlic butter, parmesan

SCALLOPS & PORK BELLY 42

seared diver scallops, cider glazed pork belly, blackberry balsamic reduction

STEAKS

RIBEYE* 47

14oz Seven Hills local ribeye, porcini butter, bordelaise sauce, house beer mushrooms

FILET MIGNON* 7oz 39 | 10oz 48

1855 angus beef filet, pan seared, bourbon green peppercorn sauce, green goddess butter, house beer mushrooms

NY STRIP 41

12oz pan seared, coffee rub, herb butter carrots, wild mushroom sauce

SHARED SIDES

BRUSSELS SPROUTS 12

crispy shallots, applewood bacon, maple-mustard vinaigrette

SMOKED GOUDA MASHED POTATOES 10

cream, garlic, smoked gouda cheese

FIVE-CHEESE TRUFFLED MAC 14

five cheese sauce, toasted garlic, panko breadcrumbs

ASPARAGUS 9

garlic aioli

HOUSE-CUT PARSLEY FRITES 8

truffle aioli, ketchup

BRAISED CARROTS 9

braised tri color carrots, garlic herb butter

CREAMED SPRING PEAS 10

pearl onions, mixed exotic mushrooms, garlic cream