

COPPERWOOD

TAVERN

LUNCH

VIRGINIA OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED*

cocktail sauce, horseradish, mignonette, lemon

ROASTED

garlic, green goddess herb butter

STARTERS

BAKED BRIE 14

fig compote, apples, grapes, honeycomb, poached pears, honey glazed walnuts, grilled French bread

FRIED GREEN TOMATOES 12

thick sliced, corn-meal crusted, pimento cheese

HOUSE CURED SALMON TOAST* 14

house cured salmon, whipped dill cream cheese, toasted pumpernickel, pickled onion, shaved cucumber, caper berries

SHORT RIBS 14

slow braised beef, apple parsnip puree, crispy shaved parsnip

FRIED GOAT CHEESE & JALAPEÑO HONEY 14

panko bread crumbs, infused honey

MUSSELS 12

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

CRAB DEILED EGGS 16

farm fresh eggs, blue crab, candied maple bacon

SALADS & SOUPS

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

TAVERN SALAD 12

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

FARMER'S SALAD 12

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

BABY KALE & ROMAINE CAESAR 12

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

STEAK & BRUSSELS SALAD* 23

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

SALMON SALAD* 21

baby spinach, local arugula, grilled Atlantic salmon, poached pear, candied walnuts, goat cheese, champagne pear vinaigrette

FRENCH ONION SOUP 8

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

VENISON CHILI 10

ground venison, sour cream, green onions, cheddar cheese

ENTREES

PORK CHOP* 31

14oz double cut duroc pork, apple chutney, espagnole

BROWN ALE BUTTER CHICKEN 25

roasted chicken breast, brown-ale butter sauce, smoked gouda mashed potatoes

FILET MIGNON* 35

7oz 1855 angus beef filet, pan seared, bourbon green peppercorn sauce, house made beer mushrooms

ATLANTIC SALMON* 26

quinoa, grilled corn relish, roasted three pepper puree

SANDWICHES

choice of fries, house chips or salad

PULLED PORK BBQ 15

house smoked pork shoulder, carolina bbq sauce, coleslaw, crispy onions, buttered brioche

SPICY FRIED CHICKEN 17

sweet chili sauce, cilantro, cucumber, cabbage

GRILLED ROSEMARY CHICKEN 14

rosemary marinated chicken, smoked gouda cheese, bibb lettuce, garlic aioli, bacon, tomato

TAVERN BURGER* 17

8oz burger, aged sharp cheddar, crispy bacon, red wine shallot aioli

WAGYU BURGER* 22

8oz Ovoka Farms ground Wagyu, red wine balsamic onion jam, gruyere cheese, crispy shallots, truffle aioli, toasted brioche

SPICY AVOCADO BURGER* 18

8oz burger, pepper jack cheese, chipotle aioli, bibb lettuce, honey jalapeños, sliced avocado

THE COPPERWOOD BURGER* 17

8oz burger, blue cheese, fried green tomato, bacon jam

BALT 15

bacon, avocado, fried green tomato, smoked chipotle aioli, toasted wheat bread

VEGGIE BURGER 15

black bean patty, avocado, lettuce, tomatoes, onions, chipotle aioli, toasted bun

RIBEYE & CHEESE 22

thinly sliced ribeye, provolone, caramelized onions, mushroom, truffle aioli, au jus

BRAISED SHORT RIB GRILLED CHEESE 18

buttered brioche, ancho-chili short ribs, grand cru gruyere cheese, aged cheddar, arugula, caramelized onions

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