

# COPPERWOOD

T A V E R N  
L U N C H

## OYSTERS

### CHILLED\*

cocktail sauce, fresh horseradish, mignonette, lemon

HALF DOZEN 18 | DOZEN 34

### ROASTED

garlic, green goddess herb butter

## STARTERS

### BAKED BRIE 14

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

### FRIED GREEN TOMATOES 12

thick sliced, corn-meal crusted, pimento cheese

### HOUSE CURED SALMON TOAST\* 14

house cured salmon, whipped dill cream cheese, grilled pumpernickel, pickled onion, shaved cucumber, smoked salmon caviar

### SHORT RIBS 15

slow braised beef, apple parsnip puree, crispy shaved parsnip

### FRIED GOAT CHEESE & JALAPEÑO HONEY 14

panko bread crumbs, infused honey

### MUSSELS 13

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

### ROASTED PEAR 14

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

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

### BABY KALE & ROMAINE CAESAR 12

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

### STEAK & BRUSSELS SALAD\* 26

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

### SALMON SALAD\* 25

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

### BROWN ALE BUTTER CHICKEN 28

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

### FILET MIGNON\* 39

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

### ATLANTIC SALMON\* 27

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

## SANDWICHES

choice of fries, house chips or salad

### PULLED PORK BBQ 15

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

### SPICY FRIED CHICKEN 17

crispy chicken, 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, bibb lettuce, 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