

COPPERWOOD

TAVERN

VIRGINIA OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED*

cocktail sauce, horseradish, mignonette, lemon

ROASTED

garlic, green goddess herb butter

STARTERS

SHORT RIBS 14

slow braised beef, apple parsnip puree, crispy shaved parsnip

STEAK TARTARE* 13

diced beef tenderloin, mustard, cornichons, shallots, capers, quail egg

BAKED BRIE 14

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

CRAB DEVILED EGGS 16

farm fresh eggs, blue crab, candied maple bacon

FRIED GREEN TOMATOES 12

thick sliced, corn-meal crusted, pimento cheese

FRIED GOAT CHEESE & JALAPEÑO HONEY 14

panko bread crumbs, jalapeño infused honey

MUSSELS 12

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

VENISON MEATBALLS 14

lingonberry gravy

SALMON TOAST* 14

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

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, roasted fall squash, toasted spiced pepitas, crispy chickpeas, radish, shaved red onion, dried cranberries, goat cheese, cider vinaigrette

BABY KALE & ROMAINE CAESAR 12

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

STEAK & BRUSSELS SALAD* 23

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

SALMON SALAD* 21

mixed greens, red wine poached pears, avocado, pickled red onions, dried tart cherries, candied walnuts, goat cheese, cider 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

A LA CARTE

LAMB SHANK 36

slow cabernet braised, smoked gouda mashed potatoes, lemon mint gremolata

VENISON* 36

grilled, red wine and herb marinated tenderloin, roasted apple parsnip puree, hunters sauce

BROWN ALE BUTTER CHICKEN 25

roasted chicken breast, brown ale butter sauce

PORK CHOP* 31

14oz double cut duroc pork, apple chutney, espagnole sauce

BRAISED RABBIT 26

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

DUCK TWO WAYS* 38

seared breast, leg confit, crispy brussels, port wine cherry sauce

SEARED SCALLOPS & BRAISED PORK BELLY* 37

pan deared diver scallops, cider glazed pork belly, balsamic reduction

ATLANTIC SALMON* 26

quinoa, grilled corn relish, roasted three pepper puree

STEAKS

RIBEYE* 44

grilled 14 oz 1855 black angus ribeye, porcini butter, bordelaise sauce, house beer butter mushrooms

FILET MIGNON* 7oz 35 | 10oz 42

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

SHENANDOAH TOMAHAWK* 86

32oz aged bone in ribeye for two, fresh cracked pepper and sea salt crust, house steak sauce, herb oil baguette

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

ROASTED SQUASH 14

maple and cider glazed, dry cranberries, crumbled, goat cheese, pepitas

GRILLED CORN SUCCOTASH 10

local sweet corn, heirloom tomato, bell pepper, fava beans, fresh herbs

ASPARAGUS 9

garlic aioli

HOUSE-CUT PARSLEY FRITES 6

truffle aioli, ketchup