

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

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

ROASTED PEARS 14

blue cheese, crispy proscuitto, walnuts, honey

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 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* 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, 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

A LA CARTE

ROCKFISH 35

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

VENISON* 38

8oz seared bone in venison loin, herb coffee rub, herb buttered carrots, wild mushroom sauce

BROWN ALE BUTTER CHICKEN 25

roasted chicken breast, brown ale butter sauce

PORK CHOP* 31

14oz cider brined local pork, rhubarb chutney, pork 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

SCALLOPS AND PORK BELLY* 37

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

ATLANTIC SALMON* 26

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

STEAKS

RIBEYE* 44

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

FILET MIGNON* 7oz 35 | 10oz 42

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

TOMAHAWK* 86

32oz long bone ribeye for two, fresh cracked pepper and sea salt crust, house steak sauce, herb oil, grilled 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

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