

# COPPERWOOD

## TAVERN

### OYSTERS

HALF DOZEN 18 | DOZEN 34

#### CHILLED\*

cocktail sauce, fresh horseradish, mignonette, lemon

#### GRILLED

parmesan, parsley, butter, garlic breadcrumbs

## STARTERS

### SHORT RIBS 14

apple parsnip puree, crispy shaved parsnip

### STEAK TARTARE\* 12

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

### BAKED BRIE 14

crispy phyllo dough, fig compote, apples, grapes, honeycomb, poached pears, grilled French bread

### TUNA LETTUCE WRAPS 18

soy and miso tuna, pickled cucumbers, diced avocado, scallions

### 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

### CURED SALMON TOAST\* 14

house salmon, whipped dill cream cheese, toasted pumpnickel, 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 dressing

### FARMER'S SALAD 12

mixed greens, roasted carrots, toasted sunflower seeds, crispy chickpeas, radish, shaved red onion, dried tart cherries, blue cheese, citrus vinaigrette

### BABY KALE & ROMAINE CAESAR 12

creamy 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, herb buttermilk dressing

### SALMON SALAD\* 21

baby spinach, arugula, pickled rhubarb, sliced strawberries, crumbled goat cheese, toasted almonds, strawberry balsamic vinaigrette

### FRENCH ONION SOUP 8

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

### VENISON CHILI 10

ground venison, sour cream, cheddar cheese, green onion

## A LA CARTE

### RIBEYE\* 44

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

### FILET MIGNON\* 7oz 35 | 10oz 42

cast iron seared, herb butter, bourbon green peppercorn sauce, beer butter mushrooms

### 32oz SHENANDOAH TOMAHAWK\* 86

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

### VENISON\* 36

grilled tenderloin, roasted carrot puree, brandied cherry sauce

### BROWN ALE BUTTER CHICKEN 25

roasted double chicken breast, brown ale butter sauce

### PORK CHOP\* 31

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

### BRAISED RABBIT 26

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

### SEARED SESAME AHI TUNA\* 38

sauteed spinach and cherry tomato, grilled pineapple relish

### SEARED SCALLOPS & BRAISED PORK BELLY\* 36

Virginia diver scallops, glazed pork belly, blackberry balsamic reduction

### ATLANTIC SALMON\* 26

quinoa, grilled corn relish, roasted three pepper puree

## SHARED SIDES

### CAULIFLOWER MASHED 14

cream, garlic, parmesan

### BRUSSEL SPROUTS 12

crispy shallots, bacon, maple-mustard vinaigrette

### SMOKED GOUDA MASHED POTATOES 10

butter, garlic, cream

### FIVE-CHEESE TRUFFLED MAC 14

five cheese sauce, toasted garlic, panko breadcrumbs

### LOBSTER MAC 20

maine lobster, five cheese sauce, old bay breadcrumbs

### ASPARAGUS 9

garlic aioli

### HOUSE-CUT PARSLEY FRITES 6

truffle aioli