

COPPERWOOD

T A V E R N

BRUNCH

VIRGINIA OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED*

cocktail sauce, horseradish, mignonette, lemon

ROASTED

garlic, green goddess herb butter

STARTERS

PANCAKE BITES 10

silver dollar buttermilk pancakes, maple syrup

AVOCADO TOAST 12

wheat toast, avocado, cream cheese, sunny side up egg, cherry tomatoes, arugula

JALAPENO CHEDDAR DONUTS 10

four savory cornbread donuts, cheddar sauce

CRAB DEVEILED EGGS 16

farm fresh eggs, blue crab, candied maple bacon

BAKED BRIE 14

fig compote, apples, grapes, honeycomb, poached pear, honey glazed walnuts, grilled baguette

CHEF'S BISCUIT BOARD 7

two housemade biscuits, orange butter, blueberry jam, honey

FRIED GREEN TOMATOES 12

thick sliced, corn-meal crusted, pimento cheese

FRUIT AND YOGURT 8

fruit and vanilla yogurt, granola, honey

OMELETTES

WESTERN OMELET 16

ham, onions, bell pepper, cheddar cheese

EGG WHITE OMELET 15

spinach, mushrooms, gruyere

STEAK OMELET 19

filet tips, mushrooms, caramelized onions

CHEESE OMELET 13

cheddar, creamy cheese sauce

AVOCADO & GOAT CHEESE OMELET 17

avocado, goat cheese, sundried tomatoes

BENEDICTS

SHORT RIB 17

ancho chili braised short rib, hollandaise

TRADITIONAL 14

canadian bacon, hollandaise

CRAB CAKE 22

blue crab, hollandaise

HOUSE CURED SALMON 16

tomato jam, pickled red onion, hollandaise

FRIED GREEN TOMATO 15

fried green tomato, fresh spinach, hollandaise

FEATURES

PUMPKIN PANCAKES 14

whipped cream, pumpkin spice, vanilla rum maple syrup

CHOCOLATE CHUNK PANCAKES 14

whipped cream, cinnamon sugar, vanilla rum maple syrup

COUNTRY BREAKFAST* 15

choice of eggs, meat, toast, potatoes

BOURBON PEACH FRENCH TOAST 16

grilled local peaches, bourbon, brown sugar, maple, thick sliced challah bread

DUCK HASH 22

crispy duck confit, red potatoes, shaved carrots, onions, poached eggs, hollandaise

BLUEBERRY RICOTTA PANCAKES 16

creamy ricotta, blueberries, orange, honey butter

SHRIMP & SMOKED GOUDA GRITS 16

creamy grits, smoked gouda cheese, sauteed shrimp, smoked ham, onions, peppers, cajun gravy

BAGELS & LOX 14

house cured salmon, avocado, tomato jam, pickled red onion, cream cheese

STEAK & EGGS* 22

grilled filet tips, choice of eggs, potatoes, red wine sauce

FRIED CHICKEN & WAFFLES 18

maple chicken jus, belgian waffle

BISCUITS & GRAVY 14

house made biscuits, sausage gravy

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

SANDWICHES

COPPERWOOD BREAKFAST SANDWICH 14

sliced brioche, fried egg, cheddar cheese, sausage, garlic aioli

TAVERN BURGER* 17

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

SPICY AVOCADO BURGER* 18

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

PULLED BBQ PORK 15

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

SPICY FRIED CHICKEN SANDWICH 17

crispy chicken, sweet chili sauce, cilantro, cabbage

BALT 15

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

VEGGIE BURGER 16

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

SLOW BRAISED SHORT RIB GRILLED CHEESE 18

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

SIDES 5.5

two eggs*

english muffin

fruit cup

bagel

wheat toast

smoked gouda grits

breakfast potatoes

MEATS 7.5

bacon

canadian bacon

turkey sausage

sausage gravy

SOUPS & SALADS

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

BABY KALE & ROMAINE CAESAR 12

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

FARMER'S SALAD 12

local mixed greens, roasted fall squash, spiced pepitas, crispy chickpeas, radish, red onion, dried cranberries, goat cheese, cider vinaigrette

STEAK & BRUSSELS SALAD* 23

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

SALMON SALAD* 21

baby spinach, local arugula, grilled Atlantic salmon, poached pear, candied walnuts, crumbled 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, cheddar cheese



BRUNCH COCKTAILS

BEEF JERKY BLOODY MARY 12

house mix, vodka, bbq rim, homemade beef jerky, pickle, cheese

TRADITIONAL BLOODY MARY 9

house mix, vodka, lemon, lime, celery

ICED VIRGINIAN 12

coffee reduction, copper kettle virginia whiskey, coffee liqueur, cream

RYES & SHINE 12

butterscotch moonshine, bulleit rye, coffee reduction, cream

ORANGE SHERBET MIMOSA 10

three scoops of orange sherbet, piper sonoma brut, sparkling wine

ST GERMAIN MIMOSA 11

elderberry flower liqueur, fresh squeezed orange juice, bubbles

CLASSIC MIMOSA 9

fresh squeezed orange juice, bubbles

PIPER SONOMA BRUT ROSE 11