

OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED

cocktail sauce, horseradish, mignonette, lemon

ROASTED

garlic herb butter

STARTERS

BAKED BRIE 16

blackberry jam, honey toasted almonds, grilled French bread, grapes, apples, honeycomb

FRIED GOAT CHEESE 14

panko crusted, jalapeño infused honey

PANCAKE BITES 10

silver dollar buttermilk pancakes, maple syrup

AVOCADO TOAST 12

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

CHEFS BISCUIT BOARD 7

house made biscuits, orange butter, blueberry jam, honey

FRUIT & YOGURT 8

mixed berries, vanilla yogurt, granola, honey

OMELETTES

WESTERN 16

ham, onions, bell pepper, cheddar cheese

EGG WHITE 15

spinach, mushrooms, Gruyère

STEAK 19

filet tips, mushrooms, caramelized onions

CHEESE 13

cheddar, cheese sauce

AVOCADO & GOAT CHEESE 17

avocado, goat cheese, sundried tomatoes

BENEDICTS

SHORT RIB 17

ancho chili braised short, hollandaise

TRADITIONAL 14

canadien bacon, hollandaise

CRAB 22

jumbo lump crab, hollandaise

PULLED PORK 15

house smoked pulled pork shoulder, hollandaise

FEATURES

COUNTRY BREAKFAST* 15

choice of eggs, meat, toast, potatoes

STEAK & EGGS* 22

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

BOURBON APPLE FRENCH TOAST 16

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

SHORT RIB HASH 22

braised short rib, red potatoes, shaved carrots, onions, poached eggs, hollandaise

FRIED CHICKEN & WAFFLES 18

maple chicken jus, belgian waffle

PUMPKIN PANCAKES 16

maple pecan syrup, whipped cinnamon, cream cheese frosting

BLUEBERRY RICOTTA PANCAKES 16

creamy ricotta, blueberries, orange, honey butter

SHRIMP & SMOKED GOUDA GRITS 16

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

BISCUITS & GRAVY 14

house made biscuits, sausage gravy

SOUPS & SALADS

ADD: CHICKEN 8 SHRIMP 8 STEAK* 10 SALMON* 9

FRENCH ONION 8

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

VENISON CHILI 10

ground venison, beans, sour cream, cheddar cheese, green onion

TAVERN SALAD 12

mixed greens, heirloom cherry tomatoes, shaved rainbow carrots, radish, herb citrus vinaigrette

FARMER'S SALAD 15

sliced local apples, gorgonzola, candied pecans, dried tart cherries, endive, frisée, maple mustard vinaigrette

BABY KALE & ROMAINE CAESAR 13

roasted garlic caesar dressing, sourdough croutons, shaved Grana Padana, parmesan crisp

STEAK & BRUSSELS SALAD* 23

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

SANDWICHES

CHOICE OF: FRIES, CHIPS, SIDE SALAD

COPPERWOOD BREAKFAST

SANDWICH 14

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

TAVERN BURGER* 18

8oz Angus beef, aged sharp cheddar, crispy bacon, bibb lettuce, red wine shallot aioli

SPICY AVOCADO BURGER 18

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

SPICY FRIED CHICKEN 18

house chili sauce, cilantro, cucumber, cabbage

BRAISED SHORT RIB GRILLED

CHEESE 18

buttered brioche, ancho-chili short ribs, Gruyère cheese, aged cheddar, arugula, caramelized onions

RIBEYE & CHEESE 24

prime rib, cheddar, caramelized onions, mushrooms, truffle aioli, au jus

PULLED PORK 16

house smoked pork shoulder, carolina BBQ sauce, coleslaw, crispy shallots, toasted brioche

VEGGIE BURGER 16

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

POTATOES

BREAKFAST POTATOES 6

HOUSE CUT FRIES 8

SCALLOPED POTATOES 10

HOUSE CHIPS 8

SIDES

ENGLISH MUFFIN 5.5

FRUIT CUP 5.5

WHEAT TOAST 5.5

SMOKED GOUDA GRITS 5.5

BACON 7.5

CANADIAN BACON 7.5

TURKEY SAUSAGE 7.5

SAUSAGE GRAVY 7.5

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, Kopper Kettle Virginia whiskey, coffee, liqueur, cream

RYES & SHINE 12

butterscotch moonshine, Bulleit rye, coffee reduction, cream

ORANGE SHERBET MIMOSA 10

three scoops or orange sherbet, Piper Sonoma brut

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

APPLE CIDER BELLINI 11

apple cider reduction, sparkling wine