

COPPERWOOD

TAVERN

DINNER

OYSTERS

half dozen 18 | dozen 34

CHILLED OYSTERS*

cocktail sauce, mignonette, lemon

GRILLED OYSTERS

parmesan, parsley, butter, garlic breadcrumbs

STARTERS

SHORT RIBS 12

root beer braised, paired with apple parsnip puree

STEAK TARTARE* 12

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

BAKED BRIE 14

apricot compote, apples, grapes, honey

FRIED GREEN TOMATOES 11

thick sliced, corn-meal crusted, pimento cheese

LOBSTER LETTUCE WRAPS 20

butter poached, avocado spread, tarragon aioli, cayenne

FRIED GOAT CHEESE & JALAPENO HONEY 14

four creamy goat cheese balls, lightly fried in panko crumbs, jalapeno infused honey

MUSSELS 12

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

VENISON MEATBALLS 14

seasoned ground venison with huckleberry gravy

COUNTRY CAVIAR 14

black beans, pico de gallo, avocado, garlic vinaigrette, house chips

SALADS & SOUPS

add ons: **chicken** 4, **steak*** 6, **shrimp** 6, **fried goat cheese** 4

TAVERN SALAD 14

mixed greens, cherry tomatoes, rainbow carrots, watermelon radish, citrus dressing

BABY KALE & ROMAINE CAESAR 14

garlic-anchovy dressing, sourdough croutons, shaved parmesan

STEAK & BRUSSELS SALAD* 21

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

SALMON SALAD* 20

pan seared salmon, toasted almonds, strawberries, spinach, goat cheese, asparagus tips, raspberry vinaigrette

FRENCH ONION SOUP 8

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

VENISON CHILI 8

ground venison, sour cream, cheddar cheese, green onion

A LA CARTE

RIBEYE* 36

grilled 14oz ribeye, porcini butter, bordelaise sauce, beer butter mushrooms

FILET MIGNON* 7oz 31 | 10oz 38

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

32oz SHENANDOAH TOMAHAWK* 76

dry-aged bone in rib steak entree for two, fresh herbs, cracked pepper and sea salt crust, house made steak sauce, herb oil, grilled ciabatta

VENISON LOIN* 34

pan seared, apple parsnip puree, blackberry balsamic gastrique

BROWN ALE BUTTER CHICKEN 25

roasted chicken breast, brown ale butter sauce

DUROC PORK CHOP* 29

14oz double cut, ancho chili rub, rhubarb chutney, pork espagnole sauce

BRAISED RABBIT 26

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

RAINBOW TROUT 26

pecan crusted, witte beer butter sauce, wild rice pilaf

ATLANTIC SALMON* 25

pan seared, tri colored quinoa, grilled corn relish, roasted pepper puree

DUCK BREAST* 30

vermouth poached pear, cherry port wine reduction, crispy fingerling potatoes

SHARED SIDES

CAULIFLOWER MASHED 14

cream, garlic, parmesan

BRUSSEL SPROUTS 10

crispy shallots, bacon, maple-mustard vinaigrette

SMOKED GOUDA MASHED POTATOES 10

whipped with butter, garlic, cream

FIVE-CHEESE TRUFFLED MAC 14

parsley, smoked panko breadcrumbs

LOBSTER MAC 19

creamy cheese blend, butter-poached lobster

ASPARAGUS 9

garlic aioli

HOUSE-CUT PARSLEY FRITES 6

truffle aioli

HOUSE-MADE POTATO CHIPS 6

buttermilk ranch

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