

COPPERWOOD

T A V E R N

BRUNCH

OYSTERS

half dozen 18 | dozen 34

CHILLED OYSTERS*

cocktail sauce, mignonette, lemon

GRILLED OYSTERS

parmesan, parsley, butter, garlic breadcrumbs

STARTERS

BAKED BRIE 14

apricot compote, apples, grapes, honey

FRIED GREEN TOMATOES 11

thick sliced, corn-meal crusted, pimento cheese

FRUIT AND YOGURT 8

fruit and vanilla yogurt, granola, honey

AVOCADO TOAST 12

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

PANCAKE BITES 10

silver dollar buttermilk pancakes, maple syrup

CHEF'S BISCUIT BOARD 7

two housemade biscuits, orange butter, blueberry jam, honey

JALAPENO CHEDDAR DONUTS 10

four savory cornbread donuts, cheddar sauce

OMELETTES

WESTERN OMELET 15

ham, onions, bell pepper, cheddar cheese

EGG WHITE OMELET 14

spinach, mushrooms, gruyere

STEAK OMELET 19

filet tips, mushrooms, caramelized onions

CHEESE OMELET 13

cheddar, creamy cheese sauce

AVOCADO & GOAT CHEESE OMELET 16

avocado, goat cheese, sundried tomatoes

FEATURES

CHOCOLATE CHUNK PANCAKES 14

whipped cream, powdered sugar, maple syrup

COUNTRY BREAKFAST* 14

choice of eggs, meat, toast, potatoes

CAULIFLOWER HASH 14

wild rice, roasted cauliflower, shallots, garlic, carrots, spinach, cilantro, two poached eggs, espellette

BLUEBERRY RICOTTA PANCAKES 15

creamy ricotta, blueberries, orange, honey butter

SHRIMP & SMOKED GOUDA GRITS 16

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

BAGELS & LOX 14

smoked salmon, avocado, tomato jam, pickled red onion, cream cheese

BANANA FOSTERS FRENCH TOAST 16

thick sliced challah bread, fosters sauce

STEAK & EGGS* 19

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



SIDES 4.5

WHEAT TOAST

SMOKED GOUDA GRITS

BREAKFAST POTATOES

TWO EGGS*

ENGLISH MUFFIN

FRUIT CUP

BAGEL

MEATS 6.5

BACON

CANADIAN BACON

SAUSAGE LINKS

TURKEY SAUSAGE

SAUSAGE GRAVY

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

COPPERWOOD

TAVERN

BENEDICTS

SHORT RIB 16

ancho chili braised short rib, hollandaise

TRADITIONAL 14

canadian bacon, hollandaise

LOBSTER 18

butter poached lobster meat, hollandaise

SMOKED SALMON 15

tomato jam, pickled red onion, hollandaise

SOUPS & SALADS

BABY KALE & ROMAINE CAESAR 14

garlic and anchovy dressing, sourdough croutons, shave 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 and chicken broth, garlic crouton, gran cru gruyere cheese

VENISON CHILI 8

ground venison, sour cream, cheddar cheese

SANDWICHES

COPPERWOOD BREAKFAST SANDWICH 13

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

TAVERN BURGER* 16

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

SPICY AVOCADO BURGER* 17

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

PULLED BBQ PORK 15

house smoked pork butt, crispy shallots, coleslaw

SPICY FRIED CHICKEN SANDWICH 16

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 17

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



BRUNCH COCKTAILS

BEEF JERKY BLOODY MARY 11

ancho spice mix, vodka, bbq rim, homemade beef jerky, spiced pickle, cheese

TRADITIONAL BLOODY MARY 9

house mix, lemon, lime, celery

ICED VIRGINIAN 12

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

RYES & SHINE 12

butterscotch virginia moonshine, bulleit rye, coffee syrup, cream

ORANGE SHERBET MIMOSA 8

three small scoops of orange sherbet, st. vincent 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

PEAR BELLINI 9

house pear reduction, bubbles, lime twist

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