



COPPERWOOD

T A V E R N BRUNCH

VIRGINIA OYSTERS

half dozen 18 | dozen 36

CHILLED OYSTERS
Cocktail sauce, mignonette,
lemon

GRILLED OYSTERS
Parmesan, parsley, butter, garlic
breadcrumbs

STARTERS

- FRIED GREEN TOMATOES** 11
Thick sliced, cornmeal crusted, with pimento cheese
- FRUIT AND YOGURT** 8
Fruit and vanilla yogurt topped with granola and honey
- AVOCADO TOAST** 12
Wheat toast, avocado, cream cheese, sunny side up egg,
cherry tomatoes over a bed of arugula
- PANCAKE BITES** 10
Silver dollar buttermilk sized pancakes with maple syrup
- JALEPENO CHEDDAR DONUTS** 10
4 savory cornbread donuts with cheddar sauce
- BAKED BRIE** 14
Cranberry compote, apples, grapes, honey

BENEDICTS

- SHORT RIB** 16
Ancho chili braised short rib, hollandaise
- TRADITIONAL** 14
Canadien bacon, hollandaise
- LOBSTER** 18
Butter poached lobster meat, hollandaise
- SMOKED SALMON** 15
Tomato jam, pickled red onion, hollandaise

OMELETTES

- WESTERN OMELET** 15
Ham onions, bell pepper, cheddar cheese
- EGG WHITE OMELET** 14
Spinach, mushrooms, gruyere
- STEAK OMELET** 19
Filet tips, roasted mushrooms, caramelized onions, pepper
jack cheese
- CHEESE OMELET** 13
Filled with cheddar, topped with creamy cheese sauce
- AVOCADO & GOAT CHEESE OMELET** 16
Avocado, goat cheese, sun dried tomatoes

FEATURES

- CHOCOLATE CHUNK PANCAKES** 14
Whipped cream, powdered sugar, served with maple syrup
- PUMPKIN SPICE PANCAKES** 16
Whipped cream, powdered sugar, maple syrup
- COUNTRY BREAKFAST** 14
Choice of eggs, meat, toast with breakfast potatoes
- CAULIFLOWER HASH** 14
Rice, roasted cauliflower, shallots, garlic, carrots, spinach,
cilantro, two poached eggs
- BLUEBERRY RICOTTA PANCAKES** 15
Pancakes mixed with creamy ricotta and fresh blueberries,
served with orange honey butter
- SMOKED GOUDA & GRITS** 16
Creamy grits with smoked gouda cheese, sautéed shrimp,
smoked ham, spicy Cajun gravy
- BAGELS & LOX** 14
House smoked salmon with avocado, tomato jam, pickled
red onion, cream cheese
- BANANA FOSTERS FRENCH TOAST** 16
Thick sliced challah bread, Foster sauces
- 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 and sausage gravy.

SIDES 4.5

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| WHEAT TOAST | FRUIT CUP |
| SMOKED GOUDA GRITS | BAGEL |
| BREAKFAST POTATOES | ENGLISH MUFFIN |

MEATS 6.5

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| BACON | SAUSAGE LINKS |
| CANADIAN BACON | TURKEY SAUSAGE |



SOUPS & SALADS

BABY KALE & ROMAINE CASAER SALAD 14

Garlic and anchovy dressing, sourdough croutons, shaved parmesan

SALMON SALAD 19

Pan seared salmon, dried cranberries, toasted pecans, arugula mix, raspberry champagne vinaigrette

STEAK & BRUSSELS SALAD* 21

Grilled Filet Tips, romaine, baby kale, bleu cheese, chopped bacon, cherry tomatoes, crispy brussels, red onion and herbed buttermilk dressing

FRENCH ONION SOUP 8

Caramelized onions braised with Scotch ale, beef and chicken broth, topped with garlic croutons and gruyere cheese

VENISON CHILI 8

Ground venison, sour cream, cheddar cheese

SANDWICHES

PULLED PORK BBQ 15

House smoked pork butt, crispy shallots and coleslaw

SPICY FRIED CHICKEN 16

Crispy chicken, sweet chili sauce, cilantro and cabbage

COPPERWOOD BREAKFAST SANDWICH 13

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

TAVERN BURGER* 16

9oz burger with aged sharp cheddar, crisp bacon and red wine shallot aioli

SPICY AVOCADO BURGER 17

9oz with pepper jack cheese, chipotle aioli, bibb lettuce, jalapeños and sliced avocado

SLOW BRAISED SHORT RIB GRILLED CHEESE 17

Buttered brioche, ancho chili short ribs, grand cru Gruyere and aged cheddar

BALT 15

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

BRUNCH COCKTAILS

BEEF JERKY BLOODY MARY 11

Ancho spice mix, vodka, garnished with bbq rim, homemade beef jerky, spiced pickle, cheese

TRADITIONAL BLOODY MARY 9

House mix, garnished with lemon, lime, and celery

ICED VIRGINIAN 12

Organic coffee, Kopper 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 and bubbles

PIPER SONOMA BRUT ROSE 11

PEAR BELLINI 9

House pear reduction, bubbles, lime twist