

# CARRYOUT



## STARTERS

- SHORT RIBS

12

ANCHO CHILI BRAISED SHORT RIBS, CREAMY GRITS AND CRISPY SHALLOTS
- VENISON MEATBALLS

11

SEASONED GROUND VENISON WITH HUCKLEBERRY GRAVY
- COUNTRY CAVIAR

10

AVOCADO, BLACK BEANS, TOMATO, CORN, ONION, BLACK EYED PEAS, SERVED WITH HOUSE MADE CHIPS
- FRIED GREEN TOMATOES

11

THICK SLICED, CORN MEAL CRUSTED WITH PIMENTO CHEESE
- LOBSTER LETTUCE WRAPS

19

BUTTER POACHED, AVOCADO SPREAD, TARRAGON AIOLI, CAYENNE
- BOURBON MOLASSES DRUMSTICKS

11

OVEN BAKED SERVED WITH COLESLAW

- FRIED GOAT CHEESE AND JALAPENO HONEY

14

4 CREAMY GOAT CHEESE BALLS, LIGHTLY FRIED IN PANKO CRUMBS. SERVED WITH ARUGULA AND DRIZZLED WITH JALAPEÑO INFUSED HONEY

## 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
- GRILLED CHICKEN

14

ROSEMARY MARINATED CHICKEN TOPPED WITH SMOKED GOUDA CHEESE, BIBB LETTUCE, MAPLE-MUSTARD, BACON AND TOMATO
- 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
- MINI CHEESEBURGER SLIDERS\*

14

SLIDERS WITH AGED CHEDDAR, PICKLE, TRUFFLE AIOLI
- BALT

14

BACON, AVOCADO, FRIED GREEN TOMATO, SMOKED CHIPOTLE AIOLI, TOASTED MULTIGRAIN BREAD

## A LA CARTE

- DRY-AGED RIBEYE\*

36

14OZ GRASS FED WITH BURGUNDY SAUCE, HAND CHURNED HERB BUTTER AND MUSHROOMS
- PAN SEARED SALMON\*

25

SALMON WITH WILD RICE, LEEKS, ROASTED CORN RELISH AND 3 PEPPER PUREE
- BROWN ALE BUTTER CHICKEN

24

ROASTED CHICKEN BREAST BASTED WITH BROWN ALE BUTTER SAUCE
- BERKSHIRE PORK CHOP\*

29

14OZ DOUBLE CUT, BRINED BERKSHIRE PORK CHOP WITH ANCHO-CHILI RUB AND PEACH CHUTNEY
- FILET MIGNON\*

38

10OZ GRASS FED WITH BOURBON AND GREEN PEPPERCORN SAUCE
- CHESAPEAKE BAY ROCKFISH\*

31

PAN SEARED ROCKFISH, WITH QUINOA, JALAPENO DILL SAUCE, CUCUMBER RELISH

## SHARED SIDES

- CUCUMBER SALAD

10

CORN, CUCUMBERS, AND RED ONIONS
- BRUSSEL SPROUTS

10

CRISPY SHALLOTS, BACON AND MAPLE-MUSTARD VINAIGRETTE
- SMOKED GOUDA MASHED POTATOES

9

WHIPPED WITH BUTTER, GARLIC AND CREAM
- FIVE CHEESES TRUFFLED MAC

10

PARSLEY AND SMOKED PANKO BREADCRUMBS
- HOUSE MADE POTATO CHIPS

6
- HOUSE CUT PARSLEY FRITES

6
- LOBSTER MAC

17

## SALADS

- STEAK AND BRUSSELS SALAD\*

21

GRILLED FILET TIPS, ROMAINE, BABY KALE, BLEU CHEESE, CHOPPED BACON, CHERRY TOMATOES, CRISPY BRUSSELS, RED ONION AND HERBED BUTTERMILK DRESSING
- SALMON SALAD\*

19

PAN SEARED SALMON, DRIED CRANBERRIES, TOASTED PECANS, ARUGULA MIX, RASPBERRY CHAMPAGNE VINAIGRETTE
- TAVERN SALAD

14

MIXED GREENS WITH CHERRY TOMATOES, RAINBOW CARROTS, WATERMELON RADISH WITH CITRUS DRESSING
- CHICKEN

4

STEAK

4

SHRIMP

6

FRIED GOAT CHEESE

4

## DESSERT

- BROOKIES

4 FOR 6

LAYERED CHOCOLATE CHIP COOKIE DOUGH WITH CHOCOLATE BROWNIES

## WINE

- PINOT NOIR

Fairfax Wine Co., CA
- COPPERWOOD CABERNET

Santa Barbara, CA
- SPARKLING BRUT ROSE

Sonoma, CA
- SAUVIGNON BLANC

Napa, CA
- ROSE

Pink Pedals, CA
- SPARKLING BRUT

St. Vincent, CA
- COPPERWOOD CHARDONNAY

Santa Barbara, CA

## BEER & GROWLERS

- 64oz Copperwood Growler

10
- Growler Fill with Local Craft Beer

15-20
- Canned Beer

4

**EXTRAS:** POPCORN SEASONING 5 HOUSE BRANDIED CHERRIES 10 CANNED SODA 2

## CRAFT COCKTAILS

- 19

BACON REBELLION

12

Wild Turkey 101 Bourbon, House Maple-Orange Syrup, Aromatic Bitters, Bacon
- 18

COMMONWEALTH MULE

12

Virginia Blue Ridge Vodka, House Ginger-Lime Syrup, Fresh Lime
- 20

COPPERWOOD OLD FASHIONED

15

Copperwood Rye Whiskey, House Made Bitters, House Brandied Cherry Juice
- 20

SOUTHERN SPARKLER

11

Georgia Peach Moonshine, House Pear Reduction, Sparkling Wine
- 19

MOSCOW MULE KIT

10

Non-Alcoholic, Makes 4 Cocktails

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.