

COPPERWOOD

T A V E R N

DINNER

OYSTERS

half dozen 18 | dozen 34

CHILLED OYSTERS

cocktail sauce, mignonette, lemon

GRILLED OYSTERS

parmesan, parsley, butter, garlic breadcrumbs

STARTERS

SHORT RIBS 12

ancho-chili braised short ribs, creamy grits, crispy shallots

BAKED BRIE 14

cranberry compote, apples, grapes, honey

FRIED GREEN TOMATOES 11

thick sliced, corn-meal crusted, pimento cheese

LOBSTER LETTUCE WRAPS 19

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 10

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

CLASSIC SHRIMP COCKTAIL 15

five jumbo shrimp, cocktail sauce

SALADS & SOUPS

add* 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* 19

pan-seared salmon, dried cranberries, toasted pecans, arugula mix, raspberry champagne 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

A LA CARTE

GRASS FED RIBEYE* 36

14oz, burgundy sauce, hand-churned herb butter, mushrooms

FILET MIGNON* 7oz 31 | 10oz 38

grass fed, bourbon-green peppercorn sauce

32oz SHENANDOAH TOMAHAWK* 74

dry-aged bone in rib steak entree for two, fresh herbs, cracked peppercorn crust, mushroom-cream sauce, grilled ciabatta

VENISON STRIP* 34

cauliflower puree, mushrooms, balsamic drizzle

BROWN ALE BUTTER CHICKEN 24

roasted chicken breast, brown ale butter sauce

BERKSHIRE PORK CHOP* 29

14oz double cut, brined Berkshire pork chop, ancho-chili rub, peach chutney

BRAISED RABBIT 26

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

CHESAPEAKE BAY ROCKFISH* 31

pan seared, quinoa, jalapeno-dill sauce, cucumber relish

PAN SEARED SALMON* 25

wild rice, leeks, roasted corn relish, three pepper puree

SHARED SIDES

HONEY-ROASTED BUTTERNUT SQUASH 10

cranberries, goat cheese

BRUSSEL SPROUTS 10

crispy shallots, bacon, maple-mustard vinaigrette

SMOKED GOUDA MASHED POTATOES 9

whipped with butter, garlic, cream

FIVE-CHEESE TRUFFLED MAC 10

parsley, smoked panko breadcrumbs

LOBSTER MAC 17

creamy cheese blend, butter-poached lobster

ASPARAGUS 8

garlic aioli

HOUSE-CUT PARSLEY FRITES 6

HOUSE-MADE POTATO CHIPS 6

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