

# COPPERWOOD

T A V E R N

## LUNCH

### 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

#### LOBSTER LETTUCE WRAPS 20

butter poached, avocado spread, tarragon aioli, cayenne

#### BRUSSEL SPROUTS 11

crispy shallots, bacon, maple-mustard vinaigrette

#### FRIED GOAT CHEESE & JALAPENO HONEY 14

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

### 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 vinaigrette

#### 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, green onions, cheddar cheese

### SANDWICHES

choice of house fries, house chips or salad

#### PULLED PORK BBQ 15

house smoked pork butt, crispy shallots, coleslaw

#### SPICY FRIED CHICKEN 16

crispy chicken, sweet-chili sauce, cilantro, cucumber cabbage

#### GRILLED ROSEMARY CHICKEN 14

rosemary marinated chicken, smoked gouda cheese, bibb lettuce, garlic aioli, bacon, tomato

#### TAVERN BURGER\* 16

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

#### SPICY AVOCADO BURGER\* 17

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

#### THE COPPERWOOD BURGER\* 16

8oz burger, blue cheese, fried green tomato, bacon jam

#### BALT 15

bacon, avocado, fried green tomato, smoked chipotle aioli, toasted wheat bread

#### VEGGIE BURGER 15

veggie patty, avocado, lettuce, tomatoes, onions, chipotle aioli, toasted bun

#### RIBEYE & CHEESE 18

thinly sliced ribeye, provolone, caramelized onions, mushroom, truffle aioli, au jus

#### BRAISED SHORT RIB GRILLED CHEESE 17

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



FARM TO TABLE

### ENTREES

#### MUSSELS 18

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

#### BROWN ALE BUTTER CHICKEN 24

roasted chicken breast, brown-ale butter sauce, smoked gouda mashed potatoes

#### FILET MIGNON\* 31

7oz filet cast iron seared with herb butter, bourbon green peppercorn sauce, beer butter mushrooms

#### PAN SEARED SALMON\* 25

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

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