

OYSTERS

HALF DOZEN 18 | DOZEN 34

CHILLED

cocktail sauce, shaved horseradish, apple mignonette,
lemon

ROASTED

garlic herb butter, parsley, panko

STARTERS

BAKED BRIE 16

fig jam, toasted almonds, grilled French bread, grapes,
honeycomb

APRICOT CROSTINI 14

whipped goat cheese, caramelized onions, preserved
apricot, crisp crostini

FRIED GOAT CHEESE 14

panko crusted, jalapeño infused honey

MUSSELS 15

hard cider, bacon, blue cheese, caramelized onions

MINI CRAB CAKES 18

two jumbo lump crab cakes, roasted red pepper sauce,
tarragon aioli

STEAK TARTARE* 17

diced beef tenderloin, mustard, cornichons, shallots,
capers, quail egg, grilled French bread

SHORT RIBS 16

pomme purée, red wine demi glace, crispy shallots

FRIED GREEN TOMATOES 12

cornmeal crusted, basil aioli, crispy fried basil leaves

VENISON MEATBALLS 14

lingonberry gravy

SOUPS & SALADS

CHICKEN 8 | SHRIMP 8 | SALMON 9 | STEAK 10

FRENCH ONION 8

braised caramelized onions, house ale, beef & chicken
broth, garlic croutons, Gruyère cheese

VENISON CHILI 10

ground venison, beans, sour cream, cheddar cheese,
green onion

TAVERN SALAD 12

mixed greens, heirloom cherry tomatoes, shaved rainbow
carrots, watermelon radish, citrus vinaigrette

FARMER'S SALAD 15

local mixed greens, roasted fall squash, radish, toasted
pepitas, shaved red onion, goat cheese, dried cranberries,
cider vinaigrette

BABY KALE & ROMAINE CAESAR 13

roasted garlic caesar dressing, sourdough croutons,
shaved Grana Padana, parmesan crisp

STEAK & BRUSSELS SALAD* 25

filet tips, romaine, baby kale, blue cheese crumbles,
bacon, heirloom cherry tomatoes, crispy brussel leaves,
red onion, herb-buttermilk dressing

SANDWICHES

TAVERN BURGER* 19

angus beef, aged cheddar, crispy bacon, bibb lettuce, red
wine shallot aioli

RIBEYE & CHEESE 26

prime rib, cheddar, caramelized onion, mushroom, truffle
aioli, au jus

SIDES

FIVE CHEESE TRUFFLE MAC 14

five cheese sauce, shaved truffle, garlic, panko breadcrumbs

BRUSSELS SPROUTS 13

crispy shallots, applewood bacon, maple-mustard vinaigrette

ASPARAGUS 10

grilled, lemon, garlic aioli

HOUSE CUT FRITES 8

parsely, truffle aioli, ketchup

ENTREES

BROWN ALE BUTTER CHICKEN 29

roasted double breast, thyme, brown ale, beer mushrooms

DUCK BREAST* 38

9oz Moulard duck breast, roasted carrots, port wine cherry
sauce

FILET MIGNON* 7oz 41 10oz 52

hand-cut, pan seared, bourbon green peppercorn sauce,
green goddess butter, beer mushrooms

HALIBUT 41

8oz pan seared Atlantic Halibut, baby bok choy, miso sauce

PORK CHOP* 34

16oz, ancho chili rub, spiced apple chutney, bordelaise

RIBEYE* 47

14oz hand-cut, porcini butter, bordelaise sauce, beer
mushrooms

SALMON* 32

8oz, pan seared, sweet corn relish, roasted red pepper sauce,
asparagus

SEA SCALLOPS 42

pan seared U-10 sea scallops, pumpkin risotto, thyme, crispy
bacon, parmesan

SPAGHETTI SQUASH 24

spinach, sundried tomato, mushrooms, garlic butter

ADD: chicken 8, steak, 10, shrimp 8, salmon 9

VENISON TENDERLOIN* 43

8oz, peppercorn & coffee dry rub, cauliflower puree, arugula

STEAK & WINE

TOMAHAWK RIBEYE* (FOR 2) 150

32oz Shennandoah Tomahawk, chimichurri sauce, beer
mushrooms, grilled baguette

Included: Choice of Copperwood Tavern Bottled Wine
Cabernet 2021 / Chardonnay 2022

PASTAS

BRAISED RABBIT 31

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

SEAFOOD LINGUINE 33

clams, shrimp, lump crab, garlic butter, white wine

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