

# 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

### BEETS AND BURRATA 15

arugula, sliced roasted beets, creamy burrata, balsamic drizzle

### 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

### MUSSELS 15

hard cider, bacon, blue cheese, caramelized onions

## 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

### MARYLAND STYLE CRAB SOUP 12

blue crab, fresh vegetables, tomato, savory seafood seasoning, crackers

### TAVERN SALAD 12

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

### QUINOA SALAD 15

mixed greens, red peppers, cucumber, avocado, red quinoa, lemon vinaigrette, goat cheese crumbles

### 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, brioche bun

### RIBEYE & CHEESE 26

prime rib, aged cheddar, caramelized onion, mushroom, truffle aioli, au jus, sub roll

## SIDES

### FIVE CHEESE 14

### TRUFFLE MAC

five cheese sauce, truffle oil, 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

### SMOKED GOUDA 11

### MASH

cream, garlic, smoked gouda

### QUINOA AND BEETS 12

red quinoa, roasted beets, spinach, goat cheese

### CAULIFLOWER MASH 13

garlic, cream, parmesan

## ENTREES

### BROWN ALE BUTTER CHICKEN 29

roasted double breast, thyme, brown ale, beer mushrooms

### DUCK BREAST\* 38

Moulard duck breast, roasted carrots, port wine cherries

### ROCKFISH 38

blackened, grilled, cauliflower puree, pineapple-corn salsa, whole mustard sauce

### RAINBOW TROUT 32

panko/parmesan crusted, pan seared, quinoa, beets, spinach, lemon caper butter

### SALMON\* 33

grilled, sweet corn relish, roasted red pepper sauce, asparagus

### SEA SCALLOPS 42

pan seared sea scallops, asparagus-mushroom risotto, lemon

### FILET MIGNON\* 7Oz 41 10Oz 52

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

### PORK CHOP\* 35

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

### RIBEYE\* 47

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

### VENISON TENDERLOIN\* 43

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

### SPAGHETTI SQUASH 24

spinach, sundried tomato, mushrooms, garlic butter

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

## 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