

SANDWICHES

*Served with your choice of fries or coleslaw.
Substitute onion rings, sweet potato fries,
or side salad for 2.*

The Cheryl 11

A classic club sandwich made with hickory ham, smoked turkey, crispy bacon, cheddar, Swiss, lettuce, tomato, and mayo on white or wheat toast.

BLT 10

Thick cut apple-wood smoked bacon on toasted jalapeño cornmeal bread with lettuce, tomato, and mayo.

Cutty Roast Beef 14

Shaved prime rib, cheddar cheese, fried shallots, and horseradish sauce on herb focaccia.

Street Tacos* 14

Arugula and street taco slaw with your choice of pork belly or seared tuna served rare.

Smoked Chicken Salad 13

House-smoked chicken salad on herb focaccia with arugula and tomato.

Muffaletta 14

Salami, ham, olive tapenade, and fresh mozzarella on herb focaccia.

BRICK OVEN SPECIALTIES

*Available only in the Copper Kettle on weekends
and after 4:00 p.m. on weekdays.*

16" Cheese Pizza 13

Each Additional Topping 1.50

*Toppings – Pepperoni, Sausage, Onions, Peppers,
Banana Peppers, Pineapple, Olives,
Mushrooms, Ham, Salami, Bacon*

Bryce Bites 13

Pizza Roll stuffed with mozzarella and two toppings of your choice served with ranch dressing.

Stromboli 10

Filled with mozzarella, pepperoni, and sausage, served with marinara for dipping.

ENTRÉES

NY Strip* 23

12 ounce black angus strip loin grilled to order. Served with vegetables and the potato of the day.

Tuna Steaks* 18

Two four ounce tuna steaks served rare, grilled to order with fresh pineapple. Served with vegetables and rice.

Coconut Shrimp 16

Fried coconut shrimp with sweet and sour sauce. Served with vegetables and rice.

Pappardelle Pasta 17

Your choice of braised pork belly or chicken, with arugula, tomato sauce, pappardelle pasta, and Parmesan cheese.

Seafood Rosé 20

Shrimp, scallops, and pappardelle pasta tossed with cream rosé sauce.

Sweet Tea Chicken 17

A roasted chicken quarter marinated in a sweet tea vinaigrette. Served with vegetables and potato of the day.

**Consuming raw or under cooked meats,
poultry, seafood, shellfish, or eggs may
increase your risk of food borne illness.*

COPPER KETTLE RESTAURANT & BAR

OPEN DAILY

8:00 a.m. - 9:00 p.m.
540-856-2121
www.bryceresort.com



*Join us for Happy Hour in the Copper
Kettle, Monday - Thursday
4:00 - 6:00 p.m.*

APPETIZERS & LIGHT FARE

Wings

7 for half dozen 13 for dozen

Tossed in your choice of sauce or rub and served with bleu cheese or ranch. *Wing Sauces/ Rubs: Buffalo, Barbecue, Mango Habanero, Caribbean Jerk Rub*

Bavarian Pretzel 10

Jumbo Bavarian soft pretzel served with honey mustard and spicy Dijon.

Egg Rolls 8

Pork and vegetable egg rolls served with apricot pineapple sweet and sour sauce.

Ahi Tuna* 11

Sushi grade ahi tuna crusted with cracked peppercorns lightly seared and served on a bed of seaweed salad.

Soup du Jour 7

A bowl of made from scratch soup, prepared daily.

Pork Belly Noodle Bowl 14

Braised pork belly, wild mushrooms, rice noodles, a soft boiled egg, fried shallots, and fresh herbs in a vegetable pho broth.

Ensalada Caprese 9

Fresh mozzarella, fresh basil leaves, Virginia grown tomatoes, olive oil, and balsamic glaze.

SALADS

Add grilled chicken 4 | Add tuna or steak 6*

Side Salad 5

Mixed greens, shredded carrots, tomatoes, cucumbers, onions, and croutons.

Grilled Caesar Salad 10

Grilled romaine heart topped with croutons and shaved parmesan cheese and drizzled with classic Caesar dressing and roasted red pepper puree.

Bryce Chef 14 Half Size 9

Fresh Arcadian greens topped with hickory ham, smoked turkey breast, shredded cheese, hard-boiled egg, tomatoes, cucumbers, onions, carrots, and croutons.

Front Porch Salad 16

Fresh arugula topped with Granny Smith apples, smoked chicken salad, dried cranberries, toasted pecans, and sweet tea vinaigrette.

Asian Noodle Salad* 17

Rice noodles tossed with a sesame and Thai chili sauce, shredded carrots, chives, fresh herbs, wild mushrooms, chopped peanuts, and topped with your choice of grilled steak or seared tuna served rare.

Dressings: Buttermilk Ranch, Bleu Cheese, Snakebite, Blood Orange Shallot Vinaigrette, Sweet Tea Vinaigrette, Thousand Island, Honey Mustard, Caesar.

SIGNATURE BURGERS

*Half pound of all natural angus ground chuck, *cooked to order and served on a brioche bun with your choice of fries or coleslaw. Substitute onion rings, sweet potato fries, or a side salad for 2. Cheeses: American, Cheddar, Swiss, and Pepper Jack.*

Bryce Burger* 10

Grilled to order with all the fixings. Add cheese, sautéed mushrooms, or sautéed onions for 1. Add bacon for 2.

White Lightning* 15

Jalapeño jelly, apple-wood smoked bacon, Swiss cheese, and horseradish sauce.

Hole in One* 15

Topped with a fried egg, bacon, sharp cheddar cheese, and avocado mayo.

Jerk Burger* 14

Featuring a Caribbean jerk rub with fresh pineapple and pepper jack cheese.

Veggie Burger 13

A locally produced mushroom veggie burger served in a pita pocket with arugula, tomato, and avocado mayo.

FLAT BREADS

Tapenade 12

Olive tapenade, banana peppers, Parmesan, mozzarella, and tomato sauce.

Smoked Chicken 14

House-smoked chicken, bacon, red onions, mozzarella, and tomato sauce.

Spicy Bacon Cheddar 12

Apple-wood smoked bacon, cheddar jack cheese, and a spicy mango habanero sauce.

Caprese 12

Sliced tomatoes, fresh herbs, fresh mozzarella, and balsamic glaze.