



## Starters

**Fries** \$9  
Twice Fried, Garlic Aioli

**Onion Rings** \$11  
Beer Battered, Bone Marrow Aioli

**Croquettes** \$13  
Chicken Confit, Bechamel, Guindilla Aioli

**Meatballs** \$15  
Pork Meatballs, Parmesan, Piquillo Pepper Red Sauce,

**Burrata** \$16  
Green Garlic Salsa Verde, Grilled Sourdough, Smoked Sea Salt

**Pea Hummus** \$14  
Fresh Peas, Feta, Mint, Grilled Pita, Crudite

**Chef's Board** \$24  
Rotating Selection Of Cured Meats And Cheeses, Whole Grain Mustard, Cornichons, House Preserves

## Desserts

**Chocolate Brownie Cheesecake** \$12  
Seasonal Berry Compote, Whipped Cream

**Chocolate Creme** \$10  
Spiced Chocolate, Caramel Popcorn, Sea Salt, Orange Zest

**Copper Sundae** \$10  
Choice of Salted Caramel or Vanilla Gelato, Whipped Cream, Salted Peanuts, Amarena Black Cherry

(312) 265-1867

**Avocado Toast** \$10  
Grilled Sourdough, Radishes, Red Onion Baby Arugula, Cherry Tomatoes

**Seasonal Soup** \$5 | \$10

**Beef Chili** \$5 | \$10  
Guajillo, Cheddar, Sour Cream, Onions

**Kale Caesar** \$11  
Baby Kale, Kohlrabi, Radish, Parmesan, House Made Caesar

**Ensalada Verde** \$12  
Romaine, Arugula, Spinach, Tomatillo, 12 Month Manchego, Toasted Almonds, Avocado Green Goddess Dressing

**Asian Chopped Salad** \$11  
Romaine, Napa Cabbage, Carrot, Onion, Cherry Tomato, Furikake, Puffed Quinoa, Soy Ginger Vinaigrette

*Add Grilled Chicken \$4, Grilled Shrimp \$6, Grilled Salmon \$7, Grilled Steak \$8*

**Copper Club** \$18  
Spice Roasted Turkey, Nueske's Bacon, Lettuce, Tomatoes, Fries

**Meatball Sub** \$16  
Housemade Meatballs, Grilled Onions, Giardiniera, Provolone, Lobster Roll

**Peri Peri Chicken Sandwich** \$16  
Grilled Peri Peri Chicken, Aji Verde, Tomato, Lettuce, Onion, Fries

**Argentinian Steak Sandwich** \$21  
Grilled Skirt Steak, Arugula, Chimichurri, Garlic Aioli, Fries

**Pasta Pomodoro** \$18  
Linguine, Confit Cherry Tomatoes, Torn Basil, Grana Padano

**Lamb Parpadelle** \$20  
Fennel Lamb Ragu, Grana Padano, Lemon, Pea Shoots

**Fried Chicken** \$20  
Southern Style Fried Chicken, Country Biscuit, Creamy Apple Coleslaw, Arbol Chili Honey

**Fish & Chips** \$24  
Old Style Battered Haddock, Pickled Serrano Remoulade, Fries

**Pan Seared Salmon** \$26  
Salmon, Pea Puree, Fava Beans, Tomatoes, Fennel

**Smoked Salmon Toast** \$14  
Dill Whipped Cream Cheese, Cucumber, Red Onion, Capers, Hard Boiled Egg, Sourdough

**Roasted Tomato Soup** \$5 | \$10

**Chicken & Vegetable Soup** \$5 | \$10

**Wedge Salad** \$14  
Anjou Pears, Thick Cut Bacon, Blue Cheese, Creamy Herb Dressing

**Apple Salad** \$10  
Local Apples, Frisee, Celery, Dill, Dried Fruit, Seed Brittle, Apple Cider Vin

**Protien Bowl** \$12  
Roasted Sweet Potato, Quinoa, Spinach, Roasted Corn, Queso Fresco, Black Beans, Chipotle Lime Vin

**Grilled Cheese** \$15  
Parmesan Crusted Brioche, Burrata, Sharp Cheddar, Gruyere, Cup of Roasted Tomato Soup

**Filet O'Fish** \$16  
Old Style Battered Haddock, Apple Slaw, Remoulade, Cheddar, Fresno Hot Sauce

**Chicken Shawarma Wrap** \$15  
Roasted Mediterranean Spiced Chicken, Garlic Aioli, Onion, Tomato, Warm Pita, Fries

**House Burger** \$19  
8oz Patty, Bourbon Onion Jam, Sharp Cheddar, Dijonaise, Tomatoes, Lettuce, Sesame Seed Bun, Fries

**Steak Frites \$36**

Pan Seared Ribeye, Herb Butter, Ancho Chili Au Jus, Fries, Garlic Aioli