



Starters

Marinated Olives \$6
House Marinated Spanish Olives

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

Smashed Pea Toast \$10
English Pea Mash, Feta, Mint, Grilled Sourdough

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
Baby Kale, Arugula, Spinach, Tomatillo, 12 Month Manchego, Toasted Almonds, Avocado Green Goddess Dressing

Asian Chopped Salad \$11
Baby Kale, 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, Fries

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

Steak Frites \$39
Pan Seared Ribeye, Herb Butter, Ancho Chili Au Jus, Fries, Garlic Aioli

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

Heirloom Tomato Salad \$15
Heirloom Tomatoes, Stracciatella, Basil, Balsamic Glaze, Sea Salt

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, Fries

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