



## Starters

**Marinated Olives** \$6  
House Marinated Spanish Olives

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

**Onion Rings** \$13  
Beer Battered, Bone Marrow Aioli

**M.S.G. Wings** \$14  
Maple, Sherry, Gochujang

**Croquettes** \$15  
Chicken Confit, Bechamel, Guindilla Aioli

**N'Duja Mussels** \$18  
PEI Mussels, N'Duja, Leeks, Chili Oil, Fennel Salad, Fries, Baguette

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

**Burrata** \$16  
Smoked Burrata, Bourbon Apple Butter, Prosciutto, Arugula, Apple Cider Vin, Charred Toast

**Hummus** \$14  
White Bean Hummus, Brown Butter, Dukkah, 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** \$12  
Spiced Chocolate, Caramel Popcorn, Sea Salt, Orange Zest

**Copper Sundae** \$12  
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** \$13  
Baby Kale, Kohlrabi, Radish, Parmesan, House Made Caesar

**Ensalada Verde** \$14  
Baby Kale, Arugula, Spinach, Tomatillo, 12 Month Manchego, Toasted Almonds, Avocado Green Goddess Dressing

**Asian Chopped Salad** \$13  
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** \$17  
Housemade Meatballs, Grilled Onions, Giardiniera, Provolone, Lobster Roll, Fries

**Peri Peri Chicken Sandwich** \$17  
Grilled Peri Peri Chicken, Aji Verde, Tomato, Lettuce, Onion, Fries

**Argentinian Steak Sandwich** \$22  
Grilled Skirt Steak, Arugula, Chimichurri, Garlic Aioli, Fries

**Pasta Pomodoro** \$19  
Linguine, Confit Cherry Tomatoes, Torn Basil, Grana Padano

**Oxtail Parpadelle** \$23  
Braised Oxtail, Parpadelle Pasta, Grana Padano

**Southern Fried Chicken** \$23  
Fried Chicken, Country Biscuit, Creamy Apple Coleslaw, Arbol Chili Honey

**Fish & Chips** \$26  
Old Style Battered Haddock, Pickled Serrano Remoulade, Fries

**Pan Seared Salmon** \$29  
Romesco Sauce, Braised Fennel, Chickpea & Olive Stew

**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** \$16  
Anjou Pears, Thick Cut Bacon, Blue Cheese, Creamy Herb Dressing

**Roasted Beet Salad** \$17  
Arugula, Whipped Feta, Citrus, Pistachios, Balsamic Vin

**Protien Bowl** \$14  
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** \$17  
Old Style Battered Haddock, Apple Slaw, Remoulade, Cheddar, Fresno Hot Sauce, Fries

**Chicken Shawarma Wrap** \$16  
Roasted Mediterranean Spiced Chicken, Garlic Aioli, Onion, Tomato, Warm Pita, Fries

**House Burger** \$21  
8oz Patty, Bourbon Onion Jam, Sharp Cheddar, Dijonaise, Tomatoes, Lettuce, Sesame Seed Bun, Fries