



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

Fried Calamari \$15
Southern Fried Calamari,
Spicy Tomato Sauce, Lemon

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, Dukkah, Crudite

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

Pinsa

Roman Style Pizza
Sausage \$22

Italian Style Sausage, Giardiniera,
Mozzarella, House Marinara

BBQ Chicken \$22
Grilled Chicken, Red Onion,
Smoked Cheddar, BBQ Sauce

Burrata \$20
House Marinara, Sea Salt

Desserts

Brownie ala Mode \$12
Vanilla Ice Cream, Whip Cream, Cherry

N.Y. Style Cheesecake \$12
Berries, Whip Cream

Copper Sundae \$12
Choice of Salted Caramel or Vanilla Gelato,
Whipped Cream, Salted Peanuts,
Amarena Black Cherry

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, Housemade 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 \$7, Grilled Salmon \$8, Grilled Steak \$9

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 Bavette, Arugula, Chimichurri,
Garlic Aioli, Fries

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

Braised Beef Parpadelle \$23
Braised Ox Cheek, 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 Bavette, Herb Butter,
Ancho Chili Au Jus, Fries, Garlic Aioli