## Copper Kitchen

### Apps

- **House cured olives.**
- **House pickles.**
- **House chips and dip.** See server for daily preparation
- **Beet salad.** Shallot vinaigrette, avocado, toasted pistachios, whipped ricotta
- **Caesar salad.** Romaine, anchovy crumble, house dressing
- **Market salad.** See server for daily preparation
- **Chopped salad.** Baby kale, barley, butternut, pomegranate, caputo's burrata
- **Soup du jour.** See server for daily preparation
- **French onion soup.** Toasted marrow crouton, gruyère cheese
- **Mushroom & polenta.** Anson mills polenta, mushroom fricassée, parmesan

*Add chicken breast $6, pub steak $10, or seared tuna $9 - to any salad*

### Pasta / Sandwiches

- **Spicy sausage.** Fettuccine, rapini, toasted fennel seed
- **Arugula pesto.** Tagliatelle, pine nut, garlic, pecorino romano, parmesan
- **Fried egg sandwich.** Pork belly, avocado, baby greens, arugula pesto mayo
- **Marinated portobello.** Grilled red onions, avocado, provolone, tahini mayo
- **Cold cut sandwich.** Pickled onions, salami, baby greens
- **Grilled chicken sandwich.** Peperonata, mozzarella, baby arugula
- **Philly cheese steak.** Roast beef, marrow aioli, white cheddar, mushrooms, onions

*Add arugula salad or french fries for $5*

### Entrees

- **Grilled steak salad.** Bibb, endive, frisée, gorgonzola, crispy shallots
- **Tuna nicoise.** Fingerling potatoes, green beans, pickled onions, eggs, olives
- **Market fish.** See server for daily preparation
- **Pork chop.** Zursun wild rice, beet greens, roasted tomatoes, peperonata
- **Ck burger.** Niman ranch beef, duck fat aioli, caramelized onions, iceberg lettuce, house bun

*Choice of fries or arugula salad*

*Add cheddar*

### Sides

- **French fries.**
- **Squash & pomegranate.** Brown butter, crispy sage
- **Cauliflower gribiche.** Paprika, mayonnaise, chopped egg
- **Baked mac & cheese.** Farro pasta, bacon, caramelized onions

*Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

*Parties of 6 or more may be subject to a 20% gratuity*

*We support local food purveyors whenever possible*

Ryan Lowder - Chef / Owner
Ashley Weaver - Executive Chef
Chris Lopez - Chef de Cuisine