

# COPPERHILL

warm olives 5

devils on horseback 5

blistered shishitos 8

pork buns 10

short rib poutine 11

grilled romaine, caesar, parmigiano, bread crumb 10

market greens, sugar snaps, radish, miso vinaigrette 10

hand pulled burrata, speck, peas, mint, basil 12

heirloom carrots, hummus, feta, lemon vinaigrette 12

salmon poke, avocado, ginger, sesame, scallion 12

warm crab panzanella, asparagus, poblano, farro, lemon 14

octopus, romesco, potato, chorizo, black garlic 15

seared foie gras, rhubarb, brioche, pickled ramps 16

sea scallops, beets, sugar snaps, fennel, hazelnut, 28

black bass, artichoke, tomato, fennel sausage, basil 30

roasted cauliflower "steak", raisins, lemon, almond 18

roasted joyce farm chicken, frisee, truffle vinaigrette 26

farfalle, braised rabbit, bacon, porcini, fava bean 24

lamb loin, crispy belly, english peas, mint, ranch 32

grilled hanger steak, kimchi fried rice, fried egg 22

burger, velveeta, onion, pickle, potato roll, fries 16



please notify wait staff of any allergies

gregory kearns - executive chef