

COPPER SPOON



starters

pimento cheese 16

cornichons / pickled onion / pickled mustard seeds / baguette v

charcuterie platter 36

cured meat / cheese / pickles / spicy mustard / baguette

warm marinated olives 12

orange / thyme / garlic / baguette v

blistered shishito peppers 12

olive oil / flaky sea salt *gf, v*

chicken wings 14

korean bbq / sesame / scallions *gf*

salt & vinegar fried oysters 23

creole remoulade / gremolata

whipped feta 14

indiana grass-fed feta / toasted nuts and seeds / garlic-fermented honey / baguette v

smutty fries 16

patatas / sloppy joe / queso / pickled hot peppers / pickled onion / cotija
add sunny egg 1

potato-celery root soup 10

chorizo / croutons / manchego

insalata mista 10

the best from our local farms / rice wine vinaigrette / parmesan / almonds *gf*

roasted brussels sprout salad 12

red cabbage / radish / carrot / pumpkin seeds / parmesan / mint / maple sherry vinaigrette *gf*

à la carte



creamy mac & cheese 12

add lobster 18

sweet potatoes 12

pumpkinseeds / goat cheese / jalapeno
mexican green goddess dressing *gf, v*

patatas & aioli 8

roasted cauliflower 12

marcona almonds / olives / feta / parsley / lemon *gf, v*

roasted fingerling potatoes 12

herbed sour cream / crispy potato / gruyere / sea salt
gf, v

roasted baby carrots 12

garam masala / local honey / curry vinaigrette / radish /
nuts & seeds *gf, v*

entrées

the baron 18

double patty / double cheese / shredded lettuce / shaved onion / egg salad / honey bun
make it a triple patty 4 / add patatas and aioli 2

thai peanut rice noodles 22

tofu / local mushrooms / carrot / haricot verts / cilantro / chili pepper *gf, v*

pan roasted salmon 36

shaved fennel / apple / arugula / hazelnut / bacon / parsnip puree / brown butter / vinaigrette *gf*

seared yellowfin tuna 38

kim chi fried rice / napa cabbage / bok choy / english peas / yuzu mayo *gf*

chicken breast 32

roasted winter vegetables / maple-bourbon jus *gf*

ricotta gnocchi 28

spicy pork meatballs / english peas / pea tendrils / parmesan brodo

new york strip steak 44

milk braised yukon gold potatoes / grilled broccoli / chimichurri / crispy potato / bearnaise *gf*

ribeye steak 52

chorizo butter / bbq baby carrots / charred onion ranch / sea salt *gf*

porterhouse for 2 130

grilled 24oz. wood farm steak / choice of two sides

desserts 10

triple chocolate torte

pistachio / cocoa nibs / ganache

vanilla cheesecake

mixed berries / vanilla cream

salted caramel budino

chocolate crisps / caramel sauce / vanilla cream /
gf, v

strawberry pavlova

meringue / macerated strawberries/ passionfruit
cream / black pepper *gf*

special thanks

Copper Spoon has committed itself to the highest food quality standards, ordering from local farmers whenever possible.

We would sincerely like to thank Gunthorp Farm, Hawkins Farm, Fischer Farms, Wood Farms, Windrose Urban Farm,

GK Baked Goods, Berry Hill Farm, Hoffman Organics, and Zinnia's Bakehouse for making this menu possible.

Copper Spoon's menu contains items with nuts, shellfish, and gluten. Please notify us if you have any food allergies.

Fried items are done in peanut oil. Items labeled *gf* are gluten free, items labeled *v* are vegetarian.

Groups of 6 or more may be charged a 20% service charge.