

COPPER SPOON

*Copper Spoon commits itself to the highest food quality standards,
including ordering from local farmers and vendors whenever possible.*

SHAREABLES

oysters on the half shell* m.p.

market selection / rotating mignonette

charcuterie platter 37

cured meat / cheese / pickles / spicy mustard /
baguette

chicken wings 16

korean bbq / sesame / scallions / cilantro

salmon rilette 15

orange marmalade / pickled red onion /
fennel-pollen crackers

warm marinated olives 12

citrus / rosemary / thyme / fennel pollen *gf,v*

salt cod fritters 11

brandade / malt vinegar / piccalilli remoulade /
lemon / fines herbes

whipped feta 16

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

smutty fries 18

patatas / sloppy joe / queso / pickled hot peppers /
pickled onion / cotija / scallions
add sunny egg +2

steak tartare* 14

hand-chopped raw tenderloin /
horseradish / fines herbes / dijon /
duck egg yolk / gaufrettes

À LA CARTE

simple greens 8

north east indiana greens / cucumber and red onion / preserved meyer lemon vinaigrette *gf,v*
add a chicken breast or salmon fillet +20

butterleaf salad 12

blue cheese / crème fraîche / pancetta lardon / confit tomato /
cornmeal buttermilk biscuit croutons / fines herbes

butternut squash and peanut soup 10

red thai curry / lime / coconut milk / pepitas / puffed quinoa / basil *gf,v*

grilled broccolini 8

butter / thyme / calabrian chili / parsley *gf,v*

bread board 13

cornmeal buttermilk biscuit / fennel-pollen crackers / rotating breads /
baguettes / honey lemon and thyme butter / preserves

patatas & aioli 8 *gf,v*

ENTREES



double smash burger 22

american cheese / tobacco fried onions / dill chips /
shredded lettuce / peppercorn sauce /
brioche honey bun
served with patatas & aioli
make it a triple patty +4 / add a sunny egg +2

grain bowl 18

ras el hanout spiced beets / orange /
plumped raisins / pistachio and sunflower seed
tahini / sherry vinaigrette / arugula / barley & quinoa
served cold v

12oz bone-in pork chop* 46

molasses brined / lard corn bread /
navy bean ragout / salsa macha / ramp chimichurri

12oz ribeye* 55

fingerling potatoes / grilled broccolini / demi glace

salmon* 30

grilled asparagus risotto / sweet carrot soubise /
meyer lemon beurre blanc /
brown butter and celeriac gremolata *gf*

cioppino 42

san marzano tomato / thyme / vermouth /
red crab / mussels / prawns / cod /
grilled bread / garlic butter

pan-roasted chicken breast 34

ricotta cavatelli / pepperonata /
cherry tomato / salsa verde

creamy mac & cheese 15

gouda / cheddar / roasted butternut squash /
herbed bread crumbs
add pork belly confit +11



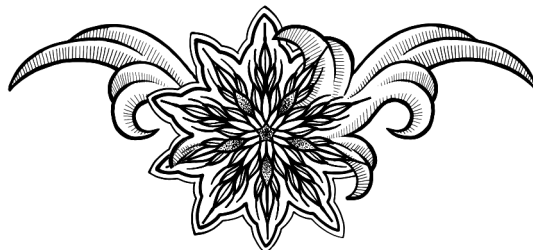
Copper Spoon's menu contains items with nuts, shellfish, and gluten. Please notify us if you have any food allergies.

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

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Groups of 5 or more may be charged a 20% service charge.

When items on the check are discounted the gratuity is calculated from the pre-discounted amount.



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DESSERTS 10

crème brûlée

limoncello / lavender white chocolate
spoon / lemon pearls *gf*

dark chocolate tart

chocolate cremeux / raw date and
sunflower seed crust / torched italian
meringue / puffed buckwheat /
sunflower seed brittle *gf*

mascarpone cheesecake

blackberry coulis / blood orange
gastrique / candied hazelnuts

sea salt chocolate chip cookie

warm chocolate chip cookie /
sea salt / brown butter /
house-made ice cream

sticky toffee pudding

warm toffee sauce / oat crumble /
candied pecans

