

COPPER SPOON



shareables

charcuterie platter 37

cured meat / cheese / pickles / spicy mustard / baguette

chicken wings 16

korean bbq / sesame / scallions *gf*

salmon rilette 15

orange marmalade / pickled red onion / fennel-pollen crackers

pancetta - manchego fritters 13

apple-red onion agrodolce

whipped feta 15

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 17

wood farms hand-chopped raw tenderloin / horseradish / fine herbs / dijon / egg yolk / gaufrettes

à la carte



chicory caesar 10

radicchio / frisée / focaccia bread crumbs / preserved lemon
add chicken breast or salmon 20

sweet potatoes 12

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

roasted carrots 12

caramelized onion soubise / arugula / leek oil / olive cacao crumble *v*

grilled broccolini 8 *gf,v*

butter / thyme / parsley

patatas & aioli 8 *gf,v*

bread board 12 *v*

tallow biscuit / baguette / house-made crackers / honey, lemon, thyme butter

*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.*

entrées



wood farms double smash burger 22

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

creamy vegan pasta 24

house made linguini / mushrooms / seasonal vegetables / shallots / coconut cream / pistachio cheese / basil v

pan roasted salmon 36

cauliflower puree / forbidden rice / braised leeks / arugula / preserved meyer lemon vinaigrette *gf*

hoffman's chicken breast 36

brined / pan-roasted / grilled napa cabbage / navy beans / salsa verde *gf*

wild sea scallops 50

miso carrot puree / portobella mushroom / fresh dill *gf*

wood farm's 12oz. n.y. strip steak 55

crispy yukon potato / broccolini / chili / black garlic bordelaise *gf*

wood farm's butcher's choice m.p.

tuna poke bowl 24

marinated tuna / sushi rice / chili oil / acorn squash / cucumber / sesame / gochujang aioli / wonton

creamy mac & cheese 15

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

desserts



dark chocolate espresso cake 12

brown butter-butter cream / roasted hazelnuts / chocolate sauce

almond panna cotta 10

orange caramel / marcona & pistachio brittle *gf*

vanilla cheesecake 10

mixed berries / vanilla cream

crème brûlée 10

grapefruit / custard / candied peel *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 Wood Farms, Linz Farms, Gunthorp Farm, Hawkins Farm, Little River Mushrooms Co. Rowdy Rooster, Smoking Goose Meatery, Something Better with Beth, Wholesome Meadows, Berry Hill Farm, Hoffman Organics, GK Bakery, and Zinnia's Bakehouse for making this menu possible.*