

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 +20

butterleaf salad 12

blue cheese / crème fraiche / pancetta lardon / confit tomato / tallow 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 / 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
pair with: hedges, cabernet sauvignon, washington, 2022 15 / 60

grain bowl 18

ras el hanout spiced beets / orange / plumped raisins /
pistachio and sunflower seed tahini /
sherry vinaigrette / arugula / barley & quinoa
served cold v
pair with: lieu dit, chenin blanc, lomdoc, california, 2021 15 / 60

12oz ribeye* 55

fingerling potatoes / grilled broccolini / demi glace
pair with: leviathan, red blend, california, 2022 18 / 72

pan-roasted chicken breast 34

ricotta cavatelli / pepperonata /
cherry tomato / salsa verde
pair with: benton lane, pinot noir, willamette valley, oregon, 2022 15 / 60

salmon* 30

grilled asparagus risotto / sweet carrot soubise /
meyer lemon beurre blanc /
brown butter and celeriac gremolata *gf*
pair with: gobelsburg, gruner veltliner, kamptal, austria, 2023 13 / 52

cioppino 42

san marzano tomato / thyme / vermouth /
red crab / mussels / prawns / cod /
grilled bread / garlic butter
pair with: cosmio taurino, salice salentino, apulia, italy, 2021 15 / 60

12oz bone-in pork chop* 46

molasses brined / lard corn bread / navy bean ragout /
salsa macha / spring onion chimichurri
pair with: alexander valley vineyards, chardonnay, california, 2022 15 / 60

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 6 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.

