

COPPER SPOON

starters

mahi-mahi ceviche 18

jalapeño / citrus / pickled mango / avocado / plantains *gf*

charcuterie platter 36

cured meat / cheese / pickles / spicy mustard / baguette

warm marinated olives 12

orange / thyme / garlic / baguette *v*

roasted asparagus 16

crispy salami / potato-celery root crumbs / caper mayo / potato chips / parmesan *gf*

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*

gravlax 18

house-cured salmon / rye toast / cucumber / pickled beet / garlic confit cream cheese / dill / capers

smutty fries 16

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

pierogies 18

farmers cheese / caramelized onion / green peas / chervil

spring pea soup 10

pernod / pea salsa / herb oil *gf, v*

insalata mista 10

local greens / rice wine vinaigrette / parmesan / almonds *gf*

à la carte

sweet potatoes 12

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

roasted baby carrots 12

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

patatas & aioli 8 *gf*

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

lobster mac & cheese 30

creamy mac & cheese 12 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 & aioli 2

thai peanut rice noodles 22

tofu / mushrooms / carrot / haricot verts / cilantro *gf, v*

pan roasted salmon 36

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

seared yellowfin tuna 38

kimchi 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*

pork katsu 30

breaded pork loin / vietnamese slaw / tonkatsu sauce / yuzu mayo / peanuts

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,

GK Baked Goods, Berry Hill Farm, Hoffman Organics, Zinnia's Bakehouse and True Kimchi 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.