

# COPPER SPOON



## starters

### **pimento cheese 16**

cornichons / pickled onion / pickled mustard seeds / baguette *v*

### **charcuterie platter 36**

cured meat / cheese / pickles / spicy mustard / baguette

### **insalata mista 10**

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

### **heirloom tomato salad 16**

fried eggplant / spring mix / fennel / fresh mozzarella / cucumber / tomato oil / basil oil / aged balsamic *v*

### **warm marinated olives 12**

orange / thyme / garlic / baguette *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*

## à la carte 1 2



### **creamy mac & cheese *v***

*add lobster 18*

### **sweet potatoes *gf, v***

pumpkinseeds / goat cheese / jalapeno  
mexican green goddess dressing

### **patatas & aioli 8 *gf, v***

### **roasted cauliflower *gf, v***

marcona almonds / olives / feta / parsley / lemon

### **roasted beets *gf, v***

cumin / goat cheese / sesame / pumpkin seeds /  
cilantro / jalapeno

### **roasted brussels sprouts *gf***

fish sauce vinaigrette / cilantro / mint

# 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*

## **ribeye steak 52**

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

## **pan roasted salmon 36**

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

## **diver scallops 43**

creamed corn polenta / chorizo / grilled zucchini / anaheim peppers / local mushrooms

## **chicken breast 28**

farro risotto / local white cheddar / sweet corn / asparagus / pan sauce

## **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*

# 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.