

# 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 rillette 15

orange marmalade / pickled red onion / fennel-pollen crackers

#### warm marinated olives 12

citrus / rosemary / thyme / fennel pollen gf,v

#### salt cod fritters 13

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

#### 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 / fines herbes / dijon / egg yolk / gaufrettes

# à la carte



#### simple greens 9

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

olive oil / thyme / calabrian chili / parsley gf,v

#### bread board 13

house made cornmeal buttermilk biscuit, crackers, and rotating bread / shop 260 baguette / honey, lemon, and thyme butter / house made preserves

patatas & aioli 8 gf, v

# entrées

# wood farms double smash burger 24

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

## creamy vegan pasta 24

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

#### ciopinno 42

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

### hoffman's pan-roasted chicken breast 36

ricotta cavatelli / pepperonata / cherry tomato / salsa verde

#### wild sea scallops 50

miso carrot puree / shitake conserva / nasturtium gf

#### wood farm's 8oz filet mignon 60

crispy yukon potato / broccolini / chili / black garlic bordelaise af

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

### tuna poke bowl 24

marinated tuna / sushi rice / chili oil / pickled kohlrabi / cucumber / sesame / gochujang aioli / wonton

# creamy mac & cheese 15

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

# desserts

#### dark chocolate torte 11

flourless chocolate cake / chocolate mousse / raspberry coulis / raspberry meringue *gf* 

#### sea salt chocolate chip cookie 10

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

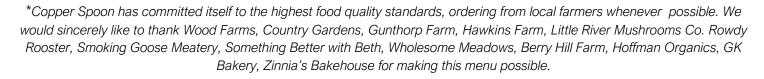
# mascarpone cheesecake 10

espresso caramel / pizzelle

#### crème brûlée 10

spiced rum / molasses oat crumble / candied ginger

# special thanks



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