

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 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

hand-chopped raw tenderloin /
horseradish / fines herbes / dijon /
duck 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

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 24

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

grain bowl 26

ras el hanout spiced beets / orange / plumped
raisins / pistachio and sunflower seed tahini /
sherry vinaigrette / arugula / barley & quinoa
served cold v, gf

ciopinno 42

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

pair with: ar.pe.pe rosso di valtellina, nebbiolo, italy, 2020. 90

pan-roasted chicken breast 36

ricotta cavatelli / pepperonata /
cherry tomato / salsa verde

pair with: cyprien arlaud, rouge, "oka", burgundy, france, 2021. 96

wild sea scallops 50

miso carrot puree / shitake conserva / nasturtium *gf*

pair with: boyer de bar, sauvignon blanc, france, 2022. 58

filet mignon* 60

crispy fingerlings / broccolini / chili /
black garlic bordelaise *gf*

pair with: faust, cabernet sauvignon, napa valley, califronia, 2022. 130

14oz bone-in pork chop* 52

molasses brined / pasilla salsa macha /
roasted and crisped celeriac / local mushrooms

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.

