

COPPER SPOON

shareables

charcuterie platter 37

cured meat / cheese / pickles / spicy mustard / baguette

chicken wings 16

korean bbq / sesame / scallions

salmon rilette 15

orange marmalade / pickled red onion / fennel-pollen crackers

marinated olives 12

citrus / rosemary / thyme / fennel pollen *gf,v*

pancetta - manchego fritters 13

apple-red onion agrodolce

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 / fine herbs / dijon / egg yolk / gaufrettes

à la carte

local greens 11

toasted pinenut vinaigrette / shaved summer vegetables / pecorino romano / tallow biscuit crouton
add chicken breast 20

country garden's braised greens 12

grilled sweet onion / apple cider gastrique / leek oil / polenta / toasted pine nuts *gf,v*

grilled broccolini 8

olive oil / thyme / parsley *gf,v*

patatas & aioli 8 *gf,v*

bread board 12

tallow biscuit / baguette / house-made crackers / honey, lemon, thyme butter

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.

entrées



wood farms double smash burger 22

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

creamy vegan pasta 24

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

grilled swordfish 35

creamed corn / tomatillo fresno salsa / basil / preserved meyer lemon *gf*

hoffman's pan-roasted chicken breast 36

ricotta cavatelli / pepperonata / cherry tomato / salsa verde

wild sea scallops 50

miso carrot puree / portobella mushroom / fresh dill

wood farm's 12oz. n.y. strip steak 55

crispy yukon potato / broccolini / chili / black garlic bordelaise *gf*

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 / pimenton picante

desserts



dark chocolate torte 12

flourless chocolate cake / candied hazelnuts / chocolate hazelnut sauce / chocolate mousse *gf*

sea salt chocolate chip cookie 10

warm chocolate chip cookie / house-made ice cream

vanilla cheesecake 10

mixed berries / vanilla cream

crème brûlée 10

grapefruit / custard / candied peel *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 Wood Farms, Country Gardens, Gunthorp Farm, Hawkins Farm, Little River Mushrooms Co. Rowdy Rooster, Smoking Goose Meatery, Something Better with Beth, Wholesome Meadows, Berry Hill Farm, Hoffman Organics, GK Bakery, and Zinnia's Bakehouse for making this menu possible.*