

COPPER SPOON



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

salmon rilette 15
orange marmalade / pickled red onion / fennel-pollen crackers

marinated olives 12
citrus / rosemary / thyme / fennel pollen *gf,v*

salt cod fritters 13
brandade / piccalilli remoulade / lemon / fine herbs

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
+ chicken breast 20 + swordfish 20

butternut squash and peanut soup 10
red thai curry / lime / coconut milk / pepitas / puffed quinoa / basil *gf,v*

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

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 8oz filet mignon 60

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
add pork belly confit +11

desserts



dark chocolate torte 12

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

vanilla cheesecake 10

mixed berries / vanilla cream

sea salt chocolate chip cookie 10

warm chocolate chip cookie / house-made ice cream

crème brûlée 10

spiced rum / molasses oat crumble / candied ginger

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