

# COPPER HOUSE

CREATIVE DISHES MADE IN HOUSE TO BRING YOU THE BEST OF EARTH'S FARE



## APPETIZERS

---

<b>MIDWEST CHARCUTERIE PLATE</b>	<b>20</b>
local meats, cheeses, creamy sauerkraut slaw, bacon jam, pickled vegetables, horseradish mustard, & toasted bread	
<b>SPICY CURRY RED LENTIL DIP</b>	<b>9</b>
with bread & fresh vegetables	
<b>BACON JAM DIP</b>	<b>9</b>
with toasted bread	
<b>GOAT CHEESE BITES</b>	<b>12</b>
drizzled with blackberry sauce	
<b>PIMENTO CHEESE BITES</b>	<b>12</b>
with a side of poblano sauce	
<b>GREEK MEATBALLS</b>	<b>14</b>
with bread, pickled onions, & tzatziki sauce	

## SOUPS & SALADS

---

<b>HOUSE SALAD</b>	<b>10</b>
lettuce blend with red cabbage, carrots, cucumber, tomato, cheddar, dried cranberries, croutons, bacon bits, & your choice of dressing	
<i>bleu cheese, house vinaigrette, ranch, or sesame ranch</i>	
<b>CHOPPED SALAD</b>	<b>10</b>
lettuce blend with red cabbage, carrots, bell peppers, & wonton strips with a side of sesame ranch	
<b>CAESAR SALAD*</b>	<b>10</b>
romaine lettuce with caesar dressing, parmesan cheese, & croutons	
<b>SOUP OF THE DAY</b>	<i>cup 5 bowl 7</i>
<b>SOUP &amp; SALAD</b>	<b>10</b>
cup of soup with your choice of a side salad	

### ADD TO YOUR SALAD

*chicken 7 salmon\* 10 shrimp\* 8 steak\* 12*

## BEVERAGES

---

Coca-Cola	Diet Coke
Sprite	Mello Yello
Pibb Xtra	Lemonade
Iced Tea	Hot Tea
Black Lodge Locally Roasted Coffee	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Be advised that our kitchen contains milk, egg, wheat, soy, peanuts, tree nuts, fish, & shellfish. Please let your server know of any food allergies or preferences.

# ENTRÉES

ITEMS LISTED BELOW INCLUDE CHOICE OF ONE SIDE ITEM

<b>IF PIGS COULD FLY</b>	<b>16</b>
fried pork belly tossed in an Asian glaze, served as tacos with slaw, wontons, & wasabi cream sauce	
<b>CININNATI CHILI DOG</b>	<b>13</b>
bacon wrapped fried hot dog topped with spiced Cincinnati style chili, cheddar cheese, & chopped onion	
<b>SALMON BLT*</b>	<b>20</b>
seared salmon filet, house bacon, lettuce, tomato, & lemon aioli	
<b>BACON PIMENTO CHEESE BURGER*</b>	<b>18</b>
beef burger topped with pimento cheese & house bacon, dressed with arugula & red onion <i>egg* 1    bacon jam 2</i>	
<b>CHICKEN &amp; WAFFLE SANDWICH</b>	<b>16</b>
fried chicken breast served on a waffle with lettuce, pickled onion, & spicy maple mayo <i>egg* 1    bacon jam 2    bacon 3</i>	
<b>PORK BURGER</b>	<b>17</b>
spiced pork burger with feta spread, arugula, & pickled beets	
<b>THE BURGER*</b>	<b>15</b>
beef burger topped with your choice of cheddar, Swiss, or American cheese, dressed with lettuce, tomato, red onion & pickle <i>egg* 1    bacon jam 2    bacon 3</i>	
<b>VEGGIE BURGER</b>	<b>15</b>
house made meatless burger topped with your choice of cheddar, Swiss, or American cheese, dressed with lettuce, tomato, red onion, & pickle <i>egg* 1    bacon jam 2    bacon 3</i>	

# MAIN DISHES

<b>CARBONARA</b>	<b>17</b>
pasta tossed in a cream sauce with house bacon & arugula; finished with parmesan & pecorino cheeses <i>chicken 7    salmon* 10    shrimp* 8    steak* 12</i>	
<b>PESTO PASTA</b>	<b>14</b>
with sauteed mushrooms & tomatoes; finished with parmesan & pecorino cheeses <i>chicken 7    salmon* 10    shrimp* 8    steak* 12</i>	
<b>STEAK &amp; GRITS*</b>	<b>25</b>
grilled strip steak, goat cheese sauce, & local mushrooms, served over cheese grits & finished with pickled radicchio	
<b>SPICY SHRIMP &amp; GRITS</b>	<b>22</b>
seasoned shrimp served over cheese grits in a creole sauce; with Tasso ham & an over easy egg	
<b>APRICOT SALMON*</b>	<b>21</b>
apricot glazed salmon served over couscous with haricot vert & red onion	
<b>WEEKLY FEATURE</b>	
served when available; ask for details	

# ON THE SIDE

<b>SIDE SALAD</b>	<b>6</b>
your choice of house, chopped, or caesar* salad	
<b>CUP OF SOUP</b>	<b>5</b>
<b>COUSCOUS</b>	<b>4</b>
<b>LOADED CHEESE GRITS</b>	<b>4</b>
topped with cheddar, sour cream, bacon, & chives	
<b>VEGETABLE OF THE DAY</b>	<b>5</b>
<b>HOUSE SEASONED FRIES</b>	<b>4</b>
your choice of house or spicy seasoning	

# DESSERTS

<b>YOU NEED THIS CHEESECAKE</b>	<b>9.50</b>
ask about our current cheesecake	

<b>BROWN SUGAR CAKE</b>	<b>6.50</b>
with salted caramel icing	

# LUNCH

SERVED WEDNESDAY - FRIDAY 11 - 3

---

ALL LUNCH ITEMS INCLUDE CHOICE OF SIDE ITEM

<b>QUESADILLA</b> varies daily	<b>13</b>
<b>HALF SANDWICH</b> varies daily	<b>12</b>
<b>COPPER HOUSE BLT</b> house bacon, lettuce, tomato, & mayo piled high on toasted bread	<b>15</b>

## ON THE SIDE

---

<b>SIDE HOUSE SALAD</b> lettuce blend with red cabbage, carrots, cucumber, tomato, shredded cheddar, dried cranberries, croutons, bacon bits, & your choice of dressing <i>bleu cheese, house vinaigrette, ranch, or sesame ranch</i>
---

<b>SIDE CHOPPED SALAD</b> lettuce blend with red cabbage, carrots, snap peas, bell peppers, wonton strips, with a side of sesame ranch
---

<b>CUP OF SOUP OF THE DAY</b>
-------------------------------

<b>COUSCOUS</b>
-----------------

<b>LOADED CHEESE GRITS</b> topped with shredded cheddar, sour cream, bacon, & chives
---

<b>VEGETABLE OF THE DAY</b>
-----------------------------

<b>HOUSE SEASONED FRIES</b> with your choice of regular or spicy seasoning
---

# WEEKEND BRUNCH

SERVED SATURDAY & SUNDAY 11 - 3  
FULL MENU AVAILABLE ALL DAY

---

<b>BISCUITS &amp; GRAVY</b> two house made biscuits with sausage gravy	<b>10</b>
---	-----------

<b>FRENCH TOAST</b> thick cut French toast topped with powdered sugar and a side of pure maple syrup	<b>10</b>
---	-----------

---

ITEMS LISTED BELOW INCLUDE SPICY SEASONED POTATOES

<b>EGG SANDWICH</b> egg* with your choice of bacon or sausage & American cheese	<b>12</b>
--	-----------

<b>BREAKFAST BLT</b> house bacon, lettuce, tomato, mayo, & an egg* on toasted bread	<b>14</b>
--	-----------

<b>BRUNCH PLATTER</b> two eggs,* your choice of bacon or sausage, & toast with jam	<b>14</b>
---	-----------

<b>BISCUIT SANDWICH</b> egg* with your choice of bacon or sausage & American cheese	<b>12</b>
--	-----------

## À LA CARTE

---

<b>SPICY SEASONED FRIED POTATOES</b>	<b>4</b>
<b>HOUSE BACON or SAUSAGE</b>	<b>3</b>
<b>ONE EGG* any style</b>	<b>2</b>
<b>TOAST with jam</b>	<b>1</b>
<b>BISCUIT</b>	<b>3</b>
<b>SAUSAGE GRAVY</b>	<b>3</b>

## BRUNCH LIBATIONS

---

<b>SPICY BLOODY MARY</b> <i>try it with Jephtha Creed Hot Pepper Vodka</i>	<b>9</b>
<b>BREAKFAST OLD FASHIONED</b>	<b>14</b>
<b>ABSOLUT WHITE RUSSIAN</b>	<b>12</b>
<b>MIMOSA</b> <i>Orange, Blood Orange, Cranberry, Pineapple, Grapefruit</i>	<b>5</b>
<b>ST. GERMAIN SPRITZ</b>	<b>9</b>

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Be advised that our kitchen contains milk, egg, wheat, soy, peanuts, tree nuts, fish, & shellfish.

Please let your server know of any food allergies or preferences.

A 20% Service Charge will be added to all parties of 8 or more.



# COPPER HOUSE LIBATIONS

CRAFTED WITH HIGH QUALITY JUICES  
AND HOUSE MADE SYRUPS

## COPPER HOUSE MULE 9

Hard Truth Vodka, mint syrup, lime, ginger beer; topped with mint leaves and a lime

*ask about our Specialty Mules*

## COSMOPOLITAN 9

Tito's Handmade Vodka, cranberry, lime, triple sec, simple syrup; lime wheel

## COPPER HOUSE BLOODY MARY 9

Hard Truth Vodka, house made spicy bloody mix, spicy rim; garnished with a lime and olives

*ask about our hot version made with  
Jeptha Creed Hot Pepper Vodka*

## LAVENDER LEMON DROP 12

Hangar 1 Buddha's Hand Citron Vodka, lavender syrup, St. Germain Elderflower Liqueur, lemon, triple sec; finished with a sugared rim and lavender flower buds

*classic Lemon Drop also available*

## MARGARITA 9

Camarena Tequila, lime, triple sec, simple syrup; finished with a salted or sugared rim and a lime

## MEZCAL MARGARITA 14

Banhez Mezcal, Agavero Orange Liqueur, lime, simple syrup; finished with a salted rim and a lime

## MOJITO 9

Plantation 3 Star Rum, mint, lime, simple syrup, soda water; lime wheel

## OLD FASHIONED 9

Buffalo Trace Bourbon, muddled brown sugar syrup & orange, Angostura bitters; served with Luxardo cherries

## MEZCAL OLD FASHIONED 12

Banhez Mezcal, agave nectar, Angostura bitters; orange peel

## BREAKFAST OLD FASHIONED 14

Woodford Reserve, pure maple syrup, muddled orange, Angostura bitters; topped with a slice of our house bacon and Luxardo cherries

## RUM PUNCH 9

Don Q Cristal Rum, almond elixir, cranberry, orange, pineapple, lemon

## MANHATTAN 10

Rittenhouse Rye Whiskey, Carpano Antica Vermouth, Angostura bitters; served up or on the rocks with a Luxardo cherry

## WHISKEY SOUR 10

Rittenhouse Rye Whiskey, lemon, simple syrup, frothy egg white; finished with Angostura bitters

## NEW YORK SOUR 13

Woodford Reserve, lemon, simple syrup, frothy egg white; finished with a cabernet float

## ST. GERMAIN SPRITZ 9

St. Germain Elderflower Liqueur, champagne, lemon, soda water; served with a lemon

## DAIQUIRI 9

Don Q Cristal Rum, lime, simple syrup; lime wheel

## PINEAPPLE MAI TAI 10

Don Q Cristal Rum, pineapple, almond elixir, lime, lemon triple sec, simple syrup; drizzled with Luxardo syrup and topped with a cherry

# HOUSE WINE

## HAYES RANCH PINOT GRIGIO

*Livermore, CA* glass 6 bottle 24  
Aromas and flavors of green apple and lime, complemented by a hint of mineral to create a crisp and classic wine

## HAYES RANCH CHARDONNAY

*Livermore, CA* glass 6 bottle 24  
Golden yellow in color, this chardonnay invites you in with its vanilla and brown sugar aromatics. Hints of oak and cinnamon-kissed green apple flavors create a very smooth wine with a soft fruity finish

.....

## HAYES RANCH MERLOT

*Livermore, CA* glass 6 bottle 24  
Aromas and flavors of black cherry, blackberry and plum with a smooth mouthfeel that leads to a long, fruity finish

## HAYES RANCH CABERNET SAUVIGNON

*Livermore, CA* glass 6 bottle 24  
Flavors of red cherry and anise, with a hint of vanilla, abound in this Cabernet Sauvignon. This wine is well balanced, with medium tannin, a smooth mid-palate and a spicy, coffee finish

---

# SWEET WHITE

## VILLA POZZI MOSCATO

*Terre Siciliane, Italy* glass 8 bottle 32  
Bright tropical fruits, apricots, and orange blossoms. This crisp and refreshing wine is slightly effervescent, with a gentle sweetness and lingering flavors of tangerine and honeysuckle

## S.A. PRUM ESSENCE RIESLING

*Mosel, Germany* glass 10 bottle 40  
Fresh fruit flavors balanced by a racy acidity and a fine mineral character

---

# SWEET RED

## ROSCATO ROSSO DOLCE TREVENEZIE

*Lombardia, Italy* glass 8 bottle 32  
Fresh and lively with a soft lingering finish. Brilliant ruby red in the glass with intense aromas of blackberries and ripe wild berries

---

# WHITE

## IMAGERY CHARDONNAY

*Sonoma Valley, CA* glass 10 bottle 40  
Green apple, citrus, honeysuckle

## CUVAISON VINTER'S SELECT CHARDONNAY

*Napa Valley, CA* glass 12 bottle 48  
Medium-bodied with a silky finish and fruit forward notes

## KIM CRAWFORD SAUVIGNON BLANC

*Marlborough, New Zealand* glass 9 bottle 36  
An exuberant wine brimming with juicy acidity and fruit sweetness, providing a balanced flavor profile

---

# ROSÉ

## TRIENNES ROSÉ

*Vin de Pays, France* glass 11 bottle 44  
Light-bodied and dry with expressive notes of strawberries and hints of vanilla

---

# RED

## BÖEN TRI COUNTY PINOT NOIR

*Russian River Valley, CA* glass 11 bottle 44  
Rich berry flavors, baking spice notes, and an enveloping mouthfeel

## DRY CREEK "THE MARINER" RED BLEND

*Healdsburg, CA* bottle 60  
Bordeaux-style blend that displays aromas of black currant and spiced plum with hints of allspice and cocoa powder, finishing with notes of cedar

## HIGHLANDS 41 CABERNET SAUVIGNON

*Paso Robles, CA* glass 10 bottle 40  
Notes of dark fruit and a long finish

## QUILT CABERNET SAUVIGNON

*Napa Valley, CA* bottle 60  
A seamless aroma of hazelnut, cocoa, blackberry, and charry meat toastiness along with suggestions of dark licorice, strawberry, spice, and vanilla

## FRESCOBALDI RUFINA RISERVA

### NIPOZZANO CHIANTI

*Toscana, Italy* glass 10 bottle 40  
Red fruits and citrus are expressed in a combination of elegance and intensity. Notes of spices and vanilla enhance the aromas and balance the tasting experience. Rich and balanced, with a great expression of maturity and elegance

---