

COPPER HOUSE

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



APPETIZERS

GOAT CHEESE BITES	12
drizzled with blackberry sauce	
CURRIED RED LENTIL DIP	9
with pita & fresh vegetables	
CHARCUTERIE PLATE	22
local meats, assorted cheeses, bacon jam, pickled & fresh vegetables, & crackers	
BACON JAM DIP	10
with toasted bread	
WHATEVER, I'M GETTING CHEESE FRIES	12
house seasoned fries topped with jalapeño cheese sauce, sautéed peppers & onions, shredded cheddar, pickled jalapeños, bacon bits, ranch, & chives	
<i>chicken 7 steak* 12</i>	
PIMENTO CHEESE	9
with tortilla chips & fresh vegetables	
GREEK MEATBALLS	14
with pita, pickled red onions, & tzatziki sauce	

SOUPS & SALADS

CHOPPED SALAD	10
lettuce blend with red cabbage, carrots, bell peppers, & wonton strips with sesame ranch dressing on the side	
HOUSE SALAD	10
lettuce blend with red cabbage, carrots, cucumbers, tomatoes, cheddar, bacon bits, dried cranberries, croutons, & your choice of dressing on the side	
<i>bleu cheese, ranch, sesame ranch, spicy ranch, or house vinaigrette</i>	
SOUTHWEST SALAD	10
lettuce blend with black beans, corn, bell peppers, cheddar, & tortilla strips with spicy ranch dressing on the side	
CAESAR SALAD*	10
romaine lettuce tossed in caesar dressing, topped with parmesan cheese & croutons	
SOUP OF THE DAY	<i>cup 5 bowl 7</i>
SOUP & SALAD	11
cup of soup with your choice of any side salad	

ADD TO YOUR SALAD

chicken 7 salmon 12 steak* 12
shrimp* 8 veggie patty 6*

BEVERAGES

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

ENTRÉES

ITEMS BELOW INCLUDE CHOICE OF ONE SIDE ITEM

IF PIGS COULD FLY	17
fried pork belly tacos tossed in an Asian glaze with slaw, wasabi cream sauce, & wontons	
JACK CHICKEN MELT	17
grilled chicken sandwich with pepper jack cheese, fresh spinach, pickled red onion, & smoked paprika aioli	
BUFFALO CHICKEN	18
fried chicken tossed in buffalo sauce, topped with bleu cheese slaw, lettuce, & red onion	
SALMON BLT*	21
seared salmon filet, house bacon, lettuce, tomato, & lemon aioli	
BACON PIMENTO CHEESE BURGER*	18
beef burger topped with house bacon & pimento cheese, dressed with arugula & red onion <i>egg* 1 bacon jam 2</i>	
CHICKEN & WAFFLE SANDWICH	17
fried chicken breast served on a waffle with lettuce, pickled red onion, & spicy maple mayo <i>egg* 1 bacon jam 2 bacon 4</i>	
CHEESESTEAK	17
shaved steak on a hoagie bun with sautéed peppers & onions & jalapeño cheese sauce	
THE BURGER*	16
dressed & topped with your choice of cheese <i>American Cheddar Pepper Jack Swiss</i> <i>egg* 1 bacon jam 2 bacon 4</i>	
VEGGIE BURGER	15
house made meatless burger, dressed & topped with your choice of cheese <i>American Cheddar Pepper Jack Swiss</i> <i>egg* 1 bacon jam 2 bacon 4</i>	

MAIN DISHES

SIDE ITEM NOT INCLUDED. SUBSTITUTIONS ARE SUBJECT TO AN ADDITIONAL CHARGE

CARBONARA	17
pasta tossed in a cream sauce with house bacon & arugula; finished with parmesan <i>chicken 7 salmon* 12 shrimp* 8 steak* 12</i>	
PESTO PASTA	14
with sautéed mushrooms & tomatoes; finished with parmesan <i>chicken 7 salmon* 12 shrimp* 8 steak* 12</i>	
SPICY SHRIMP & GRITS*	22
seasoned shrimp served over cheese grits in a creole sauce with Tasso ham & an over easy egg	
THE PORK CHOP	25
grilled pork chop with an apricot dijon glaze with mashed potatoes & brown gravy & roasted vegetables	
STEAK & GRITS*	26
grilled strip steak, goat cheese sauce, & local mushrooms; served over cheese grits & finished with pickled radicchio	
APRICOT SALMON*	23
salmon filet with an apricot glaze served over couscous with haricot vert & red onion	
CHEF'S FEATURE	
served when available; ask for details	

ON THE SIDE

ROASTED VEGETABLES	5
COUSCOUS	4
MASHED POTATOES	4
add brown gravy + 50¢	
LOADED CHEESE GRITS	4
topped with cheddar, sour cream, bacon, & chives	
SEASONED FRIES	4
your choice of house or spicy seasoning	
SIDE SALAD	6
CUP OF SOUP	5

DESSERTS

YOU NEED THIS CHEESECAKE	9.50	BROWN SUGAR CAKE	6.50
ask about our current cheesecake		with salted caramel icing	

WEEKEND BRUNCH

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

BISCUITS & GRAVY	10
two house made biscuits with sausage gravy	
FRENCH TOAST	10
thick cut French toast topped with powdered sugar & a side of pure maple syrup	
BREAKFAST BOWL	14
grits surrounded by crumbled biscuits and sausage gravy, fried potatoes, cheddar cheese, bacon bits, & sautéed peppers & onions; topped with an egg*	

*ITEMS BELOW INCLUDE SPICY FRIED POTATOES
SUBSTITUTE LOADED GRITS FOR +1*

THE PLATTER	15
two eggs,* your choice of bacon or sausage, & toast with jam	
EGG SANDWICH	13
your choice of bacon or sausage with American cheese; served on a bun or house made biscuit	
BREAKFAST BLT	15
house bacon, lettuce, tomato, mayo, & an egg* on a brioche bun	

À LA CARTE

HOUSE BACON	4
SAUSAGE PATTY	3
ONE EGG* any style	2
TOAST with jam	2
SPICY SEASONED FRIED POTATOES	4
LOADED CHEESE GRITS	4
BISCUIT	3
SAUSAGE GRAVY	3

BRUNCH LIBATIONS

COPPER HOUSE BLOODY MARY	13
<i>try it with Jephtha Creed Hot Pepper Vodka +1</i>	
BREAKFAST OLD FASHIONED	14
MIMOSA	6
<i>Orange, Blood Orange, Cranberry, Pineapple, or Grapefruit</i>	
MICHELADA	7
ST. GERMAIN SPRITZ	11

*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 Minimum 20% Service Charge will be added to all parties of 8 or more

LUNCH

SERVED WEDNESDAY - FRIDAY 11 - 3
FULL MENU AVAILABLE ALL DAY

BLT	
house bacon, lettuce, tomato, & mayo piled high on toasted sourdough	
<i>1/2 sandwich</i>	10
<i>whole sandwich</i>	17

QUESADILLA	10
flour tortilla filled with sautéed peppers & onions, pickled jalapeño, shredded cheddar cheese, & a side of sour cream	
<i>chicken 4</i>	<i>steak 5</i>

PESTO CHICKEN SANDWICH	
grilled chicken with basil pesto, mozzarella, & tomato on toasted sourdough	
<i>1/2 sandwich</i>	14
<i>whole sandwich</i>	20

SOUP & SALAD	11
cup of soup with your choice of any side salad	

ON THE SIDE

ROASTED VEGETABLES

COUSCOUS

MASHED POTATOES

add brown gravy + 50¢

LOADED CHEESE GRITS

topped with cheddar, sour cream, bacon, & chives

SEASONED FRIES

your choice of house or spicy seasoning

CUP OF SOUP

CHOPPED SALAD

lettuce blend with red cabbage, carrots, bell peppers, & wonton strips with sesame ranch dressing on the side

SOUTHWEST SALAD

lettuce blend with black beans, corn, bell pepper, cheddar, & tortilla strips with spicy ranch dressing on the side

HOUSE SALAD

lettuce blend with red cabbage, carrots, cucumber, tomato, cheddar, dried cranberries, croutons, bacon bits, & your choice of dressing
bleu cheese, house vinaigrette, ranch, sesame ranch, or spicy ranch

CAESAR SALAD*

romaine lettuce tossed in caesar dressing, topped with parmesan cheese & croutons

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COPPER HOUSE

GLUTEN FREE MENU

APPETIZERS

CURRIED RED LENTIL DIP	9
with fresh vegetables	
CHARCUTERIE PLATE	22
local meats, assorted cheeses, & bacon jam with pickled & fresh vegetables	
BACON JAM DIP	10
with fresh vegetables	
PIMENTO CHEESE DIP	9
with fresh vegetables	

SALADS

CHOPPED SALAD	10
lettuce blend with red cabbage, carrots, & bell peppers with a side of sesame ranch	
SOUTHWEST SALAD	10
lettuce blend with black beans, corn, bell peppers, & cheddar with a side of spicy ranch	
HOUSE SALAD	10
lettuce blend with red cabbage, carrots, cucumber, tomato, cheddar, dried cranberries, bacon bits, & your choice of dressing <i>bleu cheese, house vinaigrette, ranch, or sesame ranch</i>	
CAESAR SALAD*	10
romaine lettuce with caesar dressing & parmesan cheese	

ADD TO YOUR SALAD

chicken 7 salmon 12 steak* 12
shrimp* 8 veggie patty 6*

MAIN DISHES

STEAK & GRITS*	25
grilled strip steak, goat cheese sauce, & local mushrooms, served over cheese grits & finished with pickled radicchio	
APRICOT SALMON*	21
apricot glazed salmon served over haricot vert & red onion	
PORK CHOP	25
grilled pork chop with an apricot dijon glaze with mashed potatoes & roasted vegetables	
SPICY SHRIMP & GRITS	22
seasoned shrimp served over cheese grits in a creole sauce; with Tasso ham & an over easy egg	

ENTRÉES

ITEMS BELOW INCLUDE CHOICE OF ONE SIDE ITEM

IF PIGS COULD FLY	17
fried pork belly tossed in an Asian glaze; served in lettuce wraps with slaw & wasabi cream sauce	
JACK CHICKEN MELT	17
grilled chicken breast with pepper jack cheese, fresh spinach, pickled red onion, & smoked paprika aioli; served on bibb lettuce	
SALMON BLT*	21
seared salmon filet, house bacon, lettuce, tomato, & lemon aioli; served on bibb lettuce	
BACON PIMENTO CHEESE BURGER*	18
beef burger topped with pimento cheese & house bacon, dressed with arugula & red onion; served on bibb lettuce <i>egg* 1 bacon jam 2</i>	
THE BURGER*	16
beef burger topped with your choice of cheddar, Swiss, or American cheese, dressed with lettuce, tomato, red onion & pickle; served on bibb lettuce <i>egg* 1 bacon jam 2 bacon 4</i>	
VEGGIE BURGER	15
house made meatless burger topped with your choice of cheddar, Swiss, or American cheese, dressed with lettuce, tomato, red onion, & pickle; served on bibb lettuce <i>egg* 1 bacon jam 2 bacon 4</i>	

ON THE SIDE

SIDE SALAD	6
your choice of house, chopped, or caesar salad	
ROASTED VEGETABLES	5
MASHED POTATOES	4
LOADED CHEESE GRITS	4
topped with cheddar, sour cream, bacon, & chives	

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COPPER HOUSE LIBATIONS

CRAFTED WITH HIGH QUALITY JUICES
AND HOUSE MADE SYRUPS

COPPER HOUSE MULE 10

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

ask about our Specialty Mules

COPPER HOUSE NEGRONI 13

Hendrick's Gin, Campari, Carpano Antica Vermouth, Agavero Orange Liqueur, orange bitters; served up or on the rocks

COPPER HOUSE BLOODY MARY 13

Hard Truth Vodka, house made bloody mix, spicy rim; topped with a full garnish & a slice of house made bacon

spicy version made with Jephtha Creed Hot Pepper Vodka +1

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 & lavender flower buds

classic Lemon Drop 10

MARGARITA 10

Mi Campo Blanco Tequila, lime, triple sec, simple; finished with a salted or sugared rim & a lime

SPICY MARGARITA 12

Altos Tequila, lime, triple sec, jalapeño syrup; finished with a salted tajín rim & a lime

MEZCAL MARGARITA 14

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

SPICY PALOMA 12

Camarena Tequila, Ancho Reyes Chili Liqueur, jalapeño syrup, lime, grapefruit juice, grapefruit sparkling water

traditional Paloma 10

OLD FASHIONED 10

Maker's Mark, muddled brown sugar syrup & orange, Angostura bitters; served with Luxardo cherries

BREAKFAST OLD FASHIONED 14

Woodford Reserve, pure maple syrup, muddled orange, Angostura bitters; skewer of Luxardo cherries & a slice of our house made bacon

MEZCAL OLD FASHIONED 12

Banhez Mezcal, agave nectar, Angostura bitters; orange peel

BEE'S KNEES 12

Bombay Sapphire Gin, lemon, honey syrup; lemon twist

GREEN EYES 12

Tanqueray Dry Gin muddled with cucumber, lime, triple sec, simple; served with cucumber slices

MANHATTAN 10

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

WHISKEY SOUR 11

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

NEW YORK SOUR 13

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

ST. GERMAIN SPRITZ 11

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

DON'T CALL ME SHIRLEY 10

Sipsmith Strawberry Smash Gin, lemon, lime, Sprite, Luxardo cherry syrup

LIFE RAFT 12

21Seeds Cucumber Jalapeño Tequila, lime, jalapeño syrup; cucumber slice

PINEAPPLE MAI TAI 10

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

HOUSE WINE

HAYES RANCH PINOT GRIGIO

Livermore, CA glass 6 bottle 25
Aromas and flavors of green apple and lime, complemented by a hint of mineral create a crisp and classic wine

HAYES RANCH CHARDONNAY

Livermore, CA glass 6 bottle 25
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

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HAYES RANCH MERLOT

Livermore, CA glass 6 bottle 25
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 25
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 36
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 44
Fresh fruit flavors balanced by a racy acidity and a fine mineral character

SWEET RED

ROSCATO ROSSO DOLCE TREVENEZIE

Lombardia, Italy glass 8 bottle 36
Fresh and lively with a soft lingering finish. Brilliant ruby red in the glass with intense aromas of blackberries and ripe wild berries

WHITE

SANTA CRISTINA PINOT GRIGIO

delle Venezie, Italy glass 10 bottle 45
Delicate aromas and flavors of pears, white flower blossoms, and citrus fruit; soft and pleasing with a refreshing finish

CUVAISON VINTER'S SELECT CHARDONNAY

Napa Valley, CA glass 12 bottle 53
Medium bodied with a silky finish and fruit forward notes

KIM CRAWFORD SAUVIGNON BLANC

Marlborough, New Zealand glass 9 bottle 40
An exuberant wine brimming with juicy acidity and fruity sweetness, providing a balanced flavor profile

ROSÉ

TRIENNES ROSÉ

Vin de Pays, France glass 11 bottle 48
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 51
Rich berry flavors, baking spice notes, and an enveloping mouthfeel

SIMI PINOT NOIR

Sonoma County, CA glass 11 bottle 48
Bright red cherry and plum are followed by hints of toasted oak and earthy notes

THE PRISONER "UNSHACKLED" RED BLEND

Napa Valley, CA glass 13 bottle 56
Aromas of raspberry, blueberry, and violet. Flavors of spiced dried cherries, florals, and a hint of white pepper

FERRARI-CARANO SIENA RED WINE

Sonoma County, CA glass 12 bottle 53
Aromas of butterscotch, raspberry streusel and mocha. Bursting with juicy ripe plum flavors and fig jam, this medium-bodied wine finishes with notes of gingerbread and hints of sweet oak

MICHAEL DAVID SIXTH SENSE SYRAH

Lodi, CA glass 11 bottle 49
Deep violet in hue with aromas of black cherry, tobacco and toasted baguette. Full bodied flavors of plum, espresso and clove carry through a lingering and oak-inspired finish
