

COPPER HOUSE

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



APPETIZERS

-
- GOAT CHEESE BITES** 12
drizzled with berry sauce
- CURRIED RED LENTIL DIP** 9
with pita & fresh vegetables
- CHARCUTERIE PLATE** 22
local meats, assorted cheeses, bacon jam, fresh & pickled vegetables; served with crackers
- BACON JAM DIP** 11
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
chicken 7 steak 12*
- PIMENTO CHEESE** 10
served warm 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, & crispy wonton strips with sesame ranch dressing on the side
- HOUSE SALAD** 11
lettuce blend with red cabbage, carrots, cucumbers, tomatoes, cheddar, bacon bits, dried cranberries, & croutons with your choice of dressing on the side
bleu cheese, house vinaigrette, ranch, sesame ranch, or spicy ranch
- SOUTHWEST SALAD** 11
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** *cup 5 bowl 7*
- 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 |
- all coffee provided by Black Lodge Coffee Roasters
house made nitro cold brew coffee

ENTRÉES

ONE SIDE ITEM INCLUDED

| | |
|---|-----------|
| IF PIGS COULD FLY | 17 |
| fried pork belly tacos tossed in an Asian glaze with slaw, wasabi cream sauce, & crispy wontons | |
| JACK CHICKEN MELT | 17 |
| grilled chicken sandwich with pepper jack cheese, fresh spinach, pickled red onion, & smoked paprika aioli | |
| BUFFALO CHICKEN SANDWICH | 18 |
| fried chicken tossed in buffalo sauce, topped with bleu cheese slaw, lettuce, & red onion <i>ranch slaw upon request</i> | |
| SALMON BLT* | 21 |
| seared salmon filet, house bacon, lettuce, tomato, & lemon aioli | |
| BACON PIMENTO CHEESEBURGER* | 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 savory waffle with lettuce, pickled red onion, & spicy maple mayo <i>egg* 1 bacon jam 2 bacon 4</i> | |
| CHEESESTEAK | 17 |
| shaved steak on locally baked bread 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 | 16 |
| 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

| | |
|---|-----------|
| CARBONARA | 19 |
| 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 | 16 |
| with sautéed mushrooms & tomatoes; finished with parmesan <i>chicken 7 salmon* 12 shrimp* 8 steak* 12</i> | |
| SPICY SHRIMP & GRITS* | 23 |
| seasoned shrimp served over cheese grits in a creole sauce with Tasso ham & an over easy egg | |
| THE PORK CHOP | 26 |
| grilled pork chop with an apricot dijon glaze with mashed potatoes & brown gravy & roasted vegetables | |
| STEAK & GRITS* | 27 |
| grilled strip steak served over cheese grits & local mushrooms, finished with parmesan cheese & pickled radicchio | |
| APRICOT SALMON* | 24 |
| 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 |
| <i>brown gravy + 50¢</i> <i>loaded + \$1</i> | |
| LOADED CHEESE GRITS | 5 |
| <i>topped with cheddar, sour cream, bacon, & chives</i> | |
| SEASONED FRIES | 4 |
| <i>house or spicy seasoning</i> | |
| SIDE SALAD | 6 |
| CUP OF SOUP | 5 |

DESSERTS

YOU NEED THIS CHEESECAKE! **9.50**
ask about our current cheesecake

BROWN SUGAR CAKE **6.50**
with salted caramel icing & caramel drizzle

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Our kitchen contains milk, egg, wheat, soy, peanuts, tree nuts, fish, & shellfish. Please let your server know of any food allergies or preferences

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
try it with Jephtha Creed Hot Pepper Vodka +1
BREAKFAST OLD FASHIONED 14
MIMOSA 6
Orange, Blood Orange, Cranberry, Pineapple, or Grapefruit
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

1/2 sandwich 10
whole sandwich 17

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

PESTO CHICKEN SANDWICH
grilled chicken with basil pesto, mozzarella, & tomato on toasted sourdough

1/2 sandwich 14
whole sandwich 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

*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

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 | |

*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



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

.....

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
