

# COPPER SPOON



## starters

### **pimento cheese 12**

cornichons / pickled onion / pickled mustard seeds / baguette v

### **charcuterie platter 24**

cured meat / cheese / pickles / spicy mustard / baguette

### **kale salad 10**

roasted butternut squash / goat cheese / pecans / bacon / maple-sherry vinaigrette gf

### **roasted brussels sprouts salad 10**

red cabbage / radish / mint / pumpkinseeds / parmesan / honey-sherry vinaigrette v gf

### **salt & vinegar fried oysters 16**

creole remoulade / gremolata

### **warm marinated olives 8**

orange / thyme / garlic / baguette v

### **chicken wings 12**

korean bbq / sesame / scallions gf

### **whipped feta 10**

indiana grass-fed feta / toasted nuts and seeds / garlic-fermented honey / baguette v

### **smutty fries 12**

patatas / sloppy joe / queso / pickled hot peppers / pickled onion / cotija

add sunny egg 1

### **steak tartare 20**

beef tenderloin / capers / anchovy / crystal hot sauce aioli / pullman toast / parmesan / cornichons

### **tartine 14**

pullman toast / whipped ricotta / pickled winter vegetables / crispy salami / claytonia

## à la carte 8



### **creamy mac & cheese v**

add lobster 12

### **sweet potatoes gf, v**

pumpkinseeds / goat cheese / jalapenos

mexican green goddess dressing

**patatas & aioli 6 gf, v**

### **roasted cauliflower gf, v**

marcona almonds / olives / feta / parsley

### **honey glazed beets gf, v**

whipped ricotta / orange / fennel / local honey

**roasted brussels sprouts gf**

# entrées

## the baron 13

double patty / double cheese / shredded lettuce / shaved onion / egg salad / honey bun  
*make it a triple patty 4 / add patatas and aioli 2*

## thai peanut rice noodles 18

tofu / local mushrooms / carrot / haricot verts / cilantro / chili pepper *gf, v*

## lobster pasta 34

tagliatelle pasta / asparagus / english peas / sun dried tomato / citron butter / chives

## pan roasted salmon 28

shaved fennel / apple / arugula / hazelnut / bacon / parsnip puree / brown butter / vinaigrette *gf*

## new york strip steak 40

milk braised yukon gold potatoes / grilled broccoli / chimichurri / crispy potato / bearnaise *gf*

## ribeye steak 46

chorizo butter / bbq baby carrots / charred onion ranch / sea salt *gf*

## chicken breast 24

farro risotto / local white cheddar / sweet corn / asparagus / pan sauce

## diver scallops 34

creamed corn polenta / chorizo / grilled zucchini / anaheim peppers / local mushrooms *gf*

# desserts

## triple chocolate torte 8

pistachio / cocoa nibs / ganache

## vanilla cheesecake 8

mixed berries / vanilla cream

## strawberry pavlova 8

macerated strawberries / passionfruit cream / black pepper *gf, v*

## bread pudding 8

tart cherries / golden raisins / vanilla-rye caramel sauce / vanilla cream / brioche / pecan-crumble

# 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 Gunthorp Farm, Hawkins Farm, Fischer Farms, Wood Farm, Wind Rose Urban Farm, GK Baked Goods, Berry Hill Farm, and 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.

# DRINK MENU

normally, a full drink menu release consists of a 16-week process of r&d, design, tasting, presenting, prepping, and printing. In these times, we felt it was best to slowly debut our next menu release by instead featuring one cocktail at a time for a week straight. this way we can begin to roll out new creations and not miss out on the best flavors of summer. One day, when things feel a bit more settled, you may see some of these features return to a paper menu.

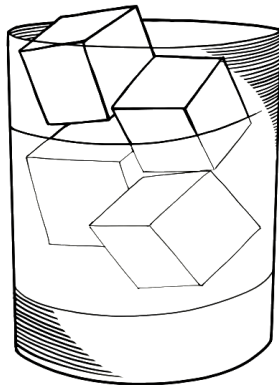
below you can see our current cocktail feature, displayed how it would, in our standard leather-bound drink menu.

for more options, please look to the page after.

## HOUSE COCKTAIL

### BLOOD ORANGE MARGARITA

\$12



*it's a margarita, but way better*

Safe ◀●──────────▶ Adventurous

Light ◀●──────────▶ Heavy

CHOOSE MEZCAL OR TEQUILA // 100% blue  
agave tequila OR mezcal de oaxaca, agave  
nectar, fresh blood orange juice, fresh lime  
juice, salt (in it, not on it) and dry curacao

# cocktails



For a full list of available classics, please view the other menu link. Otherwise, here are some popular choices:

All cocktails \$10 unless otherwise stated



- Amaretto Sour (*Italian*) - built on rocks. amaretto. lemon.
- Aviation - shaken and up. london dry gin. lemon. violette. maraschino.
- Bee's Knees - shaken and served up. old tom gin. lemon. honey.
- Boulevardier - thrown and on rocks. bourbon. campari. sweet vermouth. \$12
- Cosmopolitan - shaken and up. citrus vodka. curacao. lime. cranberry. \$12
- French 75 - shaken and up. london dry gin. lemon. sparkling wine.
- Gimlet - shaken and up. london dry gin. lime cordial and juice. \$8
- Kentucky Mule - shaken and over crushed ice. bourbon. ginger. lime. sweet lucy. ginger beer. \$12
- Last Word - shaken and up. london dry gin. lime. green chartreuse. maraschino. \$12
- Mai Tai - shaken and on rocks. rum agricole. jamaican rum. curacao. lime. orgeat. \$12
- Manhattan - stirred and up. rye. sweet vermouth. angostura. \$12
- Margarita - shaken and served on the rocks. tequila. curacao. lime. sugar.
- Mexican Firing Squad - shaken and on the rocks. tequila. lime. grenadine. soda.
- Mint Julep - swizzled and on crushed ice. bourbon. mint. sugar. \$12
- Mojito - swizzled and on crushed ice. house white rum blend. lime. mint. soda.
- Moscow Mule - shaken and over crushed ice. vodka. lime. canton. ginger beer. \$12
- Naked & Famous - shaken and up. mezcal. lime. yellow chartreuse. aperol.
- Negroni - thrown and on rocks. london dry gin. campari. sweet vermouth. \$12
- Old Fashioned - stirred and on rocks. house single barrel bourbon, sugar. bitters. \$12
- Painkiller - shaken and on rocks. rum blend. coconut. pineapple. orange. nutmeg. \$15
- Paloma - built on rocks. tequila. lime. grapefruit. salt. jarritos grapefruit.
- Paper Plane - shaken and up. bourbon. lemon. amaro nonino. aperol.
- Pegu Club - shaken and up. london dry gin. lime. curacao.
- Pimm's Cup - built on rocks. pimm's. lemon. ginger ale. \$8
- Pina Colada - shaken and on rocks. house white rum blend. pineapple. coconut.
- Royal Hawaiian - shaken and up. london dry gin. lemon. pineapple. orgeat.
- Sazerac - stirred and neat. cognac. rye. peychauds. sugar. absinthe. \$12
- Vieux Carre - stirred and on rocks. cognac. rye. sweet vermouth. benedictine. angostura. peychauds. \$12
- Zombie - shaken and on rocks. rum blend. lime. dons mix. falernum. grenadine. passion. herbstora. \$15

# wine by the glass



## Sparkling

|                                   |      |
|-----------------------------------|------|
| Gruet Blanc de Blanc, Methode. NV | 9/35 |
| JP Chenet Brut Rose, NV           | 9/35 |

## Whites

|                                                         |       |
|---------------------------------------------------------|-------|
| Hyland Estate Gewurztraminer Willamette Oregon 2018     | 10/30 |
| Loveblock Sauvignon Blanc Marlborough New Zealand. 2018 | 12/36 |
| Ferrari Carano Chardonnay Sonoma CA. 2017               | 12/36 |
| Santa Margherita Pinot Grigio Alto Adige Italy. 2019    | 12/36 |

## Reds

|                                                          |       |
|----------------------------------------------------------|-------|
| Louis M Martini Cabernet Sauvignon California. 2017      | 10/30 |
| Oveja Negra Cabernet Franc & Carmenere Maule, Chile 2018 | 10/30 |
| Sorelli Chianti Classico DOCG Italy. 2014                | 12/36 |
| Montecillo Tempranillo Rioja Spain. 2016                 | 11/33 |
| Benton Lane Pinot Noir Williamite Valley OR. 2018        | 14/42 |
| Dau Cabernet Sauvignon Paso Robles CA. 2017              | 15/45 |

# beer



|                                                        |                        |      |
|--------------------------------------------------------|------------------------|------|
| 2Toms Copper Spoon Barrel Aged Dark Necessities        | Russian Imperial stout | \$24 |
| <b>(22oz Bomber 12%)</b>                               |                        |      |
| 3 Floyd's Space Station Middle Finger (6% 12oz Bottle) | Pale Ale               | \$6  |
| 3 Floyd's Zombie Dust (6.2% 12oz Bottle)               | Pale Ale               | \$7  |
| 3 Floyd's Gumball Head (5.6% 12oz Can)                 | American Wheat         | \$6  |
| Bell's Bright White (5% 16oz Can)                      | Wheat Ale              | \$6  |
| Bell's Hopslam (5% 12oz Bottle)                        | Double IPA             | \$8  |
| Budweiser (5.0% 12oz Can)                              | USA                    | \$4  |
| Hop River Sleepyhead (6.75% 16oz Can)                  | American IPA           | \$7  |
| Hop River Iridium Flare (4.25% 16oz Can)               | NE IPA                 | \$7  |
| Miller Lite (4.2% 12oz Bottle)                         | Light Lager            | \$4  |
| Miller High Life (4.6% 12oz Bottle)                    | Champagne              | \$4  |
| Sierra Nevada Pale Ale (5.6% 12oz Bottle)              | Pale Ale               | \$6  |
| Sierra Nevada Dankful (7.4% 12oz Can)                  | Hazy IPA               | \$7  |
| Stella Artois (5.2% 12oz Bottle)                       | Fancy Bud Light        | \$6  |
| Sunking Pachanga (4.2% 12oz can)                       | Pale Lager             | \$6  |
| WarPigs Foggy Geezer (6.8% 12oz Can)                   | Hazy IPA               | \$6  |