

# COPPERHILL

DINNER

SUMMER 2019

## SNACKS

warm olives / 5

devils on horseback / 6

blistered shishitos / 10

crispy harissa wings / 13

charcuterie board / 14

poutine + short rib gravy / 12

## CHEESE

nettle meadow kunik, ny

beecher's flagship, ny

jasper hill bayley hazen, vt

1pc / 12   2pc / 14   3pc / 18

## STARTERS

foie gras

fig jam, walnut toast / 16

heirloom tomatoes

fresh mozzarella, basil / 13

grilled octopus

white bean, 'nduja, olive / 16

nachos verdes

carnitas, tomatillo, crema / 14

soft shell crab

sriracha mayo, thai salad / 16

bucatini carbonara

guanciale, peas, pecorino / 13

## TOAST

fresh ricotta + honey / 12

crab + lemon aioli / 14

avocado + herbs / 12

toast trio / 30

## SALADS

kale caesar

walnut, raisin, pecorino / 12

little gem

shaved vegetables, buttermilk / 12

arugula + fig

parmigiano, speck, vincotto / 12

beets + goat cheese

sugar snaps, pistachio, greens / 12

## SEAFOOD

sea scallops

corn, chanterelles, chive / 30

striped bass

fennel, tomato, taggiasca olives / 28

lobster roll

brioche roll, french fries / 28

## VEGETARIAN

ricotta cavatelli

sun gold tomato, corn, basil / 20

roasted cauliflower

capers, raisins, almond / 18

seared maitake mushroom

olivade, crispy garlic, brown butter / 18

## MEAT + POULTRY

pekin duck breast

farro, cherries, pistachio, cress / 30

grilled lamb chops

baba ganoush, mint, yogurt, dukkah / 38

hanger steak

romesco, crispy potato, manchego / 32

dry-aged burger

lettuce, tomato, bacon, cheddar, fries / 20

## SIDES

raclette potatoes / 8

french fries / 6

grilled asparagus / 6

white corn grits / 8

gregory kearns || executive chef

