

COPPERHILL

DINNER

SPRING 2021

SNACKS

warm olives / 6

devils on horseback / 6

blistered shishitos / 12

pork buns / 10

hummus + crudite / 12

poutine / 14

CHEESE PLATE

trio of local cheese / 20

CHARCUTERIE

trio of dried + cured meats / 18

TOASTS

fresh ricotta + honey / 13

crab + lemon aioli / 15

avocado + herb / 13

toast trio / 32

STARTERS

tuna tartare

mango, yuzu, hijiki, yucca chips / 15

hand pulled burrata

sugar snaps, mint, lemon / 14

grilled octopus

white bean, romesco, olive / 18

bucatini carbonara

bacon, peas, pecorino / 14

SALADS

kale caesar

walnut, raisin, pecorino / 13

market greens

beets, goat cheese, pistachio / 13

arugula + fig

speck, almond, parmesan / 13

little gem

blue cheese, bacon, ranch / 13

SEAFOOD

day boat scallops

cauliflower, english peas, leeks / 34

atlantic halibut

braised artichoke, olive, bacon crumble / 36

seared salmon

napa cabbage, shiitake, miso / 30

VEGETABLES

roasted cauliflower

capers, raisins, almond / 20

wild mushroom

white corn polenta, parmesan / 20

crispy sweet potato

tahini, yogurt, pine nut dukkah / 18

MEAT + POULTRY

roast chicken

mashed potato, hen of the woods / 30

fresh pappardelle

lamb bolognese, pecorino, fava, mint / 28

porchetta

shaved fennel salad, salsa verde / 34

pekin duck breast

roasted beets, sugar snaps, orange, ramps / 36

hanger steak

romesco, crispy potato, spring onion / 32

CH burger

onion jam, cheddar, bacon, fries / 22

SIDES

grilled asparagus / 10

french fries / 6

raclette potatoes / 12

mac + cheese / 8

gregory kearns || executive chef

