

COPPERHILL

DINNER

SPRING 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
- buratta**
snap peas, mint, lemon / 13
- grilled octopus**
white bean, 'nduja, olive / 16
- grilled artichoke**
parmigiano, breadcrumb, aioli / 12
- 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
- arugula + fig**
parmigiano, speck, vincotto / 12
- little gem**
shaved vegetables, buttermilk / 12
- beets + goat cheese**
sugar snaps, pistachio, greens / 12

SEAFOOD

- steelhead salmon**
napa, sugar snaps, shiitake, miso / 28
- shrimp + grits**
tasso, tomato, sherry, spring onion / 30
- atlantic halibut**
artichoke, hazelnut, bacon, olive / 38

VEGETARIAN

- roasted cauliflower**
capers, raisins, almond / 18
- seared maitake mushroom**
olivade, crispy garlic, brown butter / 18
- roasted rainbow carrots**
green chickpeas, feta, pistachio / 16

MEAT + POULTRY

- roast chicken**
hen of the woods, salsa verde / 28
- fresh pappardelle**
lamb bolognese, fava, mint, pecorino / 30
- hanger steak**
kimchi fried rice, fried egg / 32
- dry-aged burger**
bacon, onion jam, raclette, fries / 20

SIDES

- raclette potatoes / 8
- french fries / 6
- grilled asparagus / 6
- white corn grits / 8

gregory kearns || executive chef

