

COPPERHILL

DINNER

WINTER 2019

SNACKS

warm marinated olives / 5	queso fundido / 10
devils on horseback / 6	charcuterie board / 13
blistered shishito peppers / 10	short rib poutine / 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, lavash / 16	fresh bratwurst braised lentils, garlic aioli / 13
crispy wings harissa honey, white bbq / 13	grilled octopus white bean, n'duja, olives / 16
scallop crudo yuzu kosho, pickled fresno / 14	pumpkin tortelloni sage, pepitas, parmesan / 13

TOAST

fresh ricotta + honey / 12
spicy rapini + pecorino / 12
avocado + herbs / 12
toast trio / 28

SALADS

kale caesar walnut, raisin, pecorino / 12	arugula + manchego almond, speck, pomegranate / 12
shaved brussels sprouts apple, celery, pecan / 12	roasted beets goat cheese, hazelnut, greens / 12

SEAFOOD

arctic char
cauliflower, wild mushroom, truffle / 26
black sea bass
sweet potato, speck, sage / 34
crab tagliatelle
lemon, chili, breadcrumb / 30

VEGETARIAN

roasted cauliflower
capers, raisins, almond / 18
seared maitake mushroom
olivade, crispy garlic, brown butter / 18
ramen cacio e pepe
pecorino, cracked black pepper / 20

MEAT + POULTRY

hudson valley duck roasted breast, confit hash, saba / 32	hanger steak kimchi fried rice, fried egg / 32
braised lamb neck white corn grits, carrots, gremolata / 36	dry-aged burger bacon, onion jam, raclette. fries / 20

SIDES

raclette potatoes / 8	crispy brussels sprouts / 6
french fries / 6	roasted acorn squash / 8

gregory kearns || executive chef

