

# COPPER HOUSE

## TAVERN

### STARTERS

<b>TOMATILLO GUACAMOLE AND CHIPS</b> <sup>GF</sup>	8
garnished with salsa fresca and crumbled cotija cheese	
<b>HUMMUS PLATTER</b>	11
house made red pepper hummus topped with sun dried tomato tapenade and feta cheese, grilled flatbread and Mediterranean vegetables	
<b>BEER BRAISED HONEY SRIRACHA WINGS</b> <sup>GF</sup>	12
served with blue cheese dressing, celery and carrot sticks	
<b>RANCHERO NACHOS</b>	HALF 8 FULL 14
layered with melted cheese, ranchero chili, topped with jalapeños, chopped scallions, served with tomatillo guacamole, salsa fresca and sour cream	
<b>TAVERN TENDERS</b>	12
fresh chicken flash fried and tossed with our chipotle honey bbq sauce, served with blue cheese dipping sauce	
<b>STEAK AND CHEESE EGG ROLLS</b>	12
thinly sliced sirloin steak with provolone cheese, red peppers, onions and seasonings, served with garlic aioli	
<b>CRISPY CALAMARI WITH ROMESCO SAUCE</b>	12
tossed with hot peppers, served with rustic tomato sauce *sauce contains nuts	
<b>CHIPOTLE BBQ GRILLED STEAK QUESADILLA</b>	13
gorgonzola and cheddar cheese, caramelized onions, with ranch crema drizzle	

### PIZZA

#### Artisanal Stone Fired Individual Pies

*"Get a few to share among the table."*

<b>AL FRESCO</b>	14
fresh mozzarella, charred grape tomatoes, basil chiffonade	
<b>QUATTRO BIANCO</b>	14
fontina, mozzarella, ricotta, romano, house made pesto drizzle	
<b>BBQ PULLED PORK</b>	15
cheddar and mozzarella cheese, tangy bbq sauce, crispy onion strings and fresh cilantro, finished with jalapeño ranch drizzle	
<b>GRILLED STEAK, GORGONZOLA AND CHERRY TOMATO</b>	16
garlic parmesan sauce topped with mozzarella, gorgonzola and caramelized onions, garnished with chopped cilantro	
<b>CHIPOTLE BBQ CHICKEN</b>	15
spicy & sweet bbq sauce with a blend of mozzarella and monterey jack cheeses, roasted peppers, topped with chopped scallions and a crema drizzle	
<b>ITALIAN GRINDER</b>	15
marinara, sopresatta salami, crumbled sausage, mozzarella, ricotta and fresh chopped basil	
<b>PROSCIUTTO AND FIG</b>	15
roasted fig jam, blue cheese, fresh rosemary, balsamic drizzle, garnished with fresh arugula	

### CHOWDER & CHILI

#### RANCHERO CHILI

CUP 4.5 BOWL 8

ground beef, grilled sirloin, kidney beans, black beans, southwestern spices, topped with shredded cheese and chopped scallions, served with tortilla chips



#### NEW ENGLAND CLAM CHOWDER

CUP 4.5 BOWL 8

fresh chopped local clams, applewood smoked bacon, herb blend, served with oyster crackers

### SALADS

<b>MIXED GREENS</b> <sup>GF</sup>	5 / 8
mixed greens, grape tomatoes, shaved carrots, red onions	
<b>*CLASSIC CAESAR</b>	8
chopped romaine, shaved parmesan, house made croutons ADD GRILLED CHICKEN \$4 ADD STEAK, SHRIMP OR SALMON \$6	
<b>ARUGULA HARVEST SALAD</b> <sup>GF</sup>	12
spiced walnuts, crisp apple slices, goat cheese, dried cranberries and chopped bacon, tossed with a cider maple dijon vinaigrette ADD GRILLED CHICKEN \$4	
<b>WARM ROASTED AUTUMN VEGETABLE AND QUINOA SALAD</b> <sup>GF</sup>	12
butternut squash, brussel sprouts, red onions and apples, topped with feta cheese and roasted pumpkin seeds, served with maple cider dijon dressing on the side ADD GRILLED CHICKEN \$4	
<b>CHOPPED APPLE, GORGONZOLA AND BACON SALAD</b> <sup>GF</sup>	12
chopped romaine, toasted pecans, dried cherries tossed in cider vinaigrette ADD GRILLED CHICKEN \$4	
<b>SOUTHWEST BLACKENED CHICKEN COBB</b> <sup>GF</sup>	15
avocado, hard boiled egg, bacon, diced tomatoes, black beans and grilled corn, topped with blue cheese, served with spicy chipotle ranch dressing VEGETARIAN OPTION AVAILABLE ASK YOUR SERVER	
<b>THAI SHRIMP SALAD</b> <sup>GF</sup>	15
mixed greens with spicy grilled shrimp, carrots, red onions, chopped cilantro, shredded coconut, pineapple and wasabi peas, served with peanut dressing on side	
<b>*STEAK AND BLUE CHEESE SALAD</b>	15
grilled sirloin over mixed greens, topped with blue cheese crumbles, bacon, grape tomatoes and crispy onion rings, blue cheese dressing	
<b>*GRILLED SALMON SALAD WITH SPINACH AND AVOCADO</b> <sup>GF</sup>	15
thinly sliced red onions, grape tomatoes and fresh orange segments, served with dijon cider vinaigrette, topped with toasted almonds	

#### HAND CRAFTED DRESSINGS

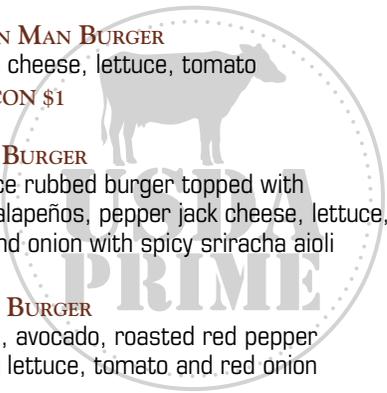
BALSAMIC VINAIGRETTE • BLUE CHEESE • RANCH  
CIDER DIJON VINAIGRETTE • ITALIAN

FLAT TOP PRIME BURGERS

Only 1 to 2% of all the beef produced in the US is worthy of the USDA "prime" label!

ALL BURGERS AVAILABLE AS VEGGIE OR TURKEY BURGER  
SERVED WITH CRISPY FRIES ON TOASTED BRIOCHE ROLL  
SUBSTITUTE SWEET POTATO FRIES ADD \$1

- \*COMMON MAN BURGER 13  
American cheese, lettuce, tomato  
ADD BACON \$1
- \*DIABLO BURGER 14  
cajun spice rubbed burger topped with charred jalapeños, pepper jack cheese, lettuce, tomato and onion with spicy sriracha aioli
- \*TURKEY BURGER 14  
provolone, avocado, roasted red pepper aioli, with lettuce, tomato and red onion
- \*CHT BOURBON BACON BURGER 14  
brushed with our house made bourbon whiskey sauce, topped with crisp bacon, cheddar cheese and onion rings
- \*SOUVLAKI LAMB BURGER 14  
chili rubbed lamb patty, Vermont goat cheese, lettuce, tomato and sweet red onion jam, wrapped in grilled flatbread, served with cucumber, tomato and spinach salad
- \*BLUE CHEESE BURGER 14  
crumbled blue cheese, applewood smoked bacon, caramelized onions, arugula and garlic aioli
- \*COPPER HOUSE PATTY MELT 14  
melted Swiss on grilled marble rye, caramelized onions, crispy bacon, served with our secret sauce on side
- VEGGIE BURGER 12  
brown rice, quinoa, lentils and spices, topped with pepper jack cheese, baby spinach and caramelized onions with roasted red pepper aioli



Signature Classic Deli Sandwiches

SERVED WITH CHOICE OF HOUSE MADE POTATO CHIPS, TORTILLA CHIPS OR COLESLAW

Hand Carved ~ ROASTED TURKEY SANDWICH 13  
house roasted warm sliced turkey & cheddar cheese, lettuce, tomato and mayo on fresh baguette

Hand Carved ~ NY CORNED BEEF SANDWICH 13  
warm thick sliced corned beef, Swiss cheese, cole slaw, Russian dressing on rye

ROASTED TURKEY RACHEL SANDWICH 13  
coleslaw, Swiss cheese and Russian dressing on marble rye, served with crispy kettle chips

CAPRESE SANDWICH WITH PROSCIUTTO 13  
fresh mozzarella, sliced tomato, fresh basil leaves, roasted red peppers and thinly sliced prosciutto, drizzled with olive oil and balsamic glaze on fresh baguette

CAN BE SERVED WITHOUT PROSCIUTTO FOR VEGETARIAN OPTION

CUP CHOWDER/CHILI AND 1/2 SANDWICH SPECIAL \$11  
SANDWICH CHOICE: TURKEY, CORNED BEEF, TURKEY RACHEL OR CAPRESE

SANDWICHES BELOW ARE SERVED WITH CRISPY FRIES  
SUBSTITUTE SWEET POTATO FRIES ADD \$1

- STEAK SANDWICH 14  
herb cheese spread, roasted red peppers, charred grape tomatoes, caramelized onions and arugula on a fresh baguette
- SOUTHWEST CRISPY CHICKEN SANDWICH 13.5  
topped with pepper jack cheese, shredded lettuce, diced tomatoes and chipotle ranch dressing on toasted roll AVAILABLE WITH GRILLED CHICKEN
- SPICY THAI SHRIMP WRAP 14  
marinated shrimp with mixed greens, shredded coconut, tomatoes and goat cheese on a sun dried tomato wrap with balsamic vinaigrette, served with peanut chili dipping sauce
- FRENCH ONION GRILLED CHEESE WITH BACON 12  
melted gruyere cheese with sweet roasted onions on grilled tuscan bread
- COPPER HOUSE ITALIAN BLT 13.5  
grilled tuscan bread with crisp bacon, fresh mozzarella, thinly sliced imported prosciutto, tomato, arugula and garlic aioli
- BBQ PULLED PORK SANDWICH WITH JALAPENO COLESLAW 14  
topped with creamy slaw and crisp onion strings on brioche roll, served with fries

LUNCH ENTRÉES

\*COPPER HOUSE STEAK TIPS GF 16  
marinated steak tips with fries and house slaw

FISH AND CHIPS 16  
beer battered cod, fries, cole slaw, served with a lemon caper tartar sauce

\*BLACKENED SALMON WITH FRESH PINEAPPLE SALSA GF 15  
fresh salmon pan blackened with crispy fries and house slaw

BLACKENED SHRIMP TACOS 15  
flour tortillas, lettuce, tomatoes, citrus aioli, served with Spanish rice, black beans, and pineapple salsa

CREAMY CAJUN PASTA WITH BLACKENED CHICKEN 14  
fettuccine tossed with a poblano pepper cream sauce, spicy chorizo sausage, caramelized onions, diced tomatoes and roasted jalapeños

BUTTERNUT SQUASH RAVIOLI WITH MAPLE SAGE CREAM SAUCE 14  
pasta pillows filled with butternut squash and parmesan, topped with toasted walnuts, shaved parmesan and arugula ADD GRILLED CHICKEN \$3

GEMELLI WITH SPINACH, SUN DRIED TOMATO PASTA AND GOAT CHEESE 13  
twist pasta in a delicate sauce with creamy goat cheese and fresh basil, served with grilled tuscan bread ADD GRILLED CHICKEN \$3

PULLED PORK BURRITO VERDE 12  
BLACKENED CHICKEN OR ROASTED VEGETABLE OPTION AVAILABLE  
black beans, grilled corn, poblano peppers and rice, topped with tomatillo salsa, melted cheese, diced tomato and lime cilantro crema, served with guacamole and tortilla chips

ASIAN RICE BOWL WITH FRIED EGG 12  
jasmine rice with edamame, water chestnuts, mushrooms, snow peas and red peppers in a sriracha soy sauce, garnished with shredded carrots, cilantro and sesame seeds ADD GRILLED CHICKEN \$3 BEEF OR SHRIMP \$4