

COPPER HOUSE

TAVERN

SIGNATURE BRUNCH COCKTAILS

COPPER HOUSE BLOODY MARY 9

Tito's premium Texas vodka mixed with our premium bloody mix served in a tall hurricane glass, garnished with celery stalk, lemon slice and a skewer of grape tomatoes and olives

BLT BLOODY MARY 9

bacon infused vodka mixed with our premium bloody mix, garnished with a crisp slice of bacon and romaine lettuce leaf, finished with fresh ground black pepper

SPICY SRIRACHA BLOODY MARY 9

Tito's premium vodka, bloody mix, finished with a shot of Sriracha Vietnamese hot sauce, garnished with a skewer of jalapeño, tomato and olive served in a hurricane glass with a lime wedge

COPPER HOUSE MIMOSA 8

sparkling wine, fresh orange juice, served in champagne flute garnished with an orange wheel and a fresh strawberry

PINEAPPLE & MINT MOJITO 9

muddled pineapple, brown sugar and mint mixed with Bacardi Gold rum, lime juice and soda water

RASPBERRY BELLINI 9

sparkling wine and Chambord liqueur, garnished with fresh raspberries

CAFÉ ROYAL 9

hot coffee with Patron Café XO liqueur and Godiva Chocolate Liqueur, topped with whipped cream

KIDS PLATTERS \$8

PANCAKES WITH BACON

FRENCH TOAST

SCRAMBLED EGGS WITH BACON & TOAST

served with milk or juice

BREAKFAST

COPPER HOUSE STEAK TIPS AND EGGS 16

three eggs any style, grilled sirloin steak tips, served with crispy home fries and Tuscan sourdough toast

COPPER HOUSE YANKEE PLATTER 14

scrambled eggs, two fluffy pancakes, choice of bacon or sausage, home fries and toast

TAVERN OMELET 13

Black Forest ham, Gruyere cheese, diced green peppers and onions, served with home fries and Tuscan sourdough toast

CHT CORNED BEEF HASH 14

house made hash topped with two sunny side eggs, finished with Cholula hollandaise, served with sourdough toast

SMASHED BLUEBERRY FRENCH TOAST 12

thick sliced bread dipped in egg batter, fresh blueberries gently pressed, griddled golden brown, topped with vanilla yogurt and confectioner's sugar, served with pure maple syrup

PULLED PORK BREAKFAST SKILLET 14

black beans, home fries, tomatoes and peppers, topped with pepper jack cheese, fried eggs and roasted tomato salsa, served with sour cream and grilled tortillas

BREAKFAST TACOS 13

scrambled eggs, crispy potatoes, chorizo, diced red peppers and onions, served with rice, black beans and pico de gallo

CHT EGGS BENEDICT 14

whole wheat English muffin topped with two poached eggs, Black Forest ham and fresh asparagus, topped with rich hollandaise, served with crispy home fries

TOTTEN POND OMELET 13

roasted grape tomatoes, asparagus, spinach and Fontina cheese, served with crispy home fries and sourdough toast

SIDES

Sausage 3

Bacon 3

Home Fries 3

Pancake (two) 5

Orange/Grapefruit Juice 2.5

GF: Gluten Free Before placing your order, please inform your server if a person in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Gratuity of 18% will be added to parties of 6 or more.

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 oyster crackers

STARTERS

TOMATILLO GUACAMOLE AND CHIPS ^{GF} 8
fresh avocados, tomatillos, tomatoes, garlic, cilantro, lime juice and spices, topped with Mexican cotija cheese

HUMMUS PLATTER 11
house made red pepper hummus, topped with sundried tomato tapenade and feta cheese, grilled flatbread and Mediterranean vegetables

RANCHERO NACHOS ^{GF} HALF 8 FULL 14
layered with melted cheese, ranchero chili, topped with jalapeños, chopped scallions, served with tomatillo guacamole, salsa fresca and sour cream

TAVERN TENDERS 12
fresh chicken flash fried and tossed with our chipotle honey bbq sauce, blue cheese dipping sauce

STEAK AND CHEESE EGG ROLLS 12
thinly sliced sirloin steak with provolone cheese, red peppers, onions and seasonings stuffed in

SALADS

CLASSIC CAESAR 8
chopped romaine, shaved parmesan, house made croutons

ADD GRILLED CHICKEN \$4

ADD STEAK, SHRIMP OR SALMON \$6

STEAK AND BLUE CHEESE SALAD 16
grilled sirloin over mixed greens topped with blue cheese crumbles, bacon, grape tomatoes and crispy frizzled onions, tossed with our blue cheese dressing

ARUGULA HARVEST SALAD ^{GF} 12
spiced walnuts, crisp apple slices, goat cheese, dried cranberries and chopped bacon, tossed with a cider maple dijon vinaigrette

ADD GRILLED CHICKEN \$4

SOUTHWEST BLACKENED CHICKEN COBB ^{GF} 15
mixed greens, avocado, hard boiled egg, bacon, diced tomatoes, black beans and grilled corn, topped with blue cheese, finished with our spicy chipotle ranch dressing

VEGETARIAN OPTION AVAILABLE - ASK YOUR SERVER

GRILLED SALMON SALAD WITH SPINACH AND AVOCADO ^{GF} 15
baby spinach with sliced avocado, red onions, grape tomatoes and fresh orange segments, served with dijon cider vinaigrette, topped with toasted almonds

WARM ROASTED AUTUMN VEGETABLE AND QUINOA SALAD ^{GF} 12
butternut squash, brussels sprouts, red onions and apples, topped with feta cheese and roasted pumpkin seeds, served with maple dijon dressing on the side

ADD GRILLED CHICKEN \$4

HAND CRAFTED DRESSINGS

Blue Cheese • Ranch • Balsamic Vinaigrette • Italian Cider Dijon Vinaigrette

PIZZA

Artisinal Stone Fired Individual Pies

"Get a few to share among the table."

AL FRESCO 14
fresh mozzarella, charred grape tomatoes, basil chiffonade

CHIPOTLE BBQ CHICKEN PIZZA 15
spicy & sweet bbq sauce with a blend of mozzarella and monterey jack cheese, roasted peppers, topped with chopped scallions and a crema drizzle

PROSCIUTTO AND FIG 15
roasted fig jam, blue cheese, fresh rosemary, balsamic drizzle, garnished with fresh arugula

FLAT TOP BURGERS

FRESH PREMIUM GROUND CHUCK

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 and tomato
ADD BACON \$1

BLUE CHEESE BURGER 14
crumbled blue cheese, Applewood smoked bacon, caramelized onions, arugula and garlic aioli

VEGGIE BURGER 12
brown rice, quinoa, lentils and spices, topped with Pepper Jack cheese, baby spinach and caramelized onions with roasted red pepper aioli

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

SANDWICHES

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

ROASTED TURKEY BLT 13
Applewood smoked bacon, tomatoes, avocado, bib lettuce, mayo on Tuscan bread

GRILLED REUBEN 13
thickly sliced corn beef, Swiss cheese, ale braised sauerkraut, Russian dressing on rye

SOUTHWEST CRISPY CHICKEN SANDWICH 13.5
coated with spicy batter, topped with Pepper Jack cheese, shredded lettuce, diced tomatoes and chipotle ranch dressing on toasted roll
AVAILABLE WITH GRILLED CHICKEN

BBQ PULLED PORK SANDWICH WITH JALAPEÑO COLESLAW 14
topped with creamy slaw and crisp onion strings on a 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, cabbage slaw, lemon caper tartar sauce

BLACKENED SALMON WITH FRESH PINEAPPLE SALSA ^{GF} 15
fresh salmon pan blackened with crispy fries and house slaw

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 CHICKEN \$3

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