

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
- HAVEN ON EARTH** 10
RumHaven coconut water rum, St. Germain elderflower liqueur and lime juice, garnished with fresh mint
- PUMPKIN SPIKED COFFEE** 10
Crop organic pumpkin vodka, fresh brewed coffee, splash of Bailey's, topped with whipped cream with a cinnamon stick garnish
- SPICED PEAR MULE** 9
Tito's vodka, pear + lime juice, autumn spice simple syrup and ginger beer, served in a mason jar with a cinnamon stick garnish

← B R E A K F A S T →

- TAVERN OMELET** 13
Black Forest ham, Gruyere cheese, diced green peppers and onions, served with home fries, toast and fruit garnish
- WATCH CITY OMELET** 13
sautéed mushrooms, spinach, diced tomato and Swiss cheese, served with home fries, toast and fruit garnish
- COPPER HOUSE YANKEE PLATTER** 14
scrambled eggs, two fluffy pancakes, choice of bacon or sausage, home fries and toast
- 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
- BREAKFAST TACOS** 13
scrambled eggs, Pepper Jack cheese, diced red peppers and onions, topped with sliced avocado, served with home fries and roasted tomato salsa
- COPPER HOUSE STEAK TIPS AND EGGS** 16
three eggs any style, grilled sirloin steak tips, served with crispy home fries and Tuscan sourdough toast
- PULLED PORK BREAKFAST SANDWICH** 14
house slow roasted pork topped with cheddar cheese, a fried egg and avocado, served with home fries
- BEEF BRISKET HASH & EGGS** 15
smoked brisket sautéed with potatoes, red bell peppers, jalapeños, onions, tomatoes and spices, topped with sunny side eggs, served with Tuscan sourdough toast
- NUTELLA STUFFED PANCAKES** 13
fluffy pancakes layered with sweet Nutella spread, topped with fresh strawberries and powdered sugar, served with bacon and maple syrup
- SMASHED BLUEBERRY FRENCH TOAST** 12
thick sliced bread, fresh blueberries, griddled golden brown, topped with powdered sugar, served with vanilla yogurt and maple syrup

☪ KIDS PLATTERS \$8 ☪

- PANCAKES WITH BACON
FRENCH TOAST
SCRAMBLED EGGS WITH BACON & TOAST
served with milk or juice

☪ 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 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 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 hummus, topped with feta cheese, served with sliced carrots, cucumbers, Kalamata olives and grilled flatbread

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 thin crispy wrapper, served with garlic aioli

SALADS

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

ADD GRILLED CHICKEN \$4

ADD STEAK, SHRIMP OR SALMON \$6

ROASTED BEET, PEAR AND CRISPY GOAT CHEESE SALAD ^{GF} 12

fresh field greens, walnuts, warm lightly breaded goat cheese, tossed in honey balsamic dressing

^{GF} -IF MADE WITH REGULAR GOAT CHEESE

ADD GRILLED CHICKEN \$4 - STEAK, SALMON OR SHRIMP \$6

BABY KALE HARVEST SALAD ^{GF} 12

blend of spinach and kale, quinoa, cranberries, roasted butternut squash, pumpkin seeds and feta cheese, tossed with cider dijon dressing

ADD GRILLED CHICKEN \$4 - STEAK, SALMON OR SHRIMP \$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

SOUTHWEST BLACKENED CHICKEN COBB ^{GF} 16

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} 16

baby spinach with sliced avocado, red onions, grape tomatoes and fresh orange segments, served with dijon cider vinaigrette, topped with toasted almonds

HAND CRAFTED DRESSINGS

Blue Cheese • Ranch • Balsamic Vinaigrette

Cider Dijon Vinaigrette • Italian

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

ADD SAUTÉED MUSHROOMS TO ANY BURGER \$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 13

brown rice, quinoa, lentils and spices, topped with Pepper Jack cheese, caramelized onions, avocado, ranch dressing, lettuce and tomato

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 14

Applewood smoked bacon, tomatoes, avocado, bib lettuce, mayo on Tuscan bread

SOUTHWEST CRISPY CHICKEN SANDWICH 14

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 14

topped with creamy slaw and crisp onion strings on a brioche roll, served with fries

CHT CRAB AND CHEDDAR MELT 16

fresh crab meat blended lightly with mayo, lemon juice, spices and scallions, on grilled whole wheat with tomato

ADD BACON \$1

LUNCH ENTRÉES

COPPER HOUSE STEAK TIPS ^{GF} 17

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} 16

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

MAPLE BOURBON TURKEY TIPS ^{GF} 15

marinated turkey tenderloins grilled to perfection, served with sweet potato fries and house slaw