

# 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

#### SPARKLING ELDERFLOWER LEMONADE 10

prosecco, St. Germain liqueur, lemon juice, simple syrup, served on the rocks with fresh raspberries

#### CUCUMBER JALAPEÑO MARGARITA 10

Hornitos silver tequila, muddled cucumbers, lime juice and spicy simple syrup, served in a mason jar with a salted rim and cucumber garnish

### ← BREAKFAST →

#### SPANISH OMELET 14

chorizo, Manchengo cheese, onions and roasted poblano peppers, 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 15

scrambled eggs, two fluffy pancakes, artisan maple sausage patty, home fries, toast and fruit garnish

#### 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

#### CHT BRUNCH BURGER 15

topped with cheddar cheese, artisan maple sausage patty and a fried egg, all on a brioche roll, 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 13

thick sliced bread, fresh blueberries, griddled golden brown, topped with powdered sugar, served with crisp bacon and maple syrup

### ☪ KIDS PLATTERS \$8 ☪

PANCAKES WITH BACON  
(CHOCOLATE CHIPS AVAILABLE)

FRENCH TOAST

SCRAMBLED EGGS WITH BACON & TOAST

served with milk or juice

### ☪ SIDES ☪

Maple Sausage Patty 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 + CHIPS** <sup>GF</sup> 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

**BEER BRAISED HONEY SRIRACHA WINGS** <sup>GF</sup> 12  
served with blue cheese, celery and carrot sticks

**RANCHERO NACHOS** <sup>GF</sup> 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 + 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 - STEAK, SALMON OR SHRIMP \$6

**BABY KALE, QUINOA + BLUEBERRY SALAD** <sup>GF</sup> 12  
fresh avocado, feta cheese and roasted pumpkin seeds, tossed in a cider dijon vinaigrette <sup>GF</sup>  
ADD GRILLED CHICKEN \$4 - STEAK, SALMON OR SHRIMP \$6

**STRAWBERRY + SPINACH SUMMER SALAD** <sup>GF</sup> 12  
goat cheese, pomegranate seeds and sliced almonds, tossed in a strawberry poppy seed vinaigrette  
ADD GRILLED CHICKEN \$4 - STEAK, SALMON OR SHRIMP \$6

**STEAK + 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** <sup>GF</sup> 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 + AVOCADO** <sup>GF</sup> 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 + 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** 13.5  
American cheese, lettuce, tomato and red onion  
ADD BACON \$1

**BLUE CHEESE BURGER** 14.5  
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** 15  
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 + 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** <sup>GF</sup> 17  
marinated steak tips with fries and house slaw

**FISH + CHIPS** 16  
beer battered cod, fries, cabbage slaw, lemon caper tartar sauce

**BLACKENED SALMON WITH FRESH PINEAPPLE SALSA** <sup>GF</sup> 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** <sup>GF</sup> 15  
marinated turkey tenderloins grilled to perfection, served with sweet potato fries and house slaw