

COPPER HOUSE

TAVERN

SIGNATURE BRUNCH COCKTAILS

- COPPER HOUSE BLOODY MARY** 9
Tito's vodka mixed with our bloody mix, garnished with celery salt, lemon slice and a skewer of grape tomatoes and olives
- BLT BLOODY MARY** 10
bacon infused vodka mixed with our bloody mix, garnished with a crisp slice of bacon and romaine lettuce leaf, finished with fresh ground black pepper
- PALOMA MIMOSA** 10
Dulce Vida grapefruit infused tequila, red grapefruit + lime juice, splash of simple syrup, sparkling wine topper, lime wedge garnish
- CHT PINEAPPLE COCONUT MOJITO** 10
Rum Haven coconut water rum, muddled mint, fresh pineapple, lime juice + simple syrup, splash of pineapple juice, shredded coconut rim garnish
- HAVEN ON EARTH** 10
RumHaven coconut water rum, St. Germain elderflower liqueur and lime juice, garnished with fresh mint
- RISE + SHINE** 10
Stoli Vanilla vodka, Tia Maria liqueur, coffee, cinnamon, whipped cream, cinnamon stick garnish
- ROSA 75** 10
Codigo Rosa tequila, lemon juice, simple syrup, chilled and served straight up, finished with a splash of rose wine, lemon twist garnish

← B R E A K F A S T →

- 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
- 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 ^{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

BEER BRAISED HONEY SRIRACHA WINGS ^{GF} 12
served with blue cheese, celery and carrot sticks

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 + 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

ROASTED BEET, PEAR AND CRISPY GOAT CHEESE SALAD 12
fresh field greens, walnuts, warm lightly breaded goat cheese, tossed in honey balsamic dressing
^{GF WITH REGULAR GOAT CHEESE}
ADD GRILLED CHICKEN \$4 - STEAK, SHRIMP OR SALMON \$6

APPLE, BLUE CHEESE AND TOASTED PECAN SALAD ^{GF} 12
bed of crisp romaine, dried cherries, tossed with maple cider dijon
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 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
^{GF WITHOUT TORTILLA STRIPS}
VEGETARIAN OPTION AVAILABLE - ASK YOUR SERVER

GRILLED SALMON SALAD WITH SPINACH + AVOCADO ^{GF} 16
baby spinach with sliced avocado, red onions, toasted almonds, grape tomatoes and fresh orange segments, served with dijon cider vinaigrette

HAND CRAFTED DRESSINGS
Blue Cheese • Ranch • Balsamic Vinaigrette
Cider Dijon Vinaigrette • Italian

☛ P I Z Z A ☛

Artisanal 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

LAMB PITA 14
seasoned shredded lamb, pickled slaw, arugula, tomatoes, garlic aioli, stuffed inside grilled pita

☛ LUNCH ENTRÉES ☛

COPPER HOUSE STEAK TIPS ^{GF} 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 ^{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