

Copperleaf

Restaurant & Bar



LUNCH MENU

Available 11am-2pm

CHEESE PLATE 21

Chef's Daily Selection

GEODUCK CLAM CHOWDER 16

Oyster Crackers

FANCY GRILLED CHEESE 19

White Cheddar | Fig Jam | Roasted Garlic Toun | Tomato-Fennel Soup | Fried Rosemary

CEDARBROOK CAESAR SALAD 10 | 18

Lacinato Kale | Crisp Romaine | Spanish White Anchovy | Hard-Boiled Egg | Croutons | Parmesan Snow
Add Chicken + 8 | Add Steak + 14 | Add Prawns + 8

STEAK SALAD 24

Chile-Rubbed & Grilled 4oz Flat Iron Steak | Baby Lettuces | Blue Cheese Wedge |
Pickled Mustard Seed | Dried Cherries | Chili Cashews | Pickled Red Onion
Blue Cheese Buttermilk Dressing

SMASH BURGER 16 | 22

Cave-Aged Cheddar | Garlic Aioli | Lettuce | Onion | Tomato | Hand-Cut French Fries

PASTRAMI CROQUE MADAME 20

Seeded Multigrain | Bechamel | Pickles | Dijon | Fried Egg | Crispy Mama Lil's | Hand-Cut French Fries

BENEDICTS

Hollandaise | CBL Home Fries | Fruit Garnish

Traditional Artisan Ham 20

House Cured Gravlox | Dill | Fried Capers 22

Dungeness Crab | Grilled Asparagus 34

SMOKED CHICKEN & AVOCADO TORTA 22

Telera Roll | Honey-Chipotle Marinated Chicken | Bacon | Avocado | Jalapeño | Tomato | Butter Lettuce
| Garlic-Herb Aioli | Hand-Cut French Fries

ALASKAN COD FISH & CHIPS 24

Beer Battered | Hand-Cut Fries | Tartar Sauce | Lemon

CEDAR PLANK KING SALMON 36

Summer Vegetable Succotash | Marinated Tomatoes | Shaved Fennel

PASTRY 6

Chef's Daily Selection

SEASONAL FRUIT BUCKLE 12

Vanilla Ice Cream

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

A 20% taxable service charge will be added to parties of 6 or more. 100% of the service charge will be distributed to service personnel.