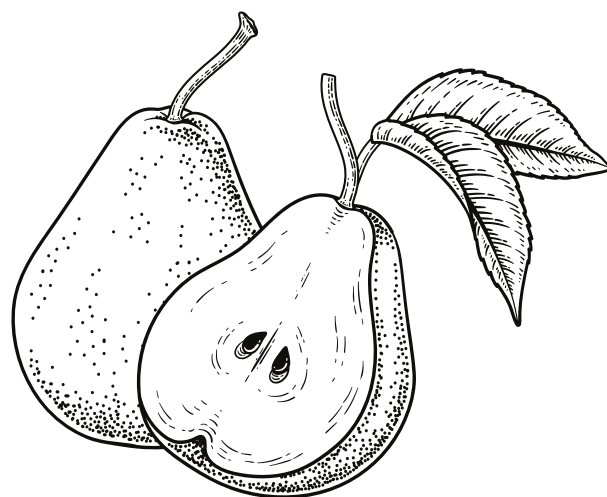


Copperleaf

Restaurant & Bar



DINNER MENU

SMALL PLATES & SHAREABLES

MACRINA BAGUETTE

tomato pesto, butter, sea salt 6

OLIVES & SMOKED ALMONDS

aromatics and spices, crostini 12

CHEESE & CHARCUTERIE

rotating selection of assorted cheeses and cured meats, cornichon, piparra pepper, dijon mustard, jam, grilled bread, sardinian cracker 32

HARVEST GREENS SALAD

pear, toasted pecan, bleu cheese, chive, herb vinaigrette 16

CHICORY SALAD

dried fig, manchego cheese, toasted hazelnut, fig vinegar 16

SALMON RILLETTE

house-smoked salmon rillette, cornichon, pickled onion, dijon, baguette 17

HOUSEMADE PANSOTI RAVIOLI

braised greens & ricotta filling, walnut sauce, wild mushroom ragout, pickled pepper, parmigiano-reggiano 22

SMOKED SCALLOP CHOWDER

potato-leek velouté, potato, carrot, chive 19

ROASTED PORK BELLY

brussels sprout slaw, agrodolce winter squash, sultanas, fried sage 18

MAINS

PAN-ROASTED BLACK COD

french lentils, sea beans, green olive, parsley leaves, arugula pistou 45

MAD HATCHER CHICKEN

savoy cabbage, glazed carrot, fingerling potato, cider sauce, apple-arugula salad 36

HONEY-GLAZED MUSCOVY DUCK BREAST

blue-cheese polenta gnocchi, honey-poached fig, butter-braised lacinato kale, coriander sauce 42

MISHIMA ULTRA WAGYU STEAK FRITES*

8oz flat iron steak, house made frites, chimichurri, peppercorn sauce, harissa aioli 58

PURE COUNTRY PORK CHOP

wilted winter greens, pickled mustard & huckleberry demi-glace, sweet onion soubise 40

GRILLED ARTICHOKE PANISSE

chickpea croquette, rotating selection of seasonal vegetables, arugula pistou, caper butter sauce, dried fruit mostarda 32

BLACKENED STEAK SALAD*

steak bites, romaine lettuce, blue cheese, dried tart cherries, pickled red onion, avocado, blue cheese buttermilk dressing 28

AUTHENTIC WAGYU FARM BURGER*

10oz hand-formed burger, brioche bun, comte cheese, truffle aioli, shredded lettuce, pickled red onion, hand cut espelette french fries 30

*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.