

Copperleaf

Restaurant & Bar

BRUNCH MENU

SOUPS, SALADS, SANDWICHES & MORE

- WARM BAUGETTE

herb balsamic dipping sauce, butter with sea salt 5
- PACIFIC NORTHWEST CLAM CHOWDER

bacon, red potato, fennel, leek, herb butter, grilled
baugette 8 / 14
- CHICKEN WINGS

franks hot sauce, blue cheese 13
- PORTOBELLA FRIES

harissa aioli 16
- BRIOCHE GRILLED CHEESE TOMATO-
FENNEL SOUP

chive & extra virgin olive oil
cup 15 | bowl 19
- BLACK & BLUE SALAD

steak bites*, romaine lettuce, blue cheese, dried cherries,
pickled red onion, blue cheese buttermilk dressing 21
- ORGANIC GEMS SALAD

hazelnuts, pickled onions, fine herb vinaigrette 12
add salad steak bites or grilled chicken + 7*
add sautéed shrimp + 9
- KALE CAESAR SALAD

baby kale, romaine, spanish white anchovy, chopped
egg, olive oil croutons, shaved parmesan 14
add salad steak bites or grilled chicken + 7
add sautéed shrimp + 9
- TURKEY AVOCADO CLUB

toasted brioche, bacon, avocado, tomato, butter lettuce
+ tomato soup or salad or french fries 21
- BAJA SHRIMP TACOS

three grilled flour tortillas, marinated shrimp, crisp slaw,
chipolte aioli, cilantro-radish salad, pumpkin seed, pico de
gallo, avocado 19
- CEDARBROOK SMASH BURGER

toasted bun, shredded lettuce, sweet onions, pickles,
american cheese, burger sauce + tomato soup or
salad or french fries 24
add on bacon, avocado, fried egg, +4
- ALASKAN TRUE COD FISH & CHIPS

yuzu remoulade, lemon 24

SIDES

- FARM FRESH EGG* 3

FRIES 6

TRUFFLE PARMESAN FRIES 7

CUP OF SOUP 6

SIDE SALAD 6

BRUNCH FAVORITES

- WARM HOUSEMADE BLUEBERRY
STRUESEL MUFFIN

cbl honey butter 7
- COMPLETE BREAKFAST

two eggs any style*, choice of meat, potato rissole,
macrina toast, house preserves 23
- DAILY CHEFS SCRAMBLE

three farm fresh eggs, chefs seasonal flavors, potato
rissole 20
- CHICKEN SAUSAGE & MUSHROOM OMELETTE

uli's chicken sausage, spinach, roasted mushrooms, comte
cheese, potato rissole 20
- BUTTERMILK PANCAKES

plain 14
blueberry 15
chocolate chip 15
- BENEDICTS

served with potato rissole, scratch made hollandaise
traditional artisan ham* 22
spinach, avocado, * 21
3oz dungeness crab, avocado* 34
- ORGANIC STEEL CUT OATS

oat milk, maple syrup, currants, berries, pecans 12
- CROISSANT BREAKFAST SANDWICH

fried egg, smoky bacon, arugula, cheddar cheese,
sriracha aioli 16
- SMOKED SALMON BAGEL

lox*, chive cream cheese, macrina everything bagel,
red onions, capers, radish, sprouts 15

- AVOCADO TOAST

rustic bread, avocado, arugula, pumpkin seed, radish
14
add egg +3 / add 2 oz dungeness crab +17*

BAKERY FAVORITES & SWEETS

- ASSORTED CHOCOLATE & BERRY-FILLED
BEIGNETS 8

FRESH BAKED CROISSANT 5

SOURDOUGH or WHOLE WHEAT TOAST &
HOUSE PRESERVES 3

BRUNCH MEATS 6

- SMOKED BACON

CHICKEN SAUSAGE

HARD SMOKED KIELBASA SAUSAGE

SALMON LOX

*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.