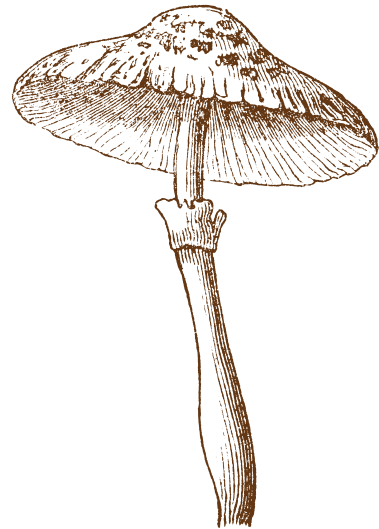


Copperleaf

Restaurant & Bar



DINNER MENU

SMALL PLATES & SHAREABLES

MACRINA BAGUETTE

tomato pesto, butter, sea salt 8

OLIVES & SMOKED ALMONDS

aromatics and spices, crostini 14

CHEESE & CHARCUTERIE

rotating selection of assorted cheeses and cured meats, comichon, piparra pepper, dijon mustard, jam, grilled bread, sardinian cracker 34

HARVEST GREENS SALAD

pear, toasted pecan, bleu cheese, chive, herb vinaigrette 18

CHICORY SALAD

dried fig, manchego cheese, toasted hazelnut, fig vinegar 18

SALMON RILLETTE

house smoked salmon rillette, comichon, pickled onion, dijon, baguette 19

HOUSEMADE PANSOTI RAVIOLI

braised greens & ricotta filling, walnut sauce, wild mushroom ragout, pickled pepper, parmigiano reggiano 24

SMOKED SCALLOP CHOWDER

potato leek velouté, potato, carrot, chive 21

ROASTED PORK BELLY

brussels sprout slaw, agrodolce winter squash, sultanas, fried sage 20

MAINS

PNW WILD SALMON

dungeness crab, lentil crepes, preserved lemon beurre blanc, baby turnips, arugula pistou 47

MAD HATCHER CHICKEN

savoy cabbage, glazed carrot, fingerling potato, cider sauce, apple arugula salad 38

HONEY-GLAZED MUSCOVY DUCK BREAST

blue cheese polenta gnocchi, honey poached fig, butter braised lacinato kale, coriander sauce 44

MISHIMA ULTRA WAGYU STEAK FRITES*

8oz flat iron steak, house made frites, chimichurri, peppercorn sauce, harissa aioli 60

PURE COUNTRY PORK CHOP

white corn grits, sauteed haricot verts, curry cream, trout roe 47

GRILLED ARTICHOKE PANISSE

chickpea croquette, rotating selection of seasonal vegetables, arugula pistou, caper butter sauce, dried fruit mostarda 34

BLACKENED STEAK SALAD*

steak bites, romaine lettuce, blue cheese, dried tart cherries, pickled red onion, avocado, blue cheese buttermilk dressing 30

AUTHENTIC WAGYU FARM BURGER*

10oz hand formed burger, brioche bun, comte cheese, truffle aioli, shredded lettuce, pickled red onion, hand cut espelette french fries 32

*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.