

SNACKS

DUCK FAT FRIES ^{GF}
garlic aioli, grated parmesan // 8

MARINATED OLIVES** ^{GF V VE}
citrus & herbs // 5

PORK BELLY & CORN FRIED OYSTERS ^{GF}
crystal glaze, pickled okra, blue cheese crumbles,
buttermilk dressing // 15

BRUSSELS SPROUTS ^{GF V}
garlic aioli, grated parmesan // 8

BOURBON GLAZED SMOKED SALMON
dill and leek cream, toast points // 16

FRESH MARKET VEGETABLES
daily selection // 9

JUMBO LUMP CRAB DEVILED EGGS // 8 ^{GF}

CHEF'S CHARCUTERIE & CHEESE BOARD**
2 meats, 2 cheeses & accompaniments // 18 OR
3 meats, 3 cheeses & accompaniments // 24

SOUP & SALADS

CHICKEN & BOUDIN GUMBO // 8

TOMATO BASIL ^{GF}
egg, serrano ham, basil oil // 6

BABY HERBS ^V
seasonal fruit, candied pecans, house cheese,
citrus vinaigrette // 9
add ons: chicken 5 // wild American shrimp 6
salmon 6 // steak 10

CHEF'S CHARCUTERIE SALAD**
daily cured meats, house cheese, olives,
pecans, blue cheese vinaigrette // 16

ROASTED BEETS ^{GF V}
honey whipped goat cheese, basil pesto // 12

BLACKENED TUNA NIÇOISE SALAD* ^{GF}
Yukon gold potato, haricot verts, charred tomato,
butter lettuce // 12

ROASTED CAULIFLOWER & ANCIENT GRAINS ^{GF V}
kale, farmer's cheese, crushed almonds, crispy shallots, golden
raisin vinaigrette // 14

KIDS MENU

KIDS GRILLED CHEESE // 6

FRIED CHICKEN TENDERS // 6

CHEESE FLATBREAD // 6

*This menu is temporary and only valid through April 2020. Please check
www.coppervinewine.com for the most up to date menus.

FLATBREADS

DUCK CONFIT

bacon jam, goat cheese, micro arugula // 18

FIG & GOAT CHEESE ^V

fig preserves, goat cheese, micro arugula,
balsamic glaze // 15

SERRANO HAM

pine nuts, shiitake mushrooms, gruyère // 12

MARGHERITA ^V

baby heirloom tomato, mozzarella,
fresh basil // 11

GRILLED VEGETABLE ^V

roasted vegetable medley, marinara, mozzarella,
fresh basil // 13

SANDWICHES

SMOKED CHICKEN SALAD CLUB SANDWICH

Chisesi's ham, bacon, provolone, butter lettuce,
heirloom tomato // 12

FRIED SHRIMP POBOY

wild American shrimp, pepper jelly,
tasso, pickled okra // 16

BLACKENED GULF FISH POBOY

butter lettuce, heirloom tomato,
court bouillon aioli // 18

GRILLED CHEESE

Irish cheddar, American, Provolone, and
Port Salut with a cup of tomato basil // 12

8OZ WAGYU BEEF BURGER

gruyère, caramelized onions, dijon mustard,
butter lettuce, heirloom tomato // 16

IMPOSSIBLE® BURGER ^V

plant-based burger, gruyère, caramelized onions,
dijon mustard, butter lettuce, heirloom tomato // 15

COPPER VINE CUBAN

Chisesi's ham, house smoked pork loin, pickled
peppers, provolone, yellow mustard // 12

MAINS

HERB ROASTED MUSHROOM ^V PASTA

Cognac, parmesan cream, soft
poached egg
sm// 15 lg // 22

SMOTHERED CHICKEN & MUSHROOM FRICASSEE

pearl onions, root vegetables, fresh thyme,
buttermilk biscuit // 19

STEAK FRITES ^{GF}

two 4 ounce petit filets, duck fat fingerlings
peppercorn & brandy butter // 29



GF =gluten free V =vegetarian VE =vegan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**Contains olives which may include pits.
We only use seafood sourced from sustainable fisheries located in American waters.