**SNACKS**

**DUCK FAT FRIES** $f$
- garlic aioli, grated parmesan // 8

**MARINATED OLIVES** $f$ $v$ $ve$
- citrus & herbs // 5

**PORK BELLY & CORN FRIED OYSTERS** $f$
- crystal glaze, pickled okra, blue cheese crumbles, buttermilk dressing // 15

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

**FRESH MARKET VEGETABLES**
- daily selection // 9

**JUMBO LUMP CRAB DEVILED EGGS** $f$
- garlic aioli, grated parmesan // 8

**BRUSSELS SPROUTS** $v$
- garlic aioli, grated parmesan // 8

**SOUP & SALADS**

**CHICKEN & BOUDIN GUMBO** // 8

**BABY HERBS** $v$
- seasonal fruit, candied pecans, house cheese, citrus vinaigrette // 9
- add ons: wild American shrimp 6  chicken 5  steak 10

**ROASTED CAULIFLOWER & ANCIENT GRAINS** $f$ $v$
- kale, farmer’s cheese, crushed almonds, crispy shallots, golden raisin vinaigrette // 14

**FLATBREADS**

**DUCK CONFIT**
- bacon jam, goat cheese, micro arugula // 18

**FIG & GOAT CHEESE** $v$
- fig preserves, goat cheese, micro arugula, balsamic glaze // 15

**MARGHERITA** $f$
- baby heirloom tomato, mozzarella, fresh basil // 11

*This menu is temporary and only valid through April 2020. Please check www.coppervinewine.com for the most up to date menus.*
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

**Contains olives which may include pits.**

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**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

- **OYSTER POBOY**
  fried oyster remoulade poboy // 18

- **GRILLED CHEESE**
  Irish cheddar, American, Provolone, and Port Salut with chips // 12

- **8OZ WAGYU BEEF BURGER**
  gruyère, caramelized onions, dijon mustard, butter lettuce, heirloom tomato // 16

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

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**MAINs**

- **HERB ROASTED MUSHROOM PASTA**
  Cognac, parmesan cream, soft poached egg
  sm// 15  lg // 22

- **CENTER CUT DUROC PORK CHOP**
  stone ground grits, mustard greens, grilled grapes, whole grain mustard, apple cider glaze // 26

- **STEAK FRITES**
  two 4 ounce petit filets, duck fat fingerlings peppercorn & brandy butter // 29

- **WILD SHRIMP & GRITS**
  wild white American shrimp, sauce piquante over crispy grit cake with pickled red onion // 21

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**KIDS MENU**

- **KIDS GRILLED CHEESE** // 6

- **FRIED CHICKEN TENDERS** // 6

- **CHEESE FLATBREAD** // 6

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* = gluten free  \(\checkmark\) = vegetarian  \(\checkmark\) = vegan

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We only use seafood sourced from sustainable fisheries located in American waters.