

SNACKS

MARINATED OLIVES** GF V VE

citrus & herbs // 6

ASSORTED PICKLES // 5 GF VE

🕒 JUMBO LUMP CRAB DEVILED EGGS // 8 GF

🕒 PORK BELLY & CORN FRIED OYSTERS GF

crystal glaze, pickled okra, blue cheese crumbles, buttermilk dressing // 12

LA CRAWFISH BEIGNETS

Meyer lemon aioli, sweet corn & crawfish filling, chow chow // 9

SMOKED FISH RILLETES

gulf fish dip, everything seasoning, pickled onions, grilled bread // 11

FOR THE TABLE

DUCK CONFIT FLATBREAD

bacon jam, goat cheese, micro arugula // 18

🕒 FIG & GOAT CHEESE FLATBREAD V

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

MARGHERITA FLATBREAD V

baby heirloom tomato, mozzarella, fresh basil // 11

🕒 BRUSSELS SPROUTS GF V

grated parmesan with garlic aioli // 8

BLACK TRUFFLE FRIES GF

parsley, fresh garlic with black peppercorn & parmesan aioli // 9

🕒 DUCK DEBRIS FRIES

mozzarella curds, caramelized onion, duck gravy // 15

GULF SEAFOOD BOIL BOARD

smoked fish dip, poached shrimp, West Indies seafood salad & accompaniments sm // 19 lg // 29

FRESH MARKET VEGETABLES // 9

CHEF'S CHARCUTERIE & CHEESE BOARD**

2 meats, 2 cheeses & accompaniments // 18 OR 3 meats, 3 cheeses & accompaniments // 24

SOUPS & SALADS

add: chicken 5 // wild American shrimp 8 // crispy oysters 8 // steak 11

CHICKEN & BOUDIN GUMBO

sm // 8 lg // 12

SOUP OF THE SEASON

sm // 7 lg // 10

BABY HERBS V

seasonal fruit, candied pecans, goat cheese, citrus vinaigrette sm // 8 lg // 11

SUNFLOWER ARUGULA SALAD GF V

parmesan, lemon zest, olive oil, black pepper, sunflower seeds sm // 7 lg // 10

ROASTED BEETS GF V

charred herb pesto, avocado, orange, fresh cheese, walnuts // 12

BLACKENED TUNA NIÇOISE SALAD GF

Yukon gold potato, haricot verts, pickled tomato, egg // 13

SUGARCANE CURED TOMATO & AVOCADO BOWL GF V

ancient grains, fresh mozzarella, grilled corn, red onion, cane vinaigrette, spring greens // 14

MAINS

All sandwiches and burgers served with petite arugula salad or fries
substitute: brussels sprouts 2 // fresh market vegetables 3 // fresh fruit 2

8 OZ WAGYU BURGER

gruyère, caramelized onions, dijon mustard, lettuce, seasonal tomato // 16

MAKE IT VEGETARIAN WITH THE IMPOSSIBLE®

🍷 THE GREEN VINE SANDWICH ^{VE}

plant-based patty, avocado mash, sprouts,
charred onion relish, sunflower seeds, ciabatta // 15

LA CRAWFISH GRILLED CHEESE

aged cheddar, slow roasted tomatoes,
mustard remoulade, sourdough bread // 13

CREOLE TOMATO SANDWICH ^V

house pulled mozzarella, arugula, basil pesto,
cane cured sundried tomato, fresh tomatoes, ciabatta // 12

SMOKED CHICKEN SALAD CLUB

Chisesi's ham, bacon, provolone, lettuce, tomato // 14

GRACIOUS BAKERY CROSSIANT

CUBAN SANDWICH

Chisesi's ham, house smoked pork loin, pickles, provolone, yellow mustard // 13

🍷 WILD AMERICAN SHRIMP & GRITS

sauce piquante, stone ground grits, roasted peppers, pickled onion // 21

CHICKEN PICCATA

chicken breast, artichoke hearts, lemon-caper sauce with
side of fresh pasta & marinara // 17

STEAK FRITES ^{GF}

two 4 oz petit filets, duck fat fingerlings, green onion chimichurri // 29

SEARED GULF FISH ^{GF}

charred herb vin, summer squash, corn, butter bean succotash, citrus // 24

CENTER CUT DUROC PORK CHOP ^{GF}

stone ground grits, hearty greens, grilled grapes, whole grain mustard, apple cider glaze // 26

🍷 JUMBO LUMP CRAB GNOCCHI

asparagus, leeks, smoked corn purée, bacon
sm // 19 lg // 24

HERB ROASTED MUSHROOM PASTA ^V

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

add: chicken 5 // wild American shrimp 8 //crispy oysters 8 // steak 11



Copper Vine Signature Menu Items