

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

Ⓢ **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

CAJUN CARROTS GF V
buttermilk ranch, black walnuts, tender herbs // 7

Ⓢ **FIG & GOAT CHEESE FLATBREAD**
fig preserves, goat cheese, micro arugula,
balsamic glaze // 15
add: confit duck 3

MARGHERITA FLATBREAD V
tomato sauce, garlic, fresh mozzarella, basil // 11

GULF SEAFOOD BOIL BOARD

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

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 GF V
& **AVOCADO BOWL**
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

COCHON DE LAIT CUBAN

slow roasted pork, ham, gruyère cheese, bread & butter mirliton
pickles, aged hot sauce, yellow mustard // 13

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

Ⓢ 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

BRUNCH

OFFERED SATURDAY & SUNDAY

10:30AM TILL 3PM

SPRING VEGETABLE QUICHE

asparagus, leeks, spinach, aged cheddar,
savory custard, flaky crust // 13

add: crawfish tails // 7 OR jumbo lump crab // 8

GRAND MARNIER PAIN PERDU

macerated berries, orange zest, sweet cream,
pecans // 12

Ⓢ WILD AMERICAN SHRIMP & GRITS

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

CROQUE MADAME

sliced ham, gruyère cheese, dijonnaise,
cheese sauce, sunny side up egg on sourdough // 12

BEIGNETS // 12



Copper Vine Signature Menu Items