

SNACKS

MARINATED OLIVES** GF V VE

citrus & herbs // 6

ASSORTED PICKLES // 5 GF VE

Ⓢ JUMBO LUMP CRAB DEVEILED 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 & AVOCADO BOWL GF V

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

PICK TWO

COMBINE TWO SELECTIONS BELOW // 13

Salad

BABY HERBS SALAD
SUNFLOWER ARUGULA

Half Sandwich

CREOLE TOMATO
LA CRAWFISH GRILLED CHEESE
CUBAN SANDWICH
THE GREEN VINE SANDWICH

Soup

CHICKEN & BOUDIN GUMBO
SOUP OF THE SEASON

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

Ⓢ 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 BF

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

SEARED GULF FISH BF

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



Copper Vine Signature Menu Items