

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

Ⓢ **DUCK DEBRIS FRIES**
battered fries, mozzarella curds,
caramelized onion, duck gravy // 13

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

Ⓢ **FIG & GOAT CHEESE FLATBREAD** V
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

FRENCH SHALLOT SOUP
crostini, gruyère, pub cheese, thyme
sm // 7 lg // 10

BABY HERBS GF V
seasonal fruit, candied pecans,
goat cheese, citrus vinaigrette
sm // 8 lg // 11

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

BLACKENED TUNA NIÇOISE SALAD GF
Yukon gold potato, haricot verts,
pickled tomato, egg // 13

ANCIENT GRAIN & SUGARCANE SALAD GF V
golden beets, crispy bacon, fresh cheese, dried fruit,
pumpkin seeds, baby kale mixed greens,
sugarcane vinaigrette // 13



Copper Vine Signature Menu Items

SANDWICHES

All sandwiches and burgers served with petite arugula salad or fries

substitute:

brussels sprouts 2 // cajun carrots 3 // fresh fruit 2

CREOLE TOMATO SANDWICH ^V

fresh mozzarella, basil pesto,
cane cured sun dried tomato, seasonal tomatoes,
toasted ciabatta // 12

THE GREEN VINE ^{VE}

plant-based burger, sweet red pepper spread, tomato,
sprouts, charred onion relish, sunflower seeds,
toasted ciabatta // 15

LA CRAWFISH GRILLED CHEESE

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

SMOKED CHICKEN SALAD CLUB

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

COCHON DE LAIT CUBAN

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

8 OZ WAGYU BURGER

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

MAKE IT VEGETARIAN WITH THE IMPOSSIBLE®

MAINS

HERB ROASTED MUSHROOM PASTA ^V

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

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

SEMOLINA GNOCCHI & DUCK CONFIT

butternut squash, kale, blue cheese,
toasted pecans, balsamic duck jus
sm // 19 lg // 24

CHICKEN PICCATA

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

SEARED GULF FISH ^{GF}

LA popcorn rice, greens, legumes, squash,
charred herb vinaigrette, citrus // 24

STEAK FRITES ^{GF}

two 4 oz petit filets, crispy smashed fingerling potatoes,
green onion chimichurri // 29

BRUNCH

OFFERED SATURDAY & SUNDAY

10:30AM TILL 3PM

APPLE FRITTER FRENCH TOAST ^V

Saint-André cheese, caramelized apples & pears,
spicy pecans, warm apple bourbon syrup // 12

WILD AMERICAN SHRIMP & GRITS

Creole spiced tomato gravy, rosemary, lemon,
stone ground grits, roasted peppers, pickled onion // 21

COCHON DE LAIT BENNY ^{GF}

stone ground grit cake, greens, pork debris,
apple cider pork jus, two eggs, hollandaise // 15

CROQUE MADAME

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

BEIGNETS

three flaky French doughnuts dusted in powdered sugar // 6



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