



# COPPERVINE

MENU OFFERED OCTOBER 19<sup>TH</sup> - 25<sup>TH</sup>

## PICK TWO LUNCH *\$13 per person*

Available Monday - Friday

### COMBINE TWO SELECTIONS BELOW

*Salad*

**BABY HERBS SALAD**  
**SUNFLOWER ARUGULA SALAD**

*Half Sandwich*

**CREOLE TOMATO SANDWICH**  
**LA CRAWFISH GRILLED CHEESE**  
**COCHON DE LAIT CUBAN**  
**THE GREEN VINE**

*Soup*

**CHICKEN & BOUDIN GUMBO**  
**FRENCH SHALLOT SOUP**

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## DINNER *\$35 per person*

### COURSE 1

*Select 1*

**DEILED EGGS**  
**PORK BELLY & CORN FRIED OYSTERS**

### COURSE 2

*Select 1*

**SEARED GULF FISH**  
**WILD AMERICAN SHRIMP & GRITS**

### COURSE 3

*Select 1*

**BROWN BUTTER & CHOCOLATE POT DE CRÈME**  
**BANANAS FOSTER RUM CAKE**

Ask CV sommelier, Lydia, for her wine pairing recommendations!



# COPPERVINE

## **BRUNCH** \$25 per person

Offered Saturday & Sunday 10:30AM til 3PM

### **THREE COURSE MENU**

#### **COURSE 1**

*Select 1*

#### **MIMOSA**

#### **FRENCH SHALLOT SOUP**

#### **SUNFLOWER ARUGULA SALAD**

#### **COURSE 2**

*Select 1*

#### **COCHON DE LAIT BENNY**

#### **CROQUE MADAME**

#### **COURSE 3**

*Select 1*

#### **BEIGNETS**

#### **BROWN BUTTER & CHOCOLATE POT DE CRÈME**

Ask CV sommelier, Lydia, for her wine pairing recommendations!