

## SNACKS

**MARINATED OLIVES\*\*** GF V VE  
rosemary & balsamic // 6

Ⓢ **JUMBO LUMP CRAB DEVEILED EGGS** // 8 GF

**LA CRAWFISH BEIGNETS**  
Meyer lemon aioli, sweet corn & crawfish filling,  
chow chow // 10

**SMOKED FISH RILLETES**  
gulf fish dip, everything seasoning, pickled onions,  
grilled bread // 11

Ⓢ **PORK BELLY & CORN FRIED OYSTERS** GF  
crystal glaze, pickled okra, blue cheese crumbles,  
buttermilk dressing // 12

## 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

**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

## PICK TWO

COMBINE TWO SELECTIONS BELOW // 13

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

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

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

## 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 <sup>V</sup>

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

### THE GREEN VINE <sup>VE</sup>

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

Add 1 oz butter poached jumbo lump blue crab // 9

### HERB ROASTED MUSHROOM PASTA <sup>V</sup>

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 // 19

### SEARED GULF FISH <sup>GF</sup>

LA popcorn rice, greens, legumes, squash, charred herb vinaigrette, citrus // 26

### STEAK FRITES <sup>GF</sup>

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



Copper Vine Signature Menu Items