

## SHARED PLATES

### FRIED GREEN TOMATOES <sup>V</sup>

cracked pepper chèvre  
balsamic reduction | basil

### DUNGENESS CRAB CAKES

frisée | heirloom tomato | tartar  
chive oil

### BLISTERED SHISHTOS <sup>V</sup>

furikake | soy caramel  
charred lemon | fresno chile

### BOURBON DEVEILED EGGS <sup>GF</sup>

bacon jam | pecan | chive

### FRITTO MISTO

shrimp | calamari | bay scallop  
zucchini | crooked neck squash  
charred lemon

### BACON WRAPPED DATES <sup>GF</sup>

chèvre | pistachio | spicy honey

### JALAPENO CORN FRITTER <sup>V</sup>

adobo aioli | pickled onion

### CHICKEN WINGS <sup>GF</sup>

carolina bbq or nashville hot

### PICKLES & PIMENTO <sup>V</sup>

fried pickles | pimento

### BLACK EYED PEA HUMMUS <sup>V</sup>

sumac | caraway | sage | pepitas  
heirloom tomato | feta | evoo | naan

### CHEF'S CHARCUTERIE BOARD

Chef's selection of cured meat,  
cheese & accoutrement

## MAIN

### BAYOU MUSSELS

andouille sausage | sweet corn | cherry tomato | holy trinity  
paprika butter | sourdough baguette

### NY STEAK & FRITES

12 oz ny strip | rosemary-parmesan duck fat fries | chimichurri

### FILET MIGNON <sup>GF</sup>

twice fried fingerlings | asparagus | béarnaise  
add crab oscar \$

### CAST IRON DUCK BREAST

jalapeño corn fritter | pork belly collard greens | hot honey

### TAGLIATELLE

house made pasta | italian sausage | kale | sun dried tomato  
lemon cream | parmesan

### PORK OSSO BUCO <sup>GF</sup>

bourbon peach & pecan glaze | collard greens  
cannellini beans

### SHRIMP & GRITS <sup>GF</sup>

aged cheddar | trumpet & maitake mushrooms | sage butter  
applewood bacon

### PAN SEARED SCALLOPS <sup>GF</sup>

sweet potato | browned butter risotto | almond | chive oil

### GRILLED SCOTTISH SALMON <sup>GF</sup>

roasted cauliflower | trumpet & maitake mushrooms | shallot  
tart cherry vinaigrette

### HOT CHICKEN & BEIGNETS

open face texas toast | pickle | spicy slaw  
bourbon peach & pecan glazed beignets

## SOUP & SALAD

### SUN DRIED TOMATO BISQUE <sup>V</sup>

basil | crouton | mascarpone

### ARUGULA <sup>GF V</sup>

sweet potato | chèvre | shallot | pecan  
hydrated tart cherry | mustard vinaigrette

### KALE <sup>GF</sup>

dried fig | pear | pistachio | feta | bacon  
aged balsamic vinaigrette

### ROMAINE

baby gem romaine | sourdough crouton | parmesan  
blackened anchovy | cajun caesar dressing

## HANDHELDS

### BLACKENED FISH TACOS <sup>GF</sup>

cajun slaw | pickled onion | jalapeno  
avocado | chipotle aioli | corn tortilla

### PORK BELLY TACOS

kimchi | fresno chile | green onion  
sriracha aioli | corn tortilla

### DUROC & ANGUS BURGER\*

duroc pork belly & angus brisket patty | gruyere  
trumpet & maitake mushrooms | mustard aioli  
butter lettuce | crispy onion

### CLASSIC DOUBLE SMASH BURGER\*

american | pickled onion | butter lettuce | tomato  
pickle | caramelized onion

## SIDES

### CAST IRON BRUSSELS SPROUTS <sup>GF</sup>

chèvre | bacon | dried tart cherry  
barrel aged balsamic

### ROASTED SWEET POTATO <sup>GF V</sup>

bourbon & peach pecan glaze

### COLLARD GREENS <sup>GF</sup>

pork belly | onion | garlic | hot sauce

### GRILLED ASPARAGUS <sup>GF V</sup>

bearnaise | herbs

### WAFFLE FRIES <sup>V</sup>

salt | pepper

### CHEDDAR GRITS <sup>GF V</sup>

aged cheddar

### MAC & CHEESE <sup>V</sup>

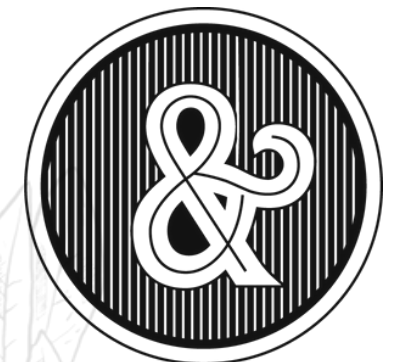
smoked gouda | cavatappi

### SAUTÉED VEGETABLES <sup>GF V</sup>

zucchini | yellow squash  
trumpet & maitake mushroom

### DUCK FAT FRIES

garlic | rosemary | parmesan



@copperandsageaz