

## Small Plates

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<b>Fritters</b>	8
<i>apple, thyme, cinnamon sugar, pomegranate molasses crème fraîche</i>	
<b>Roasted Butternut Squash Soup</b>	9
<i>crispy pork belly, apple brown butter, puffed rice</i>	
<b>Broccoli Cheddar Soup</b>	9
<i>roasted broccoli</i>	
<b>Garden Salad</b>	12
<i>local lettuces, seasonal fruits, local cheeses, spiced or candied nuts, chive vinaigrette *add chicken - 7 / salmon - 9</i>	
<b>Shells + Aged Cheddar</b>	12
<i>Prima Terra Farms duck confit, roasted garlic + smoked paprika breadcrumbs</i>	
<b>House-Made Sausage + Apple Skewers</b>	15
<i>charcoal-grilled, rosemary, Cambridge sauce</i>	
<b>Tots</b>	10
<i>parmesan potato bites, chili garlic mayo</i>	
<b>Roasted Squash Butter</b>	12
<i>whipped ricotta, house-made garlic herb focaccia</i>	
<b>Fresno Chile Buffalo Wings</b>	9
<i>house-fermented fresno chile buffalo sauce, blue cheese aioli</i>	
<b>Garlic Parsley Fries</b>	7
<i>garlic aioli</i>	
<b>Brussels Sprouts</b>	10
<i>pickled shallot, applewood bacon, Minus 8 vinegar</i>	

## Large Plates

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<b>House-Smoked Sausage Flatbread</b>	16
<i>san marzano, gruyere, caramelized onion</i>	
<b>Coppin's Burger</b>	20
<i>Sakura Farms wagyu, pepper jack, applewood bacon, chipotle aioli, fried string onions, shredded lettuce, house- made potato bun, garlic parsley fries</i>	
<b>Wagyu Steak Frites</b>	32
<i>Sakura Farms ribeye, garlic parsley fries, red wine reduction</i>	
<b>Pan-Roasted Arctic Char</b>	32
<i>French lentils, house-smoked sausage, walnuts, dates</i>	
<b>Free Range Chicken Piccata</b>	27
<i>chardonnay + brown butter sauce, thumbelina carrots, roasted Brussels sprouts, fried capers</i>	
<b>Ricotta Gnocchi</b>	28
<i>roasted pear, bacon almond crumble, burnt sage + lemon oil</i>	



# Dinner

## Wines by the Bottle

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Starborough Sauvignon Blanc	32
Chalk Hill Chardonnay	38
Imagery Pinot Noir	32
Smith + Hook Cabernet	43

## Cocktails for 2 or 4

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<b>Liquid Knowledge</b>	16/30
<i>Four Roses, ginger, lime, soda water, Jamaican #1 bitters</i>	
<b>Coppin's Old Fashioned</b>	16/30
<i>Buffalo Trace, New Riff single barrel 50 Shades of Grain, demerara, trinity bitters</i>	
<b>Fall Sangria</b>	18/34
<i>red wine, sparkling wine, orange juice, cinnamon, blackberries, blueberries</i>	
<b>Crust-ed the Storm</b>	16/30
<i>pie crust-washed Old Forester rye, Giffard crème de mure, lemon, demerara, house tiki bitters, cherry bark + vanilla bitters</i>	
<b>Perseverance</b>	20/38
<i>Corazon tequila, lime, pineapple, juniper, roasted blueberries, Mathilde framboise, Jamaican #2 bitters</i>	

## Desserts

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<b>Apple Butter Cheesecake</b>	9
<i>speculoos crust, caramelized white chocolate, hazelnut gingersnap crunch, cider-poached apples</i>	
<b>Carrot Cake</b>	9
<i>cream cheese swiss buttercream, brown butter caramel, candied walnuts</i>	
<b>Chocolate Olive Oil Torte</b>	9
<i>miso butterscotch, vanilla-poached pineapples, coconut cashew crumble</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

We believe in using the freshest + highest quality ingredients available