

Dinner



Small Plates

Cauliflower Bisque	9
<i>crispy ham, parmesan, Aleppo pepper</i>	
Garden Roots Salad	12
<i>local lettuces, seasonal fruits, local cheeses, spiced or candied nuts, chive vinaigrette</i>	
<i>*add chicken - 7 / salmon - 9</i>	
Burrata + Marinated Eggplant	14
<i>local cherry tomatoes, focaccia croutons, basil</i>	
Hamachi Crudo	17
<i>radish salad, avocado mousse, house ponzu</i>	
Artisan Cheese + Charcuterie Board	24
<i>three house-cured meats, two local cheeses, pimento cheese, mustards, giardiniera + pickles, preserves, 16 Bricks purple barley bread</i>	
Grilled Broccolini	10
<i>Calabrian chile, preserved lemon</i>	
Tots	10
<i>parmesan potato bites, chili garlic mayo</i>	
Corn Fritters	8
<i>buttermilk remoulade</i>	
Hand-Cut Beef Fat Fries	7
<i>tossed with parsley + garlic, garlic aioli</i>	

Large Plates

Coppin's Burger	20
<i>Sakura Farms wagyu, jarlsberg, applewood bacon, caramelized onion, special sauce, challah bun, beef fat fries</i>	
Roasted Eggplant Shakshuka	25
<i>tomato + bell pepper sauce, green lentils, basmati</i>	
<i>add chicken - 7 / salmon - 9</i>	
Pan-Seared Lane Snapper	32
<i>basmati, green curry, snap peas, coconut</i>	
Mahi Mahi	29
<i>black-eyed peas, marinated kohlrabi, tomatillo herb purée</i>	
Roasted Free Range Chicken	28
<i>green lentils, swiss chard, red pepper purée</i>	
Grilled Duroc Pork Loin	28
<i>black beans, roasted cherry tomato, scallion chimichurri</i>	
Lamb Ragú	28
<i>house-made pasta, San Marzanos, fresh herbs, pecorino romano</i>	
Charcoal-Grilled Wagyu Ribeye	35
<i>smoked tomato sauce, blistered shishito peppers, fresh corn, anchovy vinaigrette</i>	

20% gratuity will be added to parties of 8 or more

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