

Dinner



Small Plates _____

Brown Butter Cornbread	8
<i>local honey, jalapeño butter</i>	
Country Ham Biscuit	9
<i>black pepper biscuit, Benton's country ham, arugula, lemon vinaigrette, pepper jelly, mayo</i>	
Gazpacho	10
<i>watermelon, tomato, cilantro, chiles, EVOO</i>	
Strawberry Basil Salad	14
<i>80 Acres lettuces, macerated strawberries, dried apricots, goat cheese, toasted pecans, basil vinaigrette</i>	
<i>*add chicken - 9 / Faroe Island salmon - 12</i>	
Buffalo Mozzarella	22
<i>roasted pistachios, spinach + walnut pesto, spring peas, EVOO, 16 Bricks arcade sourdough</i>	
Artisan Cheese + Charcuterie Board	26
<i>three house-cured meats, two local cheeses, pimento cheese, mustards, pickles, preserves, 16 Bricks arcade sourdough</i>	
Grilled Oishii Shrimp	17
<i>chili + lime marinated, cilantro</i>	
"Tots"	10
<i>parmesan potato bites, chili garlic mayo</i>	
Green Garbanzo Fritters	10
<i>tzatziki dip</i>	
Hand-Cut Beef Fat Fries	7
<i>tossed with parsley + garlic, garlic aioli</i>	

Large Plates _____

Coppin's Burger	22
<i>Sakura Farms wagyu, bacon jam, aged cheddar, \$7 sauce, Roothouse Aquaponics lettuces, Sixteen Bricks challah bun, beef fat fries</i>	
Bourbon-Glazed Carrot	26
<i>asparagus, red cabbage gel, pickled peppers, confit shallot jus</i>	
<i>add chicken - 9 / Faroe Island salmon - 12</i>	
Pan-Seared Sablefish	34
<i>roasted carrots, sweet mirin basmati rice, red pepper + lime purée</i>	
Roasted Airline Chicken Breast	34
<i>soubise, roasted Shroomery chestnut mushrooms, brown butter sunchokes, lemony Roothouse Aquaponics rainbow chard</i>	
Filet Mignon	42
<i>confit fingerling potatoes, bacon + gorgonzola cream, Roothouse Aquaponics cress, green apple, cabernet rosemary salt</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