



## APPETIZERS

Brown Butter Cornbread <i>local honey, jalapeño butter</i>	8
"Tots" <i>parmesan potato bites, chili garlic mayo</i>	10
Elote Fritters <i>roasted corn, cotija cheese, lime + cilantro buttermilk dip, tajin</i>	10
Country-Fried Mushrooms <i>Shroomery oyster mushrooms, crispy batter, charred sweet pepper aioli</i>	15
Grilled Oishii Shrimp <i>chile + lime marinated, cilantro</i>	17
Country Ham Biscuit <i>black pepper biscuit, Benton's country ham, arugula, lemon vinaigrette, pepper jelly, mayo</i>	9
Chickpea + White Bean Hummus <i>roasted garlic, EVOO, seasonal pickled vegetables, lavosh crackers</i>	14
Artisan Cheese + Charcuterie Board <i>three cured meats, two local cheeses, pimento cheese, pickles, house-made preserves, Sixteen Bricks arcade sourdough</i>	26

## SOUP + SALADS

Tomato Soup <i>coconut milk, lemongrass, ginger, basil oil, focaccia croutons</i>	10
Coppin's Wedge <i>iceberg, heirloom cherry tomatoes, toasted pecans, applewood bacon, blue cheese crumbles, house-made ranch</i> <i>*add chicken - 9 / Faroe Island salmon - 12</i>	12
Carrots Three Ways <i>preserved Meyer lemon yogurt, charred carrots, carrot chips, micro carrot greens, lavender honey vinaigrette</i>	12

*From appetizers to desserts, we locally source  
the highest quality ingredients at Coppin's.  
Pair with one of our signature cocktails or  
mocktails curated by our esteemed mixologists.*

## SIDES

Hand-Cut Beef Fat Fries <i>tossed with parsley + garlic, aioli</i>	7
Blistered Shishito Peppers <i>red pepper aioli, feta</i>	10
Lobenstein Farm Broccoli <i>toasted panko, gremolata</i>	8
Fingerling Potatoes <i>tossed in herb butter</i>	9
Dark Wood Farm Bitter Greens <i>served with bacon</i>	8

## MAINS

Portabella Steak <i>mashed celery root, parsley + horseradish</i> <i>*add chicken - 9 / Faroe Island salmon - 12</i>	26
Ricotta Gnocchi <i>roasted turnips, carrots, rutabaga, brown butter sage, green onion, parmesan</i> <i>*add chicken - 9 / Faroe Island salmon - 12</i>	28
Faroe Island Salmon <i>wheatberries, charred bok choy, cranberries, walnuts, chive purée, tamarind vinaigrette</i>	28
Chicken Provençal <i>airline chicken breast, lemon herb orzo, tomatoes, shallot confit, gordal olives, capers</i>	31
Tomahawk Pork Chop <i>Dark Wood Farm bitter greens, white bean purée, celery + fresno chutney</i>	32
Coppin's Burger <i>Sakura Farms wagyu, bacon jam, aged cheddar, special sauce, local heirloom tomato, Roothouse Aquaponics lettuces, Sixteen Bricks challah bun, beef fat fries</i>	22
Filet Mignon <i>sautéed haricot verts, roasted foraged wild mushrooms, port wine reduction</i>	42

*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.*