

LUNCH

Beef Fat Fries gf parsley and garlic	10	Turkey Club	18
Parmesan Potato Tots	12	sourdough, turkey, cheddar, lettuce, bacon, tomato, avocado, onion, club sauce	
chili garlic aioli	_	Chicken Sandwich	19
Zucchini Fritters Tzatziki sauce	12	muenster cheese, roasted red peppers, fresh basil, local lettuce, basil aioli, ciabatta bun	
Tomato Soup veg coconut milk, lemongrass, ginger,	10	Veggie Burger veg quinoa and red beet patty, pickled onions, lettuce, tomato, jalapeño aioli	18
basil oil, focaccia croutons Hummus veg, N garlic naan, pickled cucumber, red onion, cherry tomato, olives	18	Coppin's Burger* two 40z burgers, cheddar, lettuce, tomato, onion, pickle, garlic aioli	24
		Italian ham, salami, pepperoni, marinated red onions, provolone cheese, Calabrian pepper aioli on Sixteen Bricks focaccia	18
		Avocado Toast veg, N honey wheat, roasted carrots, carrot top salsa verde, avocado, pistachio	16
		Gemelli veg, N pesto, roasted cherry tomatoes, pecorino	20

Crisp Wedge* gf	13
crisp lettuce, creamy ranch, blue cheese,	
bacon, red onion, tomato	
_	12
Caesar*	13
romaine, croutons, caesar dressing	
Coppin's Salad* veg, gf	10
	13
little gem lettuce, lemon cream, radish, mint	,
sunflower seeds	
Cobb Salad* gf	14
romaine, ham, avocado, cheddar, hard-boile	d
egg, cherry tomato, red wine vinaigrette	
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add on for salads:	
chicken - 9	
Faroe Island salmon - 16	
tuna - 14	

steak - 18

All sandwiches are served with beef fat fries or simple arugula salad

— ESPRESSO BAR ——

— CRAFT COCKTAILS —

Coffee	5	Hot Chocolate	6
Cold Brew	7	Add Flavor	1
Espresso	4	Milk Options	
Cortado	5	whole, almond, oat	
Cappuccino	5	Iced Black Tea	4
Latte	6	Hot Tea	5
Americano	4	English Breakfast	
Mocha	7	Lavender Earl Grey	
Chai Tea Latte	7	Moroccan Mint Orange Jasmine	
Matcha Latte	7	Chamomile Flowers Rooibos with Dried Berries	5

All cocktails are thoughtfully crafted using house made and seasonal ingredients.