



starters

Warm Burrata <i>veg, N</i> <i>poached pear, pomegranate seeds, hazelnuts, olive oil, pomegranate reduction</i>	22	1/2 Dozen Oysters	22
Meatballs <i>seasoned ricotta, parmesan, focaccia</i>	18	Artisanal Meat & Cheese Board <i>N</i> <i>selection offine cheeses and charcuterie, seasonal accompaniments</i>	26
Zucchini Fritters <i>veg</i> <i>Tzatziki sauce</i>	12	Tuna Crudo* <i>gf</i> <i>Yuzu Kosho, pickled stone fruit, radish, micro cilantro</i>	19
French Onion Soup <i>three onions, croutons, Gruyere cheese</i>	14	Coppin's Salad <i>vegan, gf, N</i> <i>Roothouse aquaponics, squash, pickled red onion, Craisins, candied pecans, maple vinaigrette</i>	13
Parker House Rolls <i>veg</i> <i>Pepe Saya cultured butter</i>	12	Crisp Wedge <i>gf</i> <i>crisp lettuce, creamy ranch, blue cheese, bacon, red onion, tomato</i>	13
Caesar* <i>romaine, croutons, caesar dressing</i>	13		

entrees

Bolognese <i>pappardelle pasta, beef & pork San Marzano sauce, parmesan</i>	26	Coppin's Burger <i>two 4 oz patties, cheddar, lettuce, tomato, onion, pickle, garlic aioli</i>	24
Roasted Chicken <i>gf</i> <i>potato and leek hash, chicken jus</i>	32	Steak Frites <i>gf</i> <i>beeffat fries, choice of steak sauce or chimichurri</i>	45
Gnocchi Fonduta <i>parmesan, gruyere, pecorino, truffle oil</i>	22	Seared Salmon* <i>squash puree, glazed Brussels sprouts, apple cider gastrique</i>	36
Grilled Pork Chop* <i>white bean cassoulet, braised collard greens</i>	36	Steamed Mussels <i>cream, shallots, white wine, focaccia</i>	28
Braised Bean Trio <i>vegan</i> <i>celery root puree, cranberry, navy & black beans, roasted root vegetable, herb panko, pickled mustard seed</i>	20	Seared Scallops* <i>gf</i> <i>roasted beets, harissa beurre blanc</i>	38

sides

Beef Fat Fries <i>gf</i> <i>parsley and garlic</i>	10	Parmesan Potato Tots <i>chili garlic aioli</i>	12
Brussels Sprouts <i>pancetta, red onion, brown sugar</i>	12	Sauteed Mushrooms <i>veg, gf</i> <i>Shroomery blend, thyme, garlic, brandy</i>	12
Roasted Squash <i>N, veg, gf</i> <i>labneh, pomegranate, pistachio</i>	10	Grilled Broccolini <i>veg, gf</i>	10

N - nuts gf - gluten free veg - vegetarian

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

craft cocktails

Coppin's Old Fashioned	14
Buffalo Trace, vanilla demerara, Trinity bitters, orange peel, cherry	
Liquid Knowledge	16
Four Roses single barrel, ginger, lime, soda, Jamaican #1 bitters	
Spiced Sangria	12
orange juice, raspberry, blackberry, fall spices, Pessimist red blend	
Seven Year Spritz by Chris Camp	12
cranberry, clove, pressed apple juice, Aperol, New Amsterdam gin, prosecco, soda	
Ava Jean by Robbie McMath	14
lemon, carrot-maple cordial, Corazon reposado tequila, Ancho Reyes, disco inferno & orange bitters	
The Silver Screen by Emily Lanner	14
chai tea blend, Tito's vodka, half & half, Villon, Trinity & Aztec chocolate bitters	
Cocktail for a Cause Tito's donates \$1 of every cocktail to a local charity of our choice.	
Final Take by Casey Jones	14
luxardo cherry, vanilla, cream cheese-infused Toki Suntory whiskey, house-made ice cream	
Starlet by Lindsey Garber	12
spiced pear puree, ginger, lime, apple cider, Bacardi rum, creme de cacao, red wine	
Director's Cut N by Jamie Grauvogel	12
Michter's small batch bourbon, sherry, fig jam, vanilla, orange, Foro Amaro	
Fall Manhattan N	16
New Riffrye, Wenzel bourbon, brandy, allspice, Cocchi di Torino, black walnut	

zero proof

Ginger Rogers N
ginger, chai, lemon, peach bitters
8
The Marilyn
pear, oat milk, cherry, vanilla
10
Speakeasier N
Free Spirits Bourbon & Apertif, cranberry, clove, black walnut
12

N - nuts
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wines by the glass

white

Famille Dubard Sauvignon Blanc	12 I 65**
"Coeur Du Mont" FRA	
Hunky Dory Sauvignon Blanc	15 I 60
Marlborough, NZ	
The Pinot Project Pinot Grigio	12 I 65**
Columbia Valley, WA	
Chalk Hill Chardonnay	15 I 85**
Sonoma, CA	
Fritz Willi Riesling	16 I 64
Mosel, GER	
La Morandina Moscato d'Asti	13 I 52
Piedmont, ITA	

rosé

Sabine Rose	14 I 78**
Provence, FRA	
Whispering Angel Rose	17 I 68
Provence, FRA	

**Liter

red

Sean Minor Pinot Noir	14 I 78**
American Canyon, Napa County, CA	
Scarpetta Frico Rosso Sangiovese Blend	13 I 70**
Toscana, ITA	
Daou Pessimist Red Blend	15 I 85**
Paso Robles, CA	
La Coux Cotes-du-Rhone	14 I 78**
Rhone Valley, FRA	
Tribute Cabernet Sauvignon	13 I 70**
Sonoma, CA	

sparkling

Indigenous Prosecco	12 / 48
Veneto, ITA	
Nicolas Feuillatte Brut Champagne	20 / 80
Champagne, FRA	
Bouvet Brut Rose	14 I 52
Loire Valley, FRA	

brews

bottles & cans

High Noon	6
peach or pineapple, hard seltzer, 5% ABV	
West Sixth Cerveza	6
Mexican-style lager, 4.6% ABV	
Cigar City Jai Alai	6
IPA, 7.5% ABV	
Guinness	6
Irish Stout, 4.2% ABV	
Athletic Upside Dawn	5
non-alcoholic golden	

drafts

Scrimshaw	8
Pilsner, 4.5% ABV	
Seasonal Cider	8
rotating	
West Side	8
rotating	
Country Boy	8
rotating	
Rhinegeist	8
rotating	
Lexington Ale	8
rotating	
50 West	8
rotating	



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