

COPPERHILL

warm marinated olives 5

devils on horseback 5

blistered shishito peppers 8

poutine, short rib gravy 12

charcuterie board 13

warm nettle meadow kunik 13

lacinato kale, pecorino, walnuts, lemon 10

winter greens, beet, apple, almond, cabrales 12

red snapper crudo, pomelo, fennel, yuzu, chili 13

steak tartare, soy, crispy shallot, kimchi aioli 14

burrata toast, rapini, tagiasca, bagna cuda 15

marrow bone, short rib, onion jam, chimichuri 15

mussels, coconut curry, lemongrass, thai basil 12

grilled octopus, romesco, olive, baby potato 15

skate wing, cauliflower, maitake, lemon, caper 26

black bass, tuscan kale, speck, garlic bread crumb 28

hudson valley duck breast, beets, turnips, farro 30

fresh pappardelle, lamb bolognese, pecorino 25

crispy berkshire pig, red cabbage, apple mustard 30

roasted cauliflower, capers, raisins, almond 18

grilled hanger steak, brussel sprout hash 28

dry-aged burger, bacon, onion jam, cheddar 20



please notify wait staff of any allergies

gregory kearns - executive chef