



LUNCH MENU

SANDWICHES

House made focaccia, ciabatta, GF bread available

“Copper Beef Dip,” house roasted VT beef, provolone, house made Chicago-style giardiniera, horseradish aioli on ciabatta, served with a side of beef gravy for dipping (served hot) 16-

“The Reuben,” corned beef, swiss cheese, sauerkraut, russian dressing, grilled on marbled rye (served hot) 16-

“The Jersey,” olive oil fried chicken cutlet, lightly breaded with herbs and parmesan, with Prosciutto, roasted red pepper, fresh mozzarella, pesto, oil & vinegar on ciabatta (served hot) 16-

“The Waterside,” herb roasted chicken, bacon, avocado, cheddar, ranch on ciabatta (served hot) 16-

“Caprese,” heirloom tomato, fresh mozzarella, basil pesto, greens, balsamic reduction on focaccia 14- add Prosciutto 3-

“Stonewood Turkey,” house brined & roasted VT Stonewood turkey, brie, greens, green apple, chipotle mayo, pickled onions on ciabatta (served hot) 15-

“The Roast,” house roasted VT beef, herb roasted tomato, caramelized onion, roasted garlic dijonaise, arugula on ciabatta 15-

“Vegetarian Wrap,” fresh local organic veggies: shredded carrots, cucumber, tomato, red peppers, pickled red onions, hummus on a wrap (GF available) 14-

“Carrot BLT,” vegetarian carrot “bacon,” lettuce, tomato, tarragon aioli on toasted sourdough 15- add avocado 3-

Rotating selection of grilled cheese sandwiches 11-

SOUPS

Served with house made rosemary focaccia

8 oz \$6-\$10 12 oz \$9-\$15 32 oz \$16-\$26

Daily Soups:

Thai Chicken Coconut Curry, chicken breast (GF/DF)

Chicken Turmeric & Lemongrass (GF/DF)

Rotating Selection of Two Additional Soups per Day:

Southwest Beef Chili (GF/DF)

Butternut Squash Apple Bisque (GF/DF/Vegan)

Tomato Fennel Basil (GF/DF)

Sweet Corn Chowder (GF/Vegan)

Braised Beef & Wheatberry (DF)

German Lentil (GF/DF/Vegan)

Lobster Bisque

White Bean Potato Rosemary (GF/DF)

Sweet Potato Coconut Curry (GF/DF/Vegan)

SALADS & BOWLS

Add chicken 8- or shrimp 10- to any salad or bowl

Shaved Kale & Brussels Sprout Caesar, kale, brussels sprouts, shaved parmesan, house made croutons, caesar dressing 12-

Arugula & Baby Spinach, beets, green apple, toasted pecan, chèvre, balsamic ginger vinaigrette 12-

Harissa Sweet Potato Bowl, harissa roasted sweet potatoes, roasted chickpeas, kale, pickled onions, spiced pepitas, lemon tahini vinaigrette 14-

**FROZEN PREPARED MEALS AVAILABLE FOR GRAB & GO
ROTATING MENU - CHECK OUR WEBSITE FOR CURRENT OFFERINGS**

100 DORSET ST. SOUTH BURLINGTON, VERMONT
WWW.COPPERATDORSET.COM

**INQUIRE ABOUT OUR PRIVATE EVENT SPACE OR OFFSITE CATERING NEEDS
802.304.9768**