



SPRING & SUMMER LUNCH MENU

SANDWICHES

Housemade focaccia, ciabatta, GF bread available

Copper Beef Dip, house roasted VT beef, provolone, housemade Chicago-style giardiniera, horseradish aioli on ciabatta, served with a side of beef gravy for dipping (served hot) 19-

The Reuben, corned beef, swiss cheese, sauerkraut, russian dressing, grilled on marbled rye (served hot) 17-

The Jersey, lightly olive oil sautéed chicken cutlet, breaded with herbs and parmesan, with prosciutto, roasted red pepper, fresh mozzarella, pesto, oil & vinegar on ciabatta (served hot) 17-

The Waterside, herb roasted chicken, bacon, avocado, Cabot cheddar, ranch on ciabatta (served hot) 17-

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) 17-

The Roast, house roasted VT beef, herb roasted tomato, caramelized onion, roasted garlic dijonaise, arugula on ciabatta 19-

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

BLT, bacon, lettuce, tomato, tarragon aioli on toasted sourdough 15- add avocado 3-

Roasted Vegetable Sandwich, roasted summer squash, red pepper, red onion, fresh cucumber, mixed greens and whipped lemon-thyme ricotta, served on housemade focaccia 16-

Tomato & Bacon Grilled Cheese, heirloom tomato, bacon, Cabot cheddar, grilled on sourdough (served hot) 14-

Ahi Tuna Sandwich, seared Ahi tuna, black & white sesame seeds, Old Bay Sriracha Mayo, slice of tomato, greens, pickled sushi ginger slices on ciabatta 23-

Lobster Roll, wild caught Maine lobster salad, bibb lettuce, lemon, dill, brioche bun (seasonal) MP-

SALADS & BOWLS

Add chicken 8-, shrimp or fish 10-, or bacon 4- to any salad or bowl

Shaved Brussels Sprout & Kale Caesar, brussels sprouts, kale, shaved parmesan, housemade croutons, caesar dressing 14-

Casa Salad, arugula, crispy green leaf lettuce, baby kale, hearts of palm, cucumber, roasted red peppers, avocado, parmesan, green goddess vinaigrette 15-

Blueberry Fields, mixed greens, arugula, blueberries, chèvre, spiced pepitas, lemon vinaigrette 15-

SOUPS

Served with housemade rosemary focaccia

8 oz \$8-\$10 12 oz \$11-\$14 32 oz \$18-\$26

Daily Soups

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

Chicken Turmeric & Lemongrass (GF/DF)

Tomato Fennel Basil (GF/DF/Vegan)

Hungarian Mushroom (V) (fall/winter/spring)

Gazpacho (GF/DF/Vegan) (summer)

Rotating selection of 2-3 additional soups per day:

Southwest Beef Chili (GF/DF)

Butternut Squash Apple Bisque (GF/DF/Vegan)

Sweet Corn Chowder (GF/DF/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)

1/2 sandwich & cup of soup 15-

(excludes lobster roll & lobster bisque)

WEEKLY SPECIALS

Tuesdays: Rotating selection of grilled cheese sandwiches 14-

Wednesdays: French Onion Soup, slow-caramelized onions in a rich beef broth, topped with a toasted baguette and bubbling gruyère cheese 12-

Thursdays: Smash Burger, two 3oz Wagyu patties smashed thin & crispy on a bed of thinly shaved onion and shallot. Served on a Martin's potato roll with Cooper sharp cheese, Grillo's pickles and Copper house burger sauce, served with chips 19-

Fridays: Sicilian Pizza, housemade Sicilian dough with rich tomato ragu and whole milk mozzarella, finished with freshly grated Parmigiano Reggiano, 1 slice 6- *full pizzas available upon request

FROZEN PREPARED MEALS AVAILABLE FOR GRAB & GO

100 DORSET ST. SOUTH BURLINGTON, VERMONT

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