



FALL & WINTER 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 or au jus 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 dijonnaise, 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, heirloom tomato, tarragon aioli on toasted sourdough 15- add avocado 4-

Roasted Vegetable Sandwich, roasted sweet potato, red pepper, zucchini, red onion, 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-

SALADS & BOWLS

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

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

Arugula & Baby Spinach, beets, green apple, toasted pecan, chèvre, balsamic ginger vinaigrette 15-

Harissa Sweet Potato Bowl, harissa roasted sweet potatoes, roasted chickpeas, kale, pickled onions, spiced pepitas, lemon tahini vinaigrette 16-

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)

Rotating selection of 2-3 additional soups per day:

Butternut Squash Apple Bisque (GF/DF/Vegan)

Southwest Beef Chili (GF/DF)

Sweet Corn Chowder (GF/DF/Vegan)

German Lentil (GF/DF/Vegan)

White Bean Potato Rosemary (GF/DF)

Sweet Potato Coconut Curry (GF/DF/Vegan)

Braised Beef & Wheatberry (DF)

Lobster Bisque

1/2 sandwich or 1/2 salad & cup of soup 16-

1/2 sandwich & 1/2 salad 18-

(+\$4 ahi tuna sandwich & excludes 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: Housemade Crabcake, one 6oz crabcake, served with lettuce, tomato and red onion on a roll or over greens, with choice of housemade cocktail sauce or remoulade 30-

DESSERT

Rotating selection of seasonal desserts 8-

FROZEN PREPARED MEALS AVAILABLE FOR GRAB & GO

100 DORSET ST. SOUTH BURLINGTON, VERMONT

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