



Fall & Winter 2024

SNACKS*

WARM CRAB DIP

Claw & Lump Meat, Artichoke Heart, Cream Cheese,
Roasted Red Pepper, Parmesan, Scallion,
Cajun & Herb-Buttered Naan 17

CHILI CRISP SHRIMP 

Seared Shrimp, Chili Crisp Fried Rice,
Mushroom, Bok Choy, Roasted Red Pepper,
Sweet & Sour Sauce, Scallion 13.5

FRIED BRUSSELS SPROUT 

Honey-Shallot Vinaigrette, Dried Cranberry,
Parmesan, Balsamic Glaze 14.25

FRIED BUFFALO CAULIFLOWER 

Arugula, Cabbage, Carrot, Gorgonzola Crumble,
Bleu Cheese Dressing, Scallion 14.25

CALAMARI

Cherry Pepper, Ranch Aioli, Fresh Greens,
Parmesan, Fines Herbes, Marinara Sauce 17

CHICKEN RANGOON

Ginger, Bok Choy, Carrot, Mushroom,
Sriracha, Chicken, Cream Cheese, Radish Sprout,
Wonton, Ponzu, Fines Herbes, Asian Slaw 14

CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan, Fines Herbes 14.75

SIRLOIN SPRING ROLLS

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli,
Crispy Onion Straw 15.5

CHARCUTERIE 

Pepperoni, Prosciutto, Genoa Salami, Pineland Farms
Sharp Cheddar, Fresh Mozzarella, Bleu Cheese Crumble,
Sun-Dried Tomato Pesto, Cosmic Crisp Apple,
Pepperoncini, Grilled Naan 18

TUNA POKE WONTON

Yellowfin Tuna, Cucumber, Scallion, Sesame Oil,
Ginger, Wasabi Aioli, Crispy Wonton,
Sesame Seed 15.75

TRUFFLED MUSHROOM GNOCCHI 

Shiitake Mushroom, Cremini Mushroom, Roasted Garlic Cream,
Pancetta, Parmesan Cheese, Truffle Oil,
Fines Herbs, Parmesan Crisp 14

SOUPS*

RUSTIC TOMATO BASIL SOUP 

Roasted Tomato, Sweet Onion, Cream, Basil 8.5

FIVE ONION GRATINÉE

Caramelized Onion, Thyme, Sherry, Swiss Cheese,
Provolone, Brioche Crouton 10

PORTUGUESE SEAFOOD STEW

Salmon, Haddock, Scallop, Shrimp, Chorizo,
Onion, Pepper, Celery, Tomato, Black Bean, Corn,
Cilantro, Scallion 10.5

SALADS*

GREEN GODDESS

Baby Spinach, Arugula, Green Pea, Cucumber,
Shaved Celery, Asparagus, Avocado, Goat Cheese,
Pistachio, Green Goddess Dressing 10

CLASSIC WEDGE

Crisp Iceberg Lettuce, Tomato, Pickled Red Onion,
Bacon Lardons, Bleu Cheese Dressing 10

BOSC PEAR SALAD 

Arugula, Bosc Pear, Sugared Cashew, Endive,
Pineland Farms Sharp Cheddar,
Maple-Cranberry Vinaigrette 10

GRILLED CAESAR SALAD

Baby Romaine Hearts, Grilled Sourdough,
Shaved Parmesan Cheese 10
(Traditional Caesar also available)

APPLE CRANBERRY SALAD  

Arugula, Spinach, Dried Cranberry, Apple,
Cinnamon-Roasted Butternut, Pineland Farms Sharp Cheddar,
Pepita, Apple-Balsamic Vinaigrette 10

SPECIAL THANKS TO ALL OF OUR LOCAL SOURCES:

DONABEDIAN BROTHERS PRODUCE, Salem, NH
NORTH COUNTRY SMOKEHOUSE, Claremont, NH
PINELAND FARMS, New Gloucester, ME
WINDSWEPT MAPLES FARM, Loudon, NH
ROBIE FARM, Piermont, NH
VERMONT FARMSTEAD CHEESE CO., South Woodstock, VT
NORTH COAST SEAFOODS, Boston, MA

🍴 ALLERGY INFORMATION

Before placing your order, please inform your server if a person in your party has a food allergy.

Your safety is of the utmost importance to us. Please be aware that our made-from-scratch recipes involve shared cooking and preparation areas, including but not limited to common fryer oil. The possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be free of common food allergens. We can provide the most current ingredient information from our food suppliers with proper notice. Note that their stated absence of allergens within these items are not inclusive of every ingredient and may leave out trace elements.

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





BUTCHER CUTS*

Upper Choice Midwestern Black Angus Beef

BEEF TENDERLOIN, 8oz.

Sliced, Center-Cut Tenderloin,
Garlic & Herb Rub, Artichoke-Creamed Spinach,
Roasted Garlic Smashed Potato, Port Wine Sauce 41.5



BOURBON BACON BEEF TIPS

Fingerling Potato, Broccoli, Bacon-Onion Jam,
Bourbon BBQ Sauce 37.5

RIBEYE, 16oz.

Roasted Garlic Smashed Potato, Green Bean,
Maitre d' Butter, Port Wine Sauce 49

FILET MIGNON, 9oz.

Fingerling Potato, Asparagus, Maitre d' Butter, Port Wine Sauce 49.5

NEW YORK STRIP, 14oz.

Bacon-Jam Smashed Red Bliss Potato, Glazed Carrot,
Maitre d' Butter, Port Wine Sauce 48.5

BRAISED SHORT RIB

Roasted Garlic Smashed Potato, Braising Jus, Glazed Carrot,
Micro Greens 45

BONE IN PORK CHOP, 12oz

Chipotle Mashed Sweet Potato, Harvest Gnocchi
Succotash, Rosemary-Apple Chutney 33



BUTCHER CUT UPGRADES

SAUCES

- Horseradish Mayo 2
- Béarnaise Sauce 3

SURF & TURF

- Scampi Style Shrimp 11
- Cedar Planked Salmon 12

COPPER CLASSICS*

BUTTERMILK FRIED CHICKEN

Roasted Garlic Smashed Potato,
Pancetta Asparagus, Roast Chicken Gravy 26.75

BACON WRAPPED MEATLOAF

Reserve Premium Beef, Local Bacon, Broccoli,
Roasted Garlic Smashed Potato, Herbed Pan Sauce,
Tomato Glaze, Crispy Onion Straw 27.25

TENDERLOIN SHEPHERD'S PIE

Sweet Corn, Green Pea, Roasted Mushroom,
Shallot, Prosciutto, Port Wine Gravy,
Roasted Garlic Smashed Potato 26.75

BBQ PORK SKEWER



Pork Tenderloin, Pineapple, Red Pepper,
Basmati Rice Pilaf, Seasoned Corn, Green Bean,
Cherry-Chipotle BBQ Sauce 23

RAVIOLI & SHORT RIB

Cheese Ravioli, Garlic, Shallot, Mushroom, Asparagus,
Tomato, Roasted Garlic Cream, Parmesan,
Crispy Onion Straw 36

CHICKEN PARMESAN

Crispy Chicken, House Made Marinara Sauce,
Parmesan, Mozzarella, Linguine, Basil,
Grilled Ciabatta 29.75

MARGHERITA PIZZA



Fresh Tomato, Fresh Mozzarella, Basil 19
(with pepperoni 21)

PROSCIUTTO & RICOTTA PIZZA

Balsamic Onion, Sweet Garlic, Prosciutto,
Ricotta, Mozzarella, Arugula, Parmesan, Oregano 20

MEAT LOVER'S PIZZA



Pepperoni, Sausage, Chorizo, Bacon, Genoa Salami,
San Marzano Tomato Sauce, Mozzarella,
Parmesan, Oregano, Chili Flake,
Pepperoncini 21

PRIME SEAFOOD*

SEAFOOD CASSEROLE

Haddock, Crab, Scallop, Shrimp, Red & Yellow Tomato,
Baby Spinach, Herbed Butter, Lemon, White Wine,
Garlic Cream, Parmesan Panko Crumb,
Roasted Garlic Smashed Potato 37.75

CEDAR PLANKED SALMON

Mediterranean Quinoa, Asparagus, Balsamic Glaze,
Sun-Dried Tomato Pesto, Micro Greens 33.75

CHIPOTLE HADDOCK

Cedar Planked Haddock, Chipotle Seasoning, Prosciutto Smashed
Potato, Sautéed Corn, Chermoula Sauce, Micro Greens 33.5

SHRIMP & CHORIZO LINGUINE



Mushroom, Roasted Red Pepper, Marsala,
Garlic, Shallot, Cream, Parmesan 29.5

SEAFOOD STUFFED HADDOCK

Shrimp, Scallop & Crab Stuffing, Artichoke,
Onion, Celery, Roasted Corn, Béarnaise,
Roasted Garlic Smashed Potato 37.5

SIDES

- BASMATI RICE 7
- ARTISAN MAC N' CHEESE 9.25
- HOUSE FRIES 8.25
- SWEET POTATO FRIES 9
- TRUFFLE FRIES 10.25
- PANCETTA ASPARAGUS 8.25
- GLAZED CARROTS 7
- GREEN BEANS 7
- BROCCOLINI 6.75
- BRUSSELS SPROUTS 7.25
- HOUSE POTATO CHIPS 7.25
- GNOCCHI SUCCOTASH 7.25
- ROASTED GARLIC SMASHED POTATO 7
- CHIPOTLE ONION STRAWS 7
- ARTICHOKE-CREAMED SPINACH 8.75

