

COPPER DOOR®

Fall/Winter 2019-2020

SNACKS*

FALL HUMMUS

Balsamic Onion, Pistachio, Roasted & Chilled Cauliflower,
Carrot, Cucumber, Radish, Toasted Naan 11

WARM CRAB DIP

Claw & Lump Meat, Artichoke Heart, Cream Cheese,
Roasted Red Pepper, Parmesan, Fines Herbes,
Cajun & Herb-Buttered Naan 14

HOG WINGS

Pork Shank 'Wings', Sweet Chili Mustard, Arugula, Scallion 13

FRIED BRUSSELS SPROUT

Honey-Shallot Vinaigrette, Dried Cranberry,
Parmesan, Balsamic Glaze 9.5

CHICKEN & WAFFLES

Crispy Chicken, House-Made Waffle, Creole Aioli,
Maple Syrup, Herbed Gravy, Crispy Prosciutto 10.5

STUFFED PORTOBELLO MUSHROOM

Blackened Shrimp, Parmesan Risotto, Crispy Prosciutto,
Arugula, Micro Greens 12.5

CALAMARI

Cherry Pepper, Cool Ranch Aioli, Fresh Greens,
Spicy Garlic Butter, Marinara Sauce 14.5

SESAME CRUSTED AHI TUNA

Wasabi Aioli, Sliced Avocado, Radish Sprout,
Ponzu Dipping Sauce 15

BBQ 'PORKY' TOTS

Hand-Shaped Potato 'Tots', Root Beer Braised BBQ Pork,
Balsamic Onion, Roasted Red Pepper, Mozzarella Cheese 10.5

CHICKEN RANGOON

Ginger, Bok Choy, Carrot, Mushroom,
Sriracha, Grilled Chicken, Cream Cheese,
Radish Sprout, Wonton, Ponzu, Asian Slaw 11

CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan 12.5

CHARCUTERIE & CHEESE BOARD

Chef's Selection of Meats, Cheeses,
Seasonal Accompaniments 16.5

(6 per additional person)

SIRLOIN SPRING ROLLS

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli,
Crispy Onion Straw 11

ATLANTIC MUSSELS

Scampi Style: Garlic, Shallot, White Wine, Butter, Fresh Herbs 13.5

Fra Diavolo Style: Garlic, Tomato, Chorizo Sausage,
Red Pepper Flake 13.5

SOUPS

RUSTIC TOMATO BASIL SOUP

Roasted Tomato, Sweet Onion, Cream, Basil 7

FIVE ONION GRATINÉE

Caramelized Onion, Thyme, Sherry, Swiss Cheese,
Provolone, Brioche Crouton 8

FISH CHOWDER

Haddock, Celery, Potato, Bacon, Cream, Fresh Thyme 7.5

SOUP OF THE DAY

Seasonally Inspired (priced daily)

SALADS

GREEN GODDESS

Baby Spinach, Arugula, Green Pea, Cucumber,
Shaved Celery, Asparagus, Avocado, Goat Cheese, Pistachio,
Green Goddess Dressing 8.5

CLASSIC WEDGE

Crisp Iceberg Lettuce, Tomato, Pickled Red Onion,
Bacon Lardons, Bleu Cheese Dressing 8.5

BOSC PEAR SALAD

Bosc Pear, Arugula, Sugared Cashew, Endive,
Pineland Farms Sharp Cheddar,
Maple-Cranberry Vinaigrette 8.5

ARUGULA & ROASTED BEET SALAD

Baby Arugula, Roasted Beet, Candied Pecan,
Gorgonzola Bleu Cheese, Pickled Red Onion,
Honey-Shallot Vinaigrette 8.5

GRILLED CAESAR SALAD

Baby Romaine Hearts, Grilled Sourdough,
Shaved Parmesan Cheese 8.5

(Traditional Caesar also available)

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

BOGGY MEADOW FARM, Walpole, NH

ROBIE FARM, Piermont, NH

VERMONT FARMSTEAD CHEESE CO., South Woodstock, VT

GREAT HILL DAIRY, Marion, MA

BENEDIKT DAIRY, Goffstown, NH

LAUREL HILL JAMS & JELLIES, Bedford, NH

SUPERIOR NUT COMPANY, Cambridge, MA

LIVE BEE OR DIE FARM, New Boston, NH

 Indicates Vegetarian Items

*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

VEAL CHOP, 14 OZ.

Farro & Butternut Squash, Broccoli, Mushroom Demi-Glace 39.5

BEEF TENDERLOIN, 8 OZ.

Sliced, Center-Cut Tenderloin, Artichoke-Creamed Spinach, Glazed Carrot, Port Wine Sauce 39.5

RIBEYE, 16 OZ.

Roasted Garlic Smashed Potato, Haricot Verts 42

FILET MIGNON, 9 OZ.

Fingerling Potato, Asparagus, Maitre d' Butter 44

NEW YORK STRIP, 14 OZ.

Gorgonzola Smashed Red Bliss Potato, Glazed Carrot 42

Surf Any One of Our Turfs (Butcher Cuts)

Scampi Style Shrimp 9.5

Haddock Oscar 9.5

Cedar Planked Salmon 10

Pan-Seared Sea Scallops 11

Sesame Crusted Ahi Tuna 11.5

PRIME SEAFOOD*

ATLANTIC COD

Creamy Farro, Roasted Cauliflower, Shaved Brussels Sprout, Apple Cider Beurre Blanc, Micro Greens 27

SEAFOOD CASSEROLE

Haddock, Crab, Scallop, Shrimp, Red & Yellow Tomato, Baby Spinach, Herbed Butter, Lemon, White Wine, Tomato-Garlic Cream, Parmesan Panko Crumb, Roasted Garlic Smashed Potato 33

CEDAR PLANKED SALMON

Three Grain Pilaf, Haricot Verts, Sun-Dried Tomato Pesto 29.5

WOOD-ROASTED NEW ENGLAND HADDOCK

Corn-Crab Hash, Fingerling Potato, Pearl Onion, Roasted Red Pepper, Sweet Compound Butter 29.5

LEMON RICOTTA SHRIMP PASTA

Shallot, Garlic, Red & Yellow Cherry Tomato, Sweet Pea, Lemon, White Wine, Cream, Parmesan, Lemon-Chive Ricotta, Fines Herbes 27

PAN-SEARED SEA SCALLOPS

Shallot, Garlic, Pancetta Tomato Reduction, Asparagus, Three Grain Pilaf 34

STUFFED HADDOCK OSCAR

Prime Haddock, Roasted Tomato, Lump Crab, Béarnaise, Asparagus, Garlic Fingerling Potato 32

COPPER CLASSICS*

BOURBON BACON BEEF TIPS

Herb Grilled Potato, Broccoli, Bourbon BBQ Sauce 33

CHICKEN MARSALA

Parmesan Risotto, Roasted Asparagus, Mushroom, Marsala Wine Sauce, Fines Herbes 24

BUTTERMILK FRIED CHICKEN

Roasted Garlic Smashed Potato, Pancetta Asparagus, Roast Chicken Gravy 23

BACON WRAPPED MEATLOAF

Reserve Premium Beef, Local Bacon, Broccoli, Dueling Potato, Herbed Pan Sauce, Tomato Glaze, Crispy Onion Straw 22

TENDERLOIN SHEPHERD'S PIE

Sweet Corn, Green Pea, Roasted Mushroom, Pearl Onion, Prosciutto, Port Wine Gravy, Roasted Garlic Smashed Potato 24

MARGHERITA PIZZA 🌿

Fresh Tomato, Fresh Mozzarella, Basil 16
(with pepperoni 17)

LOADED NACHO PIZZA

Seasoned Ground Beef, Black Bean Salsa, Shaved Onion, Jalapeño, Tomato, Mozzarella, Salsa, Seasoned Sour Cream, Crunchy Corn Chips, Scallion 16.5

PROSCIUTTO & RICOTTA PIZZA

Balsamic Onion, Sweet Garlic, Prosciutto, Ricotta, Arugula, Parmesan, Oregano 16.5

SIDES

THREE GRAIN PILAF 6

GORGONZOLA SMASHED RED BLISS 6.5

ROASTED GARLIC SMASHED POTATO 6.5

ARTISAN MAC N' CHEESE 7.5

CHIPOTLE ONION STRAWS 6.5

HOUSE FRIES 7

SWEET POTATO FRIES 7.5

TRUFFLE FRIES 7.5

PANCETTA ASPARAGUS 7.5

ARTICHOKE-CREAMED SPINACH 8

GLAZED CARROTS 6.5

HARICOT VERTS 6.5

BRUSSELS SPROUTS 6.5

📌 ALLERGY INFORMATION

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.

