



SNACKS*

WARM CRAB DIP

Claw & Lump Meat, Artichoke Heart, Cream Cheese,
Roasted Red Pepper, Parmesan, Scallion,
Cajun & Herb-Buttered Naan 18

CHILI CRISP SHRIMP

Seared Shrimp, Chili Crisp Fried Rice,
Mushroom, Bok Choy, Roasted Red Pepper,
Sweet & Sour Sauce, Scallion 14.5

FRIED BRUSSELS SPROUT

Honey-Shallot Vinaigrette, Dried Cranberry,
Parmesan, Balsamic Glaze 14.75

CRISPY CAULIFLOWER (choose one)

Sweet Chili Ginger: Sweet Chili Ginger Sauce,
Scallion, Sesame Seed, Arugula 14.75

Buffalo & Bleu: Buffalo Sauce, Gorgonzola Crumble,
Scallion, Arugula, Bleu Cheese Dressing 14.75

CALAMARI

Cherry Pepper, Ranch Aioli, Fresh Greens,
Parmesan, Fines Herbes, Marinara Sauce, Lemon 18.25

CHICKEN RANGOON

Ginger, Bok Choy, Carrot, Mushroom,
Sriracha, Chicken, Cream Cheese, Wonton,
Ponzu, Fines Herbes, Asian Slaw 14.75

CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan, Fines Herbes 15.5

SIRLOIN SPRING ROLLS

Shaved Sirloin, Provolone, Bleu Cheese, Creole Aioli,
Crispy Onion Straw 16.75

CHARCUTERIE

Pepperoni, Prosciutto, Genoa Salami, Pineland Farms
Sharp Cheddar, Fresh Mozzarella, Bleu Cheese Crumble,
Sun-Dried Tomato Pesto, Cosmic Crisp Apple,
Pepperoncini, Grilled Naan 19

WINGS (choose one)

Lemon Parmesan Garlic: Lemon Zest, Parmesan,
Garlic, Oregano, Arugula 16

Sweet Chili Ginger: Sweet Chili Ginger Sauce,
Scallion, Sesame Seed, Arugula 16

TRUFFLED MUSHROOM GNOCCHI

Shiitake Mushroom, Cremini Mushroom, Roasted Garlic Cream,
Pancetta, Parmesan Cheese, Truffle Oil,
Fines Herbes, Parmesan Crisp 14.5

TUNA POKE STACK

Sushi Rice, Yellowfin Tuna, Ponzu, Sesame,
Cucumber, Radish, Wasabi Aioli 15.5

SOUPS*

RUSTIC TOMATO BASIL SOUP

Roasted Tomato, Sweet Onion, Cream, Basil 9.5

FIVE ONION GRATINÉE

Caramelized Onion, Thyme, Sherry, Swiss Cheese,
Provolone, Brioche Crouton 11

PORTUGUESE SEAFOOD STEW

Salmon, Haddock, Scallop, Shrimp, Chorizo,
Onion, Pepper, Celery, Tomato, Black Bean, Corn,
Cilantro, Scallion 12

STARTER SALADS*

GREEN GODDESS

Baby Spinach, Arugula, Green Pea, Cucumber,
Shaved Celery, Asparagus, Avocado, Goat Cheese,
Pistachio, Green Goddess Dressing 10.5

CLASSIC WEDGE

Crisp Iceberg Lettuce, Tomato, Pickled Red Onion,
Bacon Lardons, Scallion, Bleu Cheese Dressing 10.5

BOSC PEAR SALAD

Arugula, Bosc Pear, Sugared Cashew, Endive,
Pineland Farms Sharp Cheddar,
Maple-Cranberry Vinaigrette 10.5

GRILLED CAESAR SALAD

Baby Romaine Hearts, Grilled Sourdough,
Shaved Parmesan Cheese 10.5
(Traditional Caesar also available)

CITRUS BEET SALAD

Spinach, Arugula, Orange Segment, Cucumber,
Pickled Onion, Yellow Tomato, Sugared Cashew,
Gorgonzola, Honey Shallot Dressing 10.5

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

Butcher Cut Upgrades

SAUCES: Truffled Cream Sauce 4 | Bearnaise 4
SURF & TURF: Scampi Style Shrimp 12 | Cedar Planked Salmon 13



BEEF TENDERLOIN, 8 OZ.

Sliced, Center-Cut Tenderloin,
Garlic & Herb Rub, Roasted Garlic Smashed Potato,
Parmesan Broccolini, Port Wine Sauce 45

BOURBON BACON BEEF TIPS

Fingerling Potato, Broccolini, Bacon-Onion Jam,
Bourbon BBQ Sauce 39.5

RIBEYE, 16 OZ.

Roasted Garlic Smashed Potato,
Green Bean, Maitre d' Butter, Port Wine Sauce 52

FILET MIGNON

Fingerling Potato, Asparagus,
Maitre d' Butter, Port Wine Sauce
6oz Filet 43 | 9oz Filet 53

NEW YORK STRIP, 14 OZ.

Bacon-Jam Smashed Red Bliss Potato,
Glazed Carrot, Maitre d' Butter, Port Wine Sauce 52

BRAISED SHORT RIB

Roasted Garlic Smashed Potato, Braising Jus,
Glazed Carrot, Micro Greens 48

STONE OVEN FLATBREADS & PIZZAS*

MARGHERITA

Fresh Tomato, Fresh Mozzarella, Basil
Flatbread 17.5 | Pizza 19.5
Cauliflower Flatbread 21.25

PROSCIUTTO & RICOTTA

Balsamic Onion, Sweet Garlic, Prosciutto,
Ricotta, Mozzarella, Arugula, Parmesan, Oregano
Flatbread 19.5 | Pizza 21.5
Cauliflower Flatbread 23.25

HOT HONEY SAUSAGE & PEPPER

Hot Honey Sausage, Vidalia Onion, Red Pepper,
Mozzarella, Basil, Honey, Chili Flake
Flatbread 19.5 | Pizza 21.5
Cauliflower Flatbread 23.25

CLASSIC CHEESE

San Marzano Tomato, Mozzarella
Flatbread 16 | Pizza 18
Cauliflower Flatbread 19.75

CLASSIC PEPPERONI

San Marzano Tomato, Mozzarella, Pepperoni
Flatbread 18 | Pizza 20
Cauliflower Flatbread 21.75

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 39.5

CEDAR PLANKED SALMON

Mediterranean Quinoa, Asparagus, Balsamic Glaze,
Sun-Dried Tomato Pesto, Micro Greens 34.75

CHIPOTLE HADDOCK

Cedar Planked Haddock, Chipotle Seasoning, Prosciutto Smashed
Potato, Sautéed Corn, Chermoula Sauce, Micro Greens 34

MEDITERRANEAN SHRIMP BOWL

Garlic Parmesan Shrimp, Shallot, Farro, Artichoke, Tomato, Spinach,
Roasted Red Pepper, Feta, Oregano, Fines Herbes 30

SEAFOOD STUFFED HADDOCK

Shrimp, Scallop & Crab Stuffing, Artichoke, Onion, Celery, Roasted
Corn, Béarnaise, Roasted Garlic Smashed Potato 38

COPPER CLASSICS*

RAVIOLI & SHORT RIB

Cheese Ravioli, Garlic, Shallot, Mushroom, Asparagus, Tomato,
Roasted Garlic Cream, Parmesan, Crispy Onion Straw 38

BACON WRAPPED MEATLOAF

Reserve Premium Beef, Local Bacon, Broccolini, Roasted Garlic
Smashed Potato, Herbed Pan Sauce,
Tomato Glaze, Crispy Onion Straw 29.5

TENDERLOIN SHEPHERD'S PIE

Sweet Corn, Green Pea, Roasted Mushroom, Shallot, Prosciutto,
Port Wine Gravy, Roasted Garlic Smashed Potato 29.5

BBQ PORK SKEWER

Pork Tenderloin, Pineapple, Red Pepper, Basmati Rice Pilaf, Seasoned
Corn, Green Bean, Scallion, Cherry-Chipotle BBQ Sauce 25

BUTTERMILK FRIED CHICKEN

Roasted Garlic Smashed Potato,
Pancetta Asparagus, Roast Chicken Gravy 28.5

CHICKEN PARMESAN

Crispy Chicken, House Made Marinara Sauce, Parmesan, Mozzarella,
Linguine, Basil, Grilled Ciabatta 30

LEMON CREAM PASTA

Linguine, Asparagus, Snap Pea, Roasted Red Pepper, Leek,
Shiitake Mushroom, Lemon, Cream, Crushed Red Pepper 24
Shrimp 29 | Chicken 29

SIDES

BASMATI RICE 7

ARTISAN MAC N' CHEESE 10

HOUSE FRIES 9

SWEET POTATO FRIES 9.5

TRUFFLE FRIES 11

PANCETTA ASPARAGUS 8.5

GLAZED CARROTS 7

GREEN BEANS 7

BROCCOLINI 7

BRUSSELS SPROUTS 7.25

CHILI CRISP RICE 7.5

CHIPOTLE ONION
STRAW 7

GARLICKY SPINACH &
MUSHROOMS 8.75

FINGERLING
POTATOES 7

ROASTED GARLIC
SMASHED POTATO 7

