

SNACKS*

WARM CRAB DIP

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

FRIED BRUSSELS SPROUT 6

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

HUMMUS &

Garlic Hummus, Grilled Naan Bread, Cucumber, Carrot, Red & Yellow Tomato, EVOO, Fines Herbes 11

CALAMARI

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

SIRLOIN SPRING ROLLS

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

CRISPY TUSCAN MEATBALLS

Panko Crusted, Marinara, Parmesan 12.5

(a \$1.25 surcharge will be added due to temporary beef price increases)

ATLANTIC MUSSELS

(SCAMPI STYLE)

Garlic, Shallot, White Wine, Butter, Fresh Herbs 13.5

BURGERS, TACOS & SANDWICHES

BACON CHEDDAR BURGER

Brioche, Bibb Lettuce, Tomato, Applewood Smoked Bacon, Cheddar, House Fries 15.5

(a~\$2.50~surcharge~will~be~added~due~to~temporary~beef~price~increases)

CBLT

Grilled Chicken, Bacon, Ranch Aioli, Bibb Lettuce, Tomato, Brioche, House Fries 15

SOUTHERN FRIED BUTTERMILK CHICKEN SANDWICH

Cedar Roasted Tomato Mayo, Romaine Leaf, Creole Aioli, House Fries 15

FISH TACOS

Tempura Haddock, Mango Salsa, Cabbage, Chipotle Crema, Avocado, Black Bean Salsa, Cilantro 14.5

ROAST TURKEY ON BRIOCHE

Bacon, Bibb Lettuce, Cranberry Mayo, Sweet Potato Fries 14.5

RED PASTRAMI ON PRETZEL

Swiss Cheese, Horseradish Mayo, House-Made Pretzel Roll, Coleslaw, Sweet Potato Fries 15

SOUPS & SALADS

SALAD PROTEIN ADD ONS

Grilled Chicken Breast 8 Shrimp Scampi 9.5 Cedar Planked Salmon 10

RUSTIC TOMATO BASIL SOUP 6

Roasted Tomato, Sweet Onion, Cream, Basil 7

FISH CHOWDER

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

GREEN GODDESS

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

STONE OVEN FLATBREADS & PIZZAS

MARGHERITA 6

Fresh Tomato, Fresh Mozzarella, Basil Flatbread 14 | Pizza 16 | Cauliflower Flatbread 16

PROSCIUTTO & RICOTTA

Balsamic Onion, Sweet Garlic, Prosciutto, Ricotta, Mozzarella, Arugula, Parmesan, Oregano Flatbread 14.5 | Pizza 16.5 | Cauliflower Flatbread 16.5

CHICKEN & ARTICHOKE

Roasted Red Pepper, Caramelized Onion, Artichoke Heart, Garlic Cream, Mozzarella Cheese, Parmesan, Basil Flatbread 14.5 | Pizza 16.5 | Cauliflower Flatbread 16.5

PLEASE NOTE:

We are not able to accept complimentary gift cards or promotions/coupons at this time.

Thank you for your understanding.

ENTRÉES

FISH & CHIPS

Tempura Breading, Prime Haddock, Coleslaw, Remoulade, House Fries 18

GRILLED CHEESE & RUSTIC TOMATO SOUP

Sharp Cheddar & Provolone 13.5

CHOPPED SALAD

Butter Lettuce, Egg, Bacon, Tomato, Avocado, Pickled Red Onion, Sweet Pea, Roast Turkey, Balsamic Dressing 15

CEDAR PLANKED SALMON

Mediterranean Quinoa Salad, Sun-Dried Tomato Pesto, Honey-Shallot Vinaigrette 18

STEAK FRITES

8 oz. Sirloin Steak, Garlic Seasoning, Truffle Fries, Haricot Verts, Port Wine Mushroom Sauce 19.5 (a \$5.00 surcharge will be added due to temporary beef price increases)

BUTTERMILK FRIED CHICKEN

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

NEW YORK STRIP, 14OZ.

Roasted Garlic Mashed Potato, Haricot Verts 42

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

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TAKEOUT • CURBSIDE OUTDOOR DINING

COPPER DOOR OF BEDFORD

15 Leavy Drive, Bedford, NH 03110 (603) 488-2677

COPPER DOOR OF SALEM

41 S Broadway, Salem, NH 03079 (603) 458-2033

CHEESEBURGER

4 oz. Burger, Cheddar Cheese, House Fries 7.5 (a \$1.25 surcharge will be added due to temporary beef price increases)

STONE OVEN CHEESE PIZZA

Homemade Dough, Tomato Sauce, Mozzarella 7.5

CRISPY FRIED CHICKEN

Crispy Chicken Tenders, House Fries 10

DESSERT

COPPER CUPCAKE

Our Signature Dessert Featuring Seasonal Tastes 9

Mindicates Vegetarian Items

■ 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 supplier 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

PLEASE OBSERVE THE **FOLLOWING RULES:**

- 1. Keep dining time to 1 hour & 15 minutes or less.
- 2. No more than 6 guests per table.
- 3. No moving or joining of tables.
 - 4. No smoking.
- 5. Only cash, credit cards, and purchased gift cards can be used as payment. (No use of coupons, promos, or complimentary gift cards)
- 6. Copper Club points can be accumulated, but rewards cannot be redeemed.

RESTROOMS ARE AVAILABLE INSIDE.

Thank you for joining us and for your patience and understanding during this unique time.