

LATE NIGHT MENU

FOCACCIA /6 rosemary, sea salt

POTATO CHIPS /5 house made chips,
malt vinegar powder paprika

MEATBALLS /17 pork, beef, mozzarella,
parmigiano, tomato, crostini

WARM MARINATED OLIVES /5 italian
olive blend, lemon, oranges, chili pepper

CAESAR SALAD /14 little gems, grilled
kale, parmigiano, garlic croutons, cured
egg yolk, anchovy

COPPER & SALT BURGER /21 bacon,
caramelized onion, cheddar, nduja spread,
brioche bun

GANACHE TART /10 valrhona chocolate,
whipped cream

DRAFT BEER / 8
HOUSE WINE /11
red or white

LAVENDER 76 /15

citrus vodka, lavender, lemon, verdenne
elderflower, prosecco

NEVER TOO EARLY /15

makers mark, bergamot, amaro
montenegro, bitters

MIDNIGHT WALK /16

absout, kahlua, crème de cacao, strawberry
foam, shaved chocolate

JOE REDDING JULEP /24

real mccoy 12 year rum, grahams 10 year
tawny port, grand marnier cuvée, mint

A DRINK WITHOUT A HOME /17

brown butter washed courvoisier vs,
benedictine, carpano antica, la fee abisinthe
parisienne, peychauds bitters

BUILD YOUR OWN MANHATTAN

choice of rye or bourbon (ask your
bartender for recommendations), carpano
antica, bitters

COPPER & SALT

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