

# LUNCH

Available Monday through Thursday 11:00 am - 4:00 pm

## LATE RISER

### AVO TOAST\* /18

haas avocado, summer squash, smoked trout, easter egg radish, arugula

### BLUEBERRY RICOTTA PANCAKE /15

ricotta, lemon zest, maple mascarpone

### PORK BELLY HASH /17

potatoes, sous vide pork belly, red bell pepper, chives, black beans, hen egg

## SMALL PLATES

### FOCCACIA /6

rosemary, sea salt

### FRIED OYSTERS /16

green goddess sauce, shaved radish

### MEATBALLS /14

pork, beef, mozzarella, parmigiano, crostini

## SOUP & SALAD

### BUTTERNUT SQUASH SOUP /10

hazelnuts, chive oil

### CHOPPED SALAD /14

radicchio, little gems, salami, olives, banana peppers, mozzarella, red wine vinaigrette

### BEET SALAD /10

farro, goat cheese, herbs, sherry vinaigrette, almonds, frisee

### CHICKEN CAESAR /16

little gems, grilled kale, parmigiano, garlic croutons, cured egg yolk, anchovy

## HANDMADE PASTA

### PAPPARDELLE /21

short rib, roasted king trumpet mushrooms, horseradish, chives

### FIORELLI POMODORO /19

plum tomato, garlic, olive oil, burrata

## SANDWICHES & MORE *all sandwiches are served with shoestring fries*

### SMASHED BURGER /19

bacon, caramelized onion, cheddar, nduja spread, brioche bun

### COPPER & SALT BLT /19

thick cut bacon, heirloom tomato, pesto aioli

### ITALIAN SAMMY /18

capicola, mortadella, salami, swiss, giardiniera

### FRIED CHICKEN SANDWICH /18

buttermilk marinated, pineapple pickled jicama, garlic aioli, brioche bun

### SKIRT STEAK /36

tomato, garlic, arugula, parmigiano

### MUSSELS MARINIERE /22

spiced broth, fennel, shoestring fries

## DESSERT

### STICKY TOFFEE PUDDING /7

brown butter-caramel sauce

### ZEPPOLE /9

berries, ricotta, candied almonds

# COPPER & SALT

We kindly ask not to split checks on parties of six guests or greater. A gratuity of 20% will be automatically added on parties greater than six.

\*The Pierce County Department of Health would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.

# DRINKS

## COCKTAILS

### **MILK & HONEY /14**

L&C gin, lemon juice, honey  
cardamom syrup,  
clarified with cream

### **NEVER TOO EARLY /15**

makers mark, amaro montenegro,  
bergamot, bitters

### **LAVENDER 76 /13**

absolut citron, verdenne elderflower,  
lavender, lemon, prosecco

### **HARVEST MOON /15**

big gin, campari, winter spiced  
dubonnet rouge

### **PATINA PUNCH /15**

appleton estate jamaican rum,  
pear liqueur, falernum, pineapple,  
lemon, nutmeg

### **MIDNIGHT WALK /16**

absolut, kahlua, godiva dark,  
espresso

## WINE BY THE GLASS

### **SPARKLING**

Ruffino Prosecco  
Italy /10

Nicolas Feuillatte Champagne  
France /15

### **WHITE**

Liquid Light Sauvignon Blanc  
Washington /10

Cedar + Salmon Pinot Gris  
Willamette Valley /12

Mark Ryan Vincent Chardonnay  
Columbia Valley /11

Browne Grenache Rosé  
Columbia Valley /11

### **RED**

Three Rivers Cabernet Sauvignon  
Columbia Valley /10

Northstar Merlot  
Columbia Valley /15

Ken Wright Pinot Noir  
Willamette Valley /14

Goose Ridge G3 Red Blend  
Columbia Valley /11

Cecchi Chianti Classico  
Sangiovese Italy /14

Canoe Ridge The Expedition  
Cabernet Sauvignon  
Red Mountain /14

## BEER

### **ON TAP /7.5**

Stella Artois

Chuckanut Kolsch

Manny's Pale Ale

No-Li Porch Glow Amber Ale

Everybody's Oatmeal Stout

Pike "Space Needle IPA

Narrows Brewing Hazy Pale

Yonder "Cashmere" Cider

### **CANS & BOTTLES**

Coors Light /5

Guinness /7

Heineken /6

Rainier /5

Bud Light /5

San Juan Seltzer *Rainier Cherry* /6

Heineken Zero - *non alc* /6