

LUNCH

Available Monday through Friday 11am - 3pm

SMALL PLATES

HOUSE MADE FOCACCIA /8 (V)

rosemary, sea salt, calabrian butter
add fresh mozzarella /6

CLAM CHOWDER /12

chopped clams, onion, celery, potatoes,
bacon, cream

MEATBALLS /17

creamy polenta, rustic marinara,
grana padano

SPRING PEA WHIPPED RICOTTA /17 (V)

fresh peas, pea tendrils, honey

SALAD

CAESAR* /16

little gems, parmigiano, garlic croutons,
radish, white anchovies
add chicken /8 steelhead /12 steak* /14

MEDITERRANEAN WEDGE /18 (V, GF)

baby iceberg lettuce, heirloom cherry tomato,
pickled red onion, sesame seeds, feta, tahini
green goddess dressing

C&S PANZANELLA SALAD/ 17 (V, V+)

arugula, macrina bread, peas, grilled
asparagus, cherry tomatoes, white balsamic
vinaigrette, balsamic glaze

SPRING BOUNTY SALAD/ 19 (V, V+)

spring mix, shaved radishes, fennel, peas,
grapefruit, almonds, lemon vinaigrette

HOUSE MADE PASTA

CACIO E PEPÉ /22

pecorino romano, black pepper, gemelli
pasta

PORK BOLOGNESE /24

tomato, herb ricotta, calabrian honey,
saffron rigatoni

TUSCAN SAUSAGE GNOCCHI /30

handmade italian sausage, roasted tomato,
tuscan kale parmesan fonduta, grana padano

SPAGHETTI POMODORO /22 (V)

rustic sugo, garlic, olive oil, burrata
add meatball /5
vegan upon request

FLATBREADS & SANDWICHES

choice of seasoned fries or side cesear salad

MARGHERITA FLATBREAD /23 (V)

sugo, tomato, mozzarella, basil

SPICY ITALIAN SANDWICH /23

capicola, sopressatta, mortadella, aged
provolone, pepper relish, romaine,
tomato, ciabatta

COPPER VERDE /24

house pesto, mortadella, arugula, mozzarella,

PARMESAN CHICKEN SANDWICH /24

rustic tomato sauce, mozzarella, provolone,
grilled ciabatta

HOT ITALIAN BEEF SANDWICH /24

braised beef, giardiniera, provolone,
pepperoncini, ciabatta

GRILLED STEELHEAD SANDWICH /26

grilled local steelhead, baby gem lettuce,
tomato, tartar sauce, potato bun, lemon oil

MISHIMA WAGYU BURGER /26

8oz patty, white cheddar, bacon jam, lettuce,
pickles, potato bun



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.
*This item is cooked to order

GF - Avoids Gluten | V - Vegetarian | V+ - Vegan

BEVERAGES

NON-ALC

MARYS

COCKTAILS

WINE

JAR OF SUN / 14

giffard n/a aperitif, red peppercorn infused,
n/a rum

TAHOMA PALOMA / 14

grapefruit shrub, lemon, grapefruit
tahoma soda water

BUNNY'S BREW/ 17

constant reader gin, house bloody mix,
carrot juice, celery, cucumber, tajin, salt,
olive

COPPER & SALT BLOODY /18

vodka, house bloody mix, pickled
vegetables, bacon

MATCHA FIZZ / 16

matcha, tonic, yuzu & lemon tincture

SUSPECT NEGRONI / 16

giffard n/a aperitif dhos n/a gin, dhos
orange liqueur

MICHELADA /16

house bloody mix, narrows brewing
pilsner, house-made chamoy, dried mango

MARITIME REMEDY/18

new amsterdam vodka, house bloody mix,
clamato juice, prawn, lemon, celery, cucumber,
asparagus, salt pickled vegetables

BLOODY FLIGHT - PICK 3 /32

LAVENDER 76 /16

vodka, elderflower liqueur, lemon,
prosecco, lavender, butterfly-pea flower

ITALIAN HIGHBALL / 11

vodka, lemon cordial, lemon salt tincture,
soda water

MIMOSA /15

orange, cranberry, grapefruit, pineapple,
blood orange, guava

PEARFECTLY SPICED GIN SOUR/17

gin, st george spiced pear liqueur lime,
housemade cardamom syrup, aquafaba

MIDNIGHT WALK /17

vodka, kahlua, chocolate liqueur, espresso

MIMOSA FLIGHT - PICK 3 /28

orange, cranberry, grapefruit, pineapple,
blood orange, guava

WHITE

JEAN-LUC COLOMBO, rose, "cape bleue",
providence, FR / 13 | 52

PIGHIN, pinot grigio, friuli-vevezia giulia,
Italy / 15 | 58

CÔTES De CHEVAL, albarino, 'ciel du cheval
vineyard' red mt, WA / 15 | 58

CHATEAU STE. MICHELLE, chenin blanc,
'limited release', yakima valley, WA / 13 | 48

STRUCTURE CELLARS, viognier columbia
valley, WA / 16 | 60

LYDIAN, sauvignon blanc, columbia valley,
WA / 14 | 54

AMONG THE GIANTS, chardonnay, goose
gap, WA / 16 | 62

EROICA, riesling, columbia valley, WA / 16 | 60

SLOPE LIFE, chardonnay, 'lawerence vineyards',
columbia valley, WA / 13 | 50

SPARKLING

LA BELLA, prosecco, Italy / 13 | 50

ARGYLE, brut, willamette valley, OR / 17 | 65

GOOSE RIDGE, carbonated rose, goose gap,
WA / 15 | 58

RED

FURIOSO, pinot noir, "l'altra", 'furioso
vineyard', dundee hills, OR / 23 | 90

DAHLMAN CELLARS, cabernet franc,
'stadium red v5', red mt, WA / 22.5 | 90

NORTHSTAR, merlot, columbia valley,
WA / 21 | 81

MONTEPELOSO A QUO, red blend, toscana,
Italy / 15 | 58

PORTLANDIA, cabernet sauvignon, 'big
believer', columbia valley, WA / 17 | 65

MARK RYAN, cabernet sauvignon, 'the
dissident', columbia valley, WA / 22 | 88

STRUCTURE CELLARS, cabernet sauvignon,
'craftsman', yakima valley, WA / 19 / 72

FIDELITAS, bordeaux blend, '4040', red mt,
WA / 19 / 71

3/11/25

COPPER & SALT