

~ *Welcome to Copper Glance* ~

~ Appetizer ~

Roasted Tomato Bisque \$5 / \$7

Topped with bacon and Blue Cheese

~ Add Chicken \$6 ~

Root Vegetables & Farro Salad \$15 (V)

Seasonal root vegetables, pistachios, farro, & arugula drizzled with a Mustard Vinaigrette

Seasonal Salad \$15 (GF)

Mixed greens, red onion, Blue Cheese, cherry tomatoes, candied pecans, Balsamic Vinaigrette

~ Sandwiches ~

All sandwiches served on Ciabatta bread and a side of Kettle Chips

Beef and Blue \$17

Slow cooked short rib, caramelized onions, arugula, Blue Cheese dressing

Pulled Pork \$16

Honey, gochujang, cole slaw, apple, house-made dressing

Chicken Bacon Ranch \$17

Marinated chicken breast, crispy peppered bacon, sliced tomato, romaine, Buttermilk Ranch, Honey Mustard

Caprese \$15

Slice tomato, torn Mozzarella, fresh basil, arugula, extra virgin olive oil, Balsamic reduction

~ Dessert ~

Chocolate Lava Cake \$13

With whipped cream

Menu created by Chef Chris Knorr