

STARTERS

Heirloom Tomato & Peach Salad (GF)

Arugula | Burrata | Crispy Prosciutto
Reduced Balsamic
26

Chive & Lemon Arancini

Crème Fraîche | Caviar
Oaxaca Cheese
27

The Copper State

Classic Beef Tartare | Stone Ground Mustard
Roasted Bone Marrow | Caper Berries | Crème Fraîche |
Confit Egg Yolk | Seeded Sourdough Toast
32

Cauliflower & Leek Bisque (GF)

Roasted Hauser Corn | Herb Oil
20

Pork Belly & Peach (GF)

Whipped Smoked Ricotta | Peach Chutney
Chicharrones
25

Smoked Crab Cake

Roasted Hatch Chile | Chives | Chipotle Remoulade
Arizona Sweet Corn Relish
29

ENTRÉE

Seared Diver Scallops (GF)

Roasted Trumpet & Beech Mushrooms | Peas | Mushroom
Dashi Beurre Blanc | Pickled Carrots & Mushrooms
Shaved Radish | Gnocchi
66

Market Fish (GF)

Soy Glaze | Coconut Fried Rice | Marinated Mushrooms
Coconut Red Curry Shellfish Sauce | Bok Choy
MP

Grilled Shrimp & Grits (GF)

Marinated Shrimp | Heirloom Grits | Peppers | Corn
Manchego | Salsa Rojo de Mariscos | Fennel
55

Copper State Filet Mignon (GF)

Black Garlic Demi | Chive Potato Puree
Roasted Asparagus & Shallots
80

Seared Marinated Lamb Loin (GF)

Chorizo & Fagioli di Controne Heirloom Bean Ragout
Charred Spring Onion | Citrus-Herb Gremolata
Preserved Lemon
71

Jerk-Spiced Chicken Breast (GF)

Coconut Fried Rice | Charred Pineapple Relish
Pickled Fresno | Charred Scallion-Allspice Jus
59

Leek and Fungi Risotto (VG)

Roasted Mushroom | Leek Puree
Mascarpone | Parmesan | Beurre Noisette Crumble
52

Beeler's Pork Chop

Braised Collard Greens | Sunchoke Puree
Granny Smith Apple Mojo
69

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. Proudly using locally and sustainably grown, organic herbs. Ask about our locally sourced beef and sustainably sourced fish

*A 20% service charge will be added to parties of 6 or more

GF= Gluten Free, VG= Vegetarian