STARTERS

Fig and Prosciutto Salad *(GF)*
Arugula | Burrata | Prosciutto
Pistachio Crumble| Reduced Balsamic
Lemon Vinaigrette
26

Heirloom Tomato Tartare *(VG)*
Shallots | Capers | Pistachio | Whole Grain Mustard
Herb Oil | Sourdough Toast
24

Cauliflower & Leek Bisque *(GF)*
Roasted Hauser Corn | Pork Belly
Herb Oil
20

Pork Belly & Peach *(GF)*
Whipped Smoked Ricotta | Peach Chutney
Chicharrónes
25

The Copper State
Classic Beef Tartare | Stone Ground Mustard
Roasted Bone Marrow | Caper Berries
Black Garlic Crème Fraîche
Honey & Fresno Confit Egg Yolk
Seeded Sourdough Toast
32

Smoked Crab Cake
Brussel Sprout Puree | Arugula Salad
Parsnip and Beet Chips
29

ENTRÉE

Lobster Thermidor
House Made Linguine | Shaved Brussel Sprouts
Cremini Mushrooms | Lemon Cognac Beurre Blanc
68

Honey & Garlic Glazed Eggplant *(VG)*
Golden Beets Two Ways | Fried Beech Mushrooms
Broccolini | Pickled Red Onion
45

Rock Fish *(GF)*
Brown Butter Koginut Squash Puree
Charred Fennel | Zucchini | Smoked Walnut
Chimichurri
65

Seared Diver Scallops
Herb Jasmine Rice | Saffron & Coconut Broth
Braised Leeks
65

Forty1 Ribeye *(GF)*
Dauphinoise Potatoes
Grilled Broccolini | Port Wine Demi-Glace
72

Goat Cheese & Ricotta Cavatelli Pasta
Fennel Sausage | Arugula
Calabrian Chili | Pecorino
49

Smoked Duck Breast *(GF)*
Parsnip Silk | Garlic Roasted Carrots
Cranberry Maple Sauce
56

K-4 Ranch Filet Mignon *(GF)*
Peppercorn Cream Sauce | Smashed Potatoes
Mushroom Medley
80

Airline Chicken
Fresno Spanish Rice | Molé | Grilled Lime
Micro Cilantro
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 *Checks may be split a maximum of two ways per table.
GF= Gluten Free, VG= Vegetarian