

## BREAKFAST

### FARMERS' GRITS PLATE\*

amish cheese grits, bacon or sausage, 2 eggs your way (VR) 9

### THE COPIOUS PLATE\*

2 eggs your way, breakfast potatoes, toast (GFR) choice of: bacon, or sausage 11

### BISCUITS AND GRAVY\*

2 biscuits, 2 eggs your way, tasso ham gravy (VR) 11

### CHICKEN AND WAFFLES\*

double dipped buttermilk fried chicken breast, cinnamon belgian waffle, fresno chili maple syrup 13

### APPLE PIE WAFFLE

cinnamon belgian waffle, spiced apple compote, oat crumble, whipped cream, powdered sugar (V) 12

### FRENCH TOAST

vanilla, cinnamon, and nutmeg battered bread with maple syrup, vanilla bean butter, bacon or sausage (VR) 8 add spiced apples 2

### STEAK AND EGGS\*

beef tenderloin tips, 2 eggs your way, béarnaise, seasoned breakfast potatoes (GFR) 15

### QUICHE OF THE DAY

deep dish quiche with your choice of fruit, house fries, or cup of soup (GF/V) 12

### MANDARIN TOFU SCRAMBLE

saffron marinated tofu, yellow squash, zucchini, cherry tomatoes, red quinoa, chives, breakfast potatoes, feta cheese (V/VGR) 10

### SHRIMP AND FARMERS' CHEDDAR GRITS\*

shrimp and andouille sausage, tasso ham, tomato, chives, served with 2 eggs your way on top (GF) 13

### HUEVOS RANCHEROS

queso fresco, chorizo sausage, scrambled eggs, avocado cilantro crema, white corn tortillas, house made fresno tabasco (GF) 9

### COPIOUS HASH\*

braised short rib, breakfast potatoes, bell and poblano peppers, onions, 2 eggs your way, béarnaise 12

## EXTRAS

toast 2

white cheddar grits 3

bacon 4

2 eggs your way\* 3

breakfast potatoes 3

fresh fruit 4

sausage 4

short rib hash 4

tasso gravy 2

béarnaise 2

## STARTERS

### TODAYS SOUP

always made fresh with local ingredients 5/8

### POTATO LEEK

with chive oil and fried leeks (VG/GFR) 4/7

### ROOT VEGETABLE SALAD

parsnip, turnip, carrot, potato, arugula, goat cheese, smoked paprika vinaigrette (GF/V/VGR) 10

### SEASONAL FRUIT SALAD

spinach, apples, red quinoa, bleu cheese, candied walnuts, beet vinaigrette (GF/V/VGR) 10

### COPIOUS WEDGE SALAD

iceberg lettuce, bacon, crumbled bleu cheese, tomato, pickled red onion, avocado goddess dressing (GF/VR) 9

### TOPPERS

add any of these items to a salad of your choice  
3 shrimp 6 / steak tips 10 / chicken 5

## SANDWICH

### COBB CHICKEN SALAD

shaved iceberg lettuce, bacon, egg, avocado, chive .  
sourdough (GFR) 10

### AMISH GRILLED CHEESE

farmers cheese, gouda, jalapeño bacon jam, toasted paesano bread (VR) 10

### BELT

bacon, lettuce, tomato, sunny side up egg, avocado goddess dressing, toasted sourdough bread (GFR) 10

### COPIOUS ROYALE\*

7 ounce Angus burger served with shaved iceberg lettuce, tomato, jalapeño bacon jam, house dill pickle, garlic aioli, fried egg (GFR) 12

all sandwich lunches served with your choice of:

house fries or cup of soup

(substitute duck fat fries or sweet potato fries \$2)

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# WINE STATION

## WHITE

	3oz	6oz
Cloudy Bay Sauvignon Blanc 2016 - marlborough, nz.	7	13
Cakebread Sauvignon Blanc 2015 - napa, ca.	13	24
Rombauer Chardonnay 2015 - carneros, ca.	10	18
Blindfold White by Prisoner 2014 - ca.	10	18

## RED

Husch Pinot Noir 2014 - anderson valley, ca.	10	18
Farella Merlot 2012 - napa, ca.	10	18
Elisabeth Chambellan 2014 - châteauneuf de pape, rhone, fr.	12	22
Prisoner Red Blend 2015 - napa valley, ca.	11	20

# WHITE

## Sparkling

nv château grandin brut, loire, fr. 10/40  
2015 pitulé moscato d'asti, it. 9/32

## Riesling

2014 frisk, victoria, au. 8/20

## Pinot Gris/Grigio

2015 bosco delle venezie, it. 8/30

## Sauvignon Blanc

2015 la petite perriere, fr. 9/32

## Chardonnay

2015 alias, central coast, ca. 8/30  
2015 carneros highway 12, carneros, ca. 10/40

## Rose

2016 cline, ancient vines, mourvèdre,  
sonoma, ca. 8/30

# RED

## Pinot Noir

2013 sean minor, caneros, ca. 9/36

## Malbec

2015 mil piedras, mendoza, ar. 8/30

## Cabernet

nv alias, ca. 8/30  
2014 paul dolan, mendocino, ca. 12/45

## Blends

2014 ghost rider ungrafted red, lodi, ca. 10/38  
2014 château de corneilla, roussillon, fr. 11/40

# COCKTAILS

## WITCH'S FLIP

spiced apple, juniper & star anise simple, kettle one  
orange, watershed four peel gin, egg white, lime,  
luxardo cherry 11

## COLUMBUS COSMO

watershed vodka, crème de violette, white  
cranberry, lime 9

## THE MID-TOWN MANHATTAN

10 yr bulleit bourbon, luxardo cherry, sweet  
vermouth, bitters, stirred and served on the rocks  
11

## SMOKEY NOTES BOURBON

old forester, boodles proper british gin, splash of  
house simple, fresh lime & orange, lagavulin 16yr  
rinse 10

## GRAPEFRUIT MARGARITA

house reposado tequila, orange liqueur, campari,  
fresh squeezed sour & orange, finished with a  
salt & sugar rim 10

## JUSTICE FOR GIN

watershed bourbon barrel aged gin, fresh  
squeezed lime, mint, campari, sweet vermouth 9

## THE SPICY REDHEAD

chili pepper infused oyo vodka, fresh strawberry  
& mint, lemon, crème de framboise, st. germaine  
& soda 12

## GUILTY PLEA

oyo stone fruit vodka, pernod, vanilla anise pear  
simple, basil, fresh squeezed lemon, black walnut  
bitters, splash soda 10

# HAPPY HOUR

TUESDAY-SUNDAY FROM 4PM-6PM

HALF OFF STARTERS, SOUPS, & SALADS

\$5 SELECT BEERS ON TAP & LOCAL SPIRITS

\$3 OFF HOUSE COCKTAILS & WINES BY THE GLASS

## Copious + Notes + McGowan Loft

Our location touts a 21,000 sq foot 3 tiered building  
housing three separate venues all with the same  
goal in mind: creating the best experience possible  
for any occasion! Whether it's happy hour with  
friends at The Copious Restaurant & Bar, seeing a  
great show in Notes, or a once in a life time event  
being celebrated in our McGowan Loft, you've come  
to the right place!