

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

MEDITERRANEAN 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 créma, 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

breakfast potatoes 3

tasso gravy 2

white cheddar grits 3

fresh fruit 4

bacon 4

sausage 4

2 eggs your way* 3

short rib hash 4

béarnaise 2

STARTERS

TODAYS SOUP

always made fresh with local ingredients 5/8

POTATO LEEK

with chive oil and fried leeks (V/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, 1000 island dressing, 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

WHITE WINE

Sparkling

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

Riesling

2016 monchhoff, mosel, ge. 9/32

Pinot Gris/Grigio

2015 bosco delle venezie, it. 8/28

Sauvignon Blanc

2015 giesen, marlborough, nz. 8/28

Chardonnay

2015 pier 8, central coast, ca. 8/28
2016 sbragia "home ranch", dry creek valley,
ca. 12/45

Rose

2016 cline, ancient vines, mourvèdre,
sonoma, ca. 8/28

RED WINE

Pinot Noir

2015 cloudfall, monterey, ca. 10/45

Malbec

2015 mil piedras, mendoza, ar. 8/30

Cabernet

nv pier 8, ca. 8/28
2014 paul dolan, mendocino, ca. 12/45

Blends

2014 ghostrunner ungrafted red, lodi,
ca. 10/38

Zinfandel

2014 klinker brick, old vine zinfandel, lodi,
ca. 10/35

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-7PM

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!