

COPIOUS

feed your soul, engage your senses

APPETIZERS

“Laughter is brightest where food is best.” Irish Proverb

COPIOUS CALAMARI

Delicate fried calamari, carrots and zucchini squash with sweet Thai chili sauce and lemon aioli 10

SEASONAL FLATBREAD

Fresh asparagus, roasted wild mushrooms, mascarpone, balsamic roasted red onion and arugula drizzled with truffle oil 11

FRIED BRUSSELS SPROUTS **GF**

Roasted garlic oil, parmesan, pancetta, candied walnuts 9

AMISH CHEESE PLATE

Local amish cheeses, dried fruit mostarda, artisan crackers, herbed mixed nuts, pickled red onion 14

HOMESTEAD SPRINGS PORK BELLY* **GF**

Bamboo rice, red dragon sauce, coconut aioli, sesame seeds, scallion 12

FRIED GREEN TOMATOES

Cornmeal-dusted green tomatoes stuffed with herbed cream cheese, finished with Old Bay beurre blanc and sweet lump crab 10

SOUP & SALAD

“A world without tomatoes is like a string quartet without violins.” Anonymous

N’AWLINS STYLE GUMBO

Classic seafood gumbo with andouille, shrimp and crawfish over rice 5/8

HOUSEMADE SOUP OF THE DAY 5/8

BABY KALE CAESAR **V**

Baby kale, shaved parmesan and marbled rye croutons tossed in roasted garlic Caesar dressing 8

STRAWBERRY CHICKEN SALAD **GF**

Shredded roast chicken, strawberries, spiced pecans, goat cheese, pickled red onion and baby spinach with creamy poppyseed dressing 13

MOROCCAN CHICKPEA SALAD

Moroccan-spiced roasted chickpeas, caramelized carrots, pistachios, feta cheese, red onion and dried cranberries tossed with baby spinach and lemon vinaigrette 11

ROASTED BEET & GOAT CHEESE **V**

Sweet red and gold beets, spiced walnuts, goat cheese, radish and mixed greens with citrus honey vinaigrette 10

THE COPIOUS WEDGE **GF**

Baby iceberg lettuce with crumbled bleu cheese, applewood smoked bacon, tomato, pickled red onion and zesty avocado dressing 10

Add Grilled Chicken \$5 or Sautéed Shrimp \$6

COPIOUS PLATES, SEAFOOD & STEAK

“One cannot think well, love well, sleep well, if one has not dined well.” Virginia Woolf

SEARED SCALLOPS*

Caramelized brussels sprouts, pancetta, rutabaga purée, mustard vin blanc 28

Seared tofu 28 **GF**

SOUS VIDE AIRLINE CHICKEN BREAST* **GF**

Butternut squash purée, smoked bacon sherry vinaigrette, seasonal vegetables 24

SEASONAL RISOTTO

Butternut squash, zucchini, sage, browned butter, parmesan 18 **GF**

Add grilled chicken breast or tofu 23 **GF**

GNOCCHI & SHORT RIB RAGOUT

Potato gnocchi, red wine braised short rib, fresh ricotta, chive pistou 22

PASTA DIAVOLO*

Shrimp, swiss chard, berkshire sausage, pancetta, fennel, tomato, garlic, pappardelle, parmesan 22

PORK SCHNITZEL*

Breaded pork tenderloin, braised red cabbage, parsley spaetzle, mustard vin blanc 22

FILET MIGNON*

Six ounce tenderloin, herb russet potato medallions, vegetables, red wine shallot butter 32

HANGER STEAK* **GF**

Spiced brioso coffee rub, collard greens, sweet potato steak fries, red eye gravy 28

COPIOUS’ BEST EVER BURGER

Our chef’s custom blend of chuck, short rib and brisket cooked-to-order* with bacon jam, Dijonaise, white cheddar, lettuce and tomato served served with house-cut fries 12

Choose sweet potato fries or Parmesan garlic fries, add \$1

Add a fried egg* \$1

“THE VEG” BURGER 15 **V VGN**

SIDES

BRAISED COLLARD GREENS 5 **GF**

SAUTÉED ASPARAGUS 5 **GF V VGN**

VEGETABLE OF THE DAY 5 **GF V VGN**

HAND-CUT FRIES 5 **GF V**

SWEET POTATO FRIES 6 **GF V**

PARMESAN GARLIC FRIES 6 **GF V**

CARAMELIZED BRUSSELS SPROUTS 5 **GF**

V Vegetarian **VGN** Vegan **GF** Gluten Free

Some dishes may be alternately prepared vegetarian or vegan, check with your server.

*Consuming raw or undercooked meat, poultry, seafood or eggs may cause food borne illness.

20% gratuity may be added to parties of 10 or more