

# COPIOUS

D I N N E R

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

### FRIED GREEN TOMATOES

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

### COPIOUS CALAMARI

Delicate fried calamari, carrots and zucchini with sweet Thai chili sauce and lemon aioli 12

### CRAWFISH BEIGNETS WITH TABASCO CREAM

Crawfish fritters with spicy tabasco sauce 12

### PIMENTO CHEESE PLATE

Housemade with pickles, prosciutto, crackers and candied pecans 15

### MARYLAND STYLE CRAB CAKE

Jalapeno slaw and spicy remoulade 14

### BLACK BEAN HUMMUS & TEMPURA VEGGIES (V)

Housemade hummus with crispy tempura vegetables and warm pita 9

### HOT CRAB & SHRIMP DIP

Lump crab meat and shrimp with spinach, onions, green pepper and jalapeno in a gruyere cream sauce with housemade Old Bay seasoned potato chips 15

### GAUCHO STEAK FLATBREAD

Marinated steak with chimichurri, tangy tomato sauce and three cheese blend 12

### HONEY SRIRACHA CHICKEN FLATBREAD

Mozzarella, provolone, and goat cheese, spinach, pickled red onion, toasted almonds 12

### HEIRLOOM TOMATO FLATBREAD (V)

Basil pesto, marinara, fresh mozzarella and heirloom tomatoes 12

### PEACH AND BALSAMIC FLATBREAD (V)

Fresh summer peaches, basil, mascarpone, mozzarella and smoked provolone with a balsamic drizzle 12

## SOUP & SALAD *“Laughter is brightest where food is best.” Irish Proverb*

### HOUSEMADE SOUP OF THE DAY 5/8

### STRAWBERRY CHICKEN SALAD (GF)

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

### ROASTED BEET & GOAT CHEESE (V)

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

### HEIRLOOM TOMATO (V)

Juicy tomatoes, spring mix, fresh mozzarella, white balsamic vinaigrette, basil oil, crostini 11

### BABY KALE CAESAR

Parmesan, marbled rye croutons, garlic Caesar dressing 8

### 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 to any salad

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

### 🍴 SOUTHERN HOT HONEY-BRAISED

#### CHICKEN THIGHS (GF)

Our signature dish with sweet potato hash, baby kale and smoky BBQ pan sauce 21

### 🍴 SHRIMP & GRITS (GF)

Ohio stone ground grits and red eye BBQ gravy topped with sautéed shrimp and andouille sausage 18

### 🍴 BOURBON-BRINED DOUBLE-CUT PORK CHOP\*

Grilled and topped with candied bacon butter, smoked Cheddar orzo mac n' cheese and collard greens 26

### PEACH BBQ CHICKEN BREAST

Ohio succotash, cheddar grits and grilled peaches 21

### PORCINI-DUSTED FLAT IRON STEAK\* (GF)

Garlic and herb mashed potatoes, asparagus and demi sauce 27

### “PASTA” PRIMAVERA (GF) (V) (VGN) without Parmesan cheese

Zucchini and squash noodles, roasted red peppers, red onion and garlic in sun-dried tomato pesto with Parmesan cheese 16

Add grilled chicken \$5, sautéed shrimp \$6, or seared tofu \$5

### MISSISSIPPI'S BEST CATFISH

Cornmeal-crusting with spicy andouille risotto, jambalaya sauce and collard greens 21

### SHRIMP & SCALLOP RISOTTO

Pan seared with pancetta, fennel, asparagus in a cauliflower “risotto” and sundried tomato pesto vin blanc and basil oil 26

### JUMBO LUMP CRAB CAKES

Creamy, fresh polenta, wilted spinach and spicy remoulade 27

### ORECCHIETTE PASTA

Shrimp and sausage tossed with corn, red chilies, fennel and baby kale in a white wine cream sauce, topped with parmesan 19

### 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 13

Add a fried egg\* \$1

### IMPOSSIBLE VEGGIE BURGER (V)

A 100% plant-based seared patty that could fool even the most steadfast of meat lovers, topped with lettuce and tomato 15

## SIDES A LA CARTE *“...if a man really likes potatoes, he must be a pretty decent sort of fellow.” A.A. Milne*

### BRAISED COLLARD GREENS (GF) 5

### SAUTÉED ASPARAGUS (GF) (V) (VGN) 5

### VEGETABLE OF THE DAY (V) 5

### SMOKED CHEDDAR ORZO MAC N' CHEESE (V) 5

### GARLIC HERB MASHED POTATOES (GF) (V) 5

### HAND-CUT FRIES (V) 5

### SWEET POTATO FRIES (V) 6

### PARMESAN GARLIC FRIES (V) 6

(V) Vegetarian (VGN) Vegan (GF) Gluten Free 🍴 Signature Dishes • Ask your server about alternative vegetarian or vegan preparations.

\*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

EXECUTIVE CHEF BRIAN WILSON