



Appetizers

BUTTERNUT SQUASH SOUP	10
Glazed Chestnuts, Duck Prosciutto	
CAESAR SALAD	8
Lemon Confit, White Anchovies, Parmesan	
MESCLUN SALAD	7
Fine Herbs, White Balsamic Vinaigrette	
HORSERADISH CRUSTED CRAB CAKE	14
Snow Pea Shoots, Mustard-Seed Vinaigrette	

Sandwiches

ROASTED CHICKEN AND OLD CHATHAM	
CAMEMBERT SANDWICH	17
Green Apples, Vidalia Onions, Bibb Salad	
COPELAND BURGER	
Ground Wagyu Beef on a Brioche Bun with Cheese, BLT, Homemade French	
Fries	15
<i>Have it with Seared Foie Gras, Red Shallots, Apple Confit</i>	24

Main Course Salads

COBB SALAD	14
With Lobster	23
CAESAR SALAD	12
With Chicken	16
With Shrimp	19

Main Courses

SIMPLY GRILLED SALMON	19
Mesclun and Fine Herbs	
HORSERADISH CRUSTED CRAB CAKES	28
Snow Pea Shoots, Mustard-Seed Vinaigrette	

Executive Chef Thomas Ciszak