

HUDSON VALLEY RESTAURANT WEEK

Dinner Menu

Lentil Soup

Autumn Veggies, Homemade Focaccia

Sticky Ribs (\$4 Supplement)

Slow Cooked Baby Back Ribs, Soy-Bbq Glazed

Eggplant "Meatballs"

Tomato, Local Vegetables

Seasonal Chopped Salad

Seasonal Veggies, Radicchio, Greens, Almonds, Balsamic Vinaigrette

PEI Mussels

Garlic, Crushed Tomato, Homemade Focaccia

Southern Fried Chicken

Brined and Buttermilk Crusted Breast and Thigh, Buttery Potato Puree, Scallions, Natural Gravy

Homemade Rigatoni

Homemade Fennel Sausage Ragu, Parmigiano

Lamb Goulash

Hungarian Style Slow Cooked, Autumn Veggies, Potato Pancakes

Chatham Cod

Israeli Couscous, Delicata Squash, Tomatoes Confit

Kettle Short Rib (\$4 Supplement)

Soft Polenta, Seasonal Veggies

Berkshire Pork Shank (\$4 Supplement)

Saffron Risotto, Mixed Mushrooms, Baby Brussels, Natural Sauce

Choice of Featured Desserts

Homemade Copper Sweets

\$35.95 per person

\$51.95 paired with wine

HUDSON VALLEY RESTAURANT WEEK

Brunch Menu

Lentil Soup

Autumn Veggies, Homemade Focaccia

Eggplant "Meatballs"

Tomato, Local Vegetables

Copper Toast

Homemade Bread, Avocado, Poached Egg

Seasonal Chopped Salad

Seasonal Veggies, Radicchio, Greens, Almonds, Balsamic Vinaigrette

Cheesy Polenta

Poached Egg, Gruyere

Eggs in Purgatory

Two Eggs Poached in Crushed Tomato, Homemade Focaccia

The Brunchy Flat

Eggs, Apple Smoked Bacon, Scallions, Cheddar

Copper Benny (\$4 Supplement)

Short Ribs, Potato Pancakes, Poached Eggs, Hollandaise

Free Range Chicken Pot Pie

Seasonal Vegetables, Pastry Top

Homemade Rigatoni

Homemade Fennel Sausage Ragu, Parmigiano

Breakfast Bowl

Quinoa, Roasted Tomatoes, Mushrooms, Apple Smoked Bacon, 2 Poached Eggs

Choice of Featured Desserts

Homemade Copper Sweets

\$25.95 per person

Copper Bloody Mary \$8

Mimosa \$7