

# PIP'S AT THE COPPER BEECH INN

## FOR THE TABLE

**vegetables**, pickled -5

**olives**, marinated -5

**frites** -6

**charcuterie** -6 ea.

## STARTERS

**oyster and lobster chowder**, dill, espelette oyster cracker -10

**bibb salad**, buttermilk dressing, feta cheese, fines herbs, sesame seeds -11

**seared foie gras**, cabbage, apples, caraway croutons, duck consommé -17

**gnocchi**, wild mushrooms, chorizo, goat crème -12

**risotto**, sea urchin, meyer lemon, herbs -14

**arugula salad**, apples, cheddar, fennel, almonds -11

**duck confit rolls**, lentils, sherry-mustard froth -12

**roasted beets**, celery root puree, hazelnuts -12

## ENTREES

**new york strip**, duck fat frites, roasted shallots, cognac-mustard butter -31

**"fried chicken"**, pommes aligot, carrots, roasted onion, chicken jus -26.5

**arctic char**, farro, butternut squash puree, brussels sprouts, port -26

**pork**, loin and belly, spaghetti squash, turnips, pecans -26

**burger**, cheddar, greens, special sauce, duck fat frites -16

**scallops**, beef "pot-au-feu", horseradish crust, potato, swiss chard -27

**striped bass**, white bean puree, celery-fennel salad, green olive vinaigrette -27

**fluke**, mushroom dashi, grilled onions -26

**shortribs**, bok choy, rice dumplings, peanuts, cilantro, sprouts -27

**chef's tasting menu**, 7 courses -69, wine pairings -45

most of our products are purchased from small local purveyors, and any item that could be made in house, is.  
20% service charge added to groups of 6 or more



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## WINE BY THE GLASS

### SPARKLING

<b>prosecco</b> , (italy), voveti	10
<b>cremant d'alsace</b> , (france), rene mure	12
<b>champagne</b> , (france), moët & chandon	14

### ROSÉ

<b>rosé</b> , (france), château coussin	10
<b>brut rosé</b> , (france), langlois	10

### WHITE

<b>chardonnay</b> , (france), albert bichot	10
<b>chardonnay</b> , (california), cambria	11
<b>sauvignon blanc</b> , (france), serge laloue	14
<b>riesling</b> , (new york), hermann j. wiemer	10
<b>pinot grigio</b> , (italy), livon	12

### RED

<b>beaujolais nouveau</b> , (france), georges duboeuf	8
<b>pinot noir</b> , (oregon), erath	14
<b>merlot</b> , (california), crosby	10
<b>cabernet sauvignon</b> , (california), b.r. cohn	14
<b>malbec</b> , (argentina), gascon	10
<b>côtes du Rhône</b> , (france), terminus	10

## SIGNATURE COCKTAILS

<b>essex</b> , vodka, olive juice, goat cheese olives
<b>lychee cosmo</b> , vodka, lychee, berries, lime, sour
<b>peony</b> , gin, st. germain, champagne
<b>la poire</b> , pear vodka, amaretto, st. germain, sour

signature cocktails \$12

## BEER

### BOTTLED

<b>lager</b> , (trinidad and tobago), carib	6
<b>lager</b> , (czech republic), czechvar	6
<b>lager</b> , (uk), samuel smith "organic"	8
<b>hefeweizen</b> , (germany), franziskaner	6
<b>pale ale</b> , (ca), sierra nevada	6
<b>white ale</b> , (canada), blanche de chambly	6
<b>pomegranate wheat ale</b> , (me), peak "organic"	6
<b>india pale ale</b> , (ma), ipswich	6
<b>amber ale</b> , (ct), city steam "naughty nurse"	6
<b>brown ale</b> , (me), sebage boathouse	6
<b>trappist ale</b> , (belgium), chimay bleue	9
<b>porter</b> , (md), flying dog road dog	6
<b>stout</b> , (uk), samuel smith oatmeal	8
<b>non-alcoholic</b> , (germany), st. pauli girl	5
<b>6 pack</b> , for the kitchen	12

### DRAFT BEER

<b>fresh hop ale</b> , (ca), sierra nevada "celebration"	6
<b>lager</b> , (ma), cisco "sankaty light"	6
<b>ipa</b> , (de), dogfish head "60 minute"	6

## CLASSIC COCKTAILS

<b>margarita</b> , tequila, sour, agave nectar, lime
<b>pimms' cup</b> , pimm's #1, soda
<b>negroni</b> , gin, campari, sweet vermouth
<b>dark &amp; stormy</b> , dark rum, ginger beer

classic cocktails \$10

all of our hand crafted cocktails contain fresh juices squeezed daily, and herbs picked from local farms.  
our house made sour mix contains egg whites.

