

COPPER BEECH INN

SALAD MAISON \$10

FENNEL, ORANGE SEGMENTS, WHOLE GRAIN MUSTARD VINAIGRETTE

LOBSTER BISQUE \$12

SHRIMP COCKTAIL \$15

THREE SHRIMP, COCKTAIL SAUCE, LEMON WEDGE

OMELETTE DU JOUR \$16

CHEF'S CHOICE, POTATOES, PETITE SALAD

FRENCH TOAST \$14

FRESH FRUIT, VERMONT MAPLE SYRUP

SAUSAGE PIZZA \$14

ROASTED TOMATO SAUCE, MOZZARELLA, PARMESAN

IVORYTON BURGER \$16

AGED CHEDDAR, CBI BACON, CARAMELIZED SHALLOTS, SRIRACHA MAYO, BRIOCHE BUN

CORNED BEEF REUBEN \$16

SWISS CHEESE, THOUSAND ISLAND DRESSING, SAUERKRAUT ON A GRILLED RYE BREAD

EGGS BENEDICT \$14

TWO POACHED EGGS, HOLLANDAISE SAUCE, ENGLISH MUFFIN, POTATOES, PETITE SALAD
ADD SMOKED SALMON \$16 OR LOBSTER \$18

CRAB CAKES \$16

TARRAGON AIOLI, SRIRACHA MAYO, LEMON WEDGE

CHICKEN ALLA PUTTANESCA \$16

ROASTED TOMATOES, OLIVES, CAPERS, GARLIC OVER PENNE PASTA

PAN SEARED SALMON \$22

ROASTED FENNEL, ORANGE SEGMENTS, KALE, ORANGE BEURRE BLANC

BOUILLABAISSE \$22

TOMATO SAFFRON BROTH, CLAMS, MUSSELS, SHRIMP, COD, GRILLED CROSTINI

NEW YORK STEAK FRITES \$32

POMME FRITES, SRIRACHA MAYO, PETITE SALAD

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.