

COPPER CLIFF

Shares

The Board 25

Chef selection of fine cheeses, cured meat, fermented vegetables with crostini and sourdough baguette.

Truffle Parm Fries 10

Umami dust and truffle aioli. (Gluten free)

Albacore Tuna Carpaccio 22

Honey-tamari, crispy fried garlic-chili sesame oil, toasted nori. (Gluten free)

Boeuf Tartar 22

63 acre black Angus beef, wafer chips. (Gluten free)

Hummus and Pita 12

Sundried tomato hummus with black olives and pita chips. (Vegan)

Poutine 16 (Gluten free)

Appies and Rice Bowls

Korean Chicken 15

Crispy chicken bites, gochujang sauce and sesame mayo and crushed peanuts or snow cheese dust and ranch, cucumbers and radishes. (Gluten free)

Rice bowl +3

Crispy Cauliflower 14

Crispy cauliflower bites, gochujang sauce, cucumbers and radishes, vegan sesame mayo, crushed peanuts. (Vegan and gluten free)

Rice bowl +3

Eby-Mayo 18

Beer battered prawns tossed in a tangy mayo over shaved cabbage with nori powder.

Rice bowl +3

Burgers and Sandwiches

Fries, salad or soup

The Copper Cliff Smash

3oz fresh ground chuck seared crisp, American cheese, smoky mayo, lettuce and tomatoes, raw onions, pickles

-Single 16, double 20, triple 24

Hickory smoked bacon +4, G.F. bun +2

Smoked Tempeh BLT 16

Sourdough baguette, vegan scallion mayo, smoked tempeh, fresh tomato and lettuce.

-Coney sauce for your fries **4\$**

-Poutine your fries **4\$**

Soups and salads

Greens 12

Arugula, fresh vegetables, tarragon red wine vinaigrette. (Gluten free and vegan)

Roasted beets 16

Quinoa, crumbled feta, pear vinaigrette, smoked walnuts. (Gluten free, and vegan)

Soup of the day 12

Desserts

Puit d'Amour 12 (Crème Brûlée)

Lemon-Meringue Cheesecake 12 (Gluten free)