

APPETIZERS

CRISPY CHICKEN WINGS | \$15

Choose from buffalo, BBQ, Spicy Garlic, or Lemon Pepper Dry Rub

SPRING ROLLS | \$11

Served with spicy plum dipping sauce

KOREAN CAULIFLOWER "WINGS" | \$12

Fried in a paper-thin batter and glazed with housemade spicy korean bbq

CATAWBA ISLAND BEER CHEESE | \$12

Pretzel sticks with our beer cheese made with Catawba Island Brewing beer

SOUPS

FRENCH ONION | \$8

There's nothing quite like this traditional soup. Caramelized onions and sherry round out our recipe and we top it with a crouton and a gratin of nutty gruyere cheese.

LOBSTER BISQUE | \$12

Who doesn't like lobster? This creamy soup is served tableside on top of lobster meat and a dollop of crème fraiche with fresh chive.

SALADS

CHEF'S SEASONAL SALAD | \$14

He's up to something back there, so ask your server for today's selection.

SIGNATURE SALAD | \$12

This one is what we're known for. Given to us by a special visitor we had a few years back, it includes candied pecans, dried cranberries, shaved parmesan and our housemade White Balsamic.

DEEP BLUE CHEESE | \$13

This one's for the blue cheese fans out there... we see you. We take romaine and top it with bacon, blue cheese, cherry tomatoes, dried cranberries and chunky blue cheese dressing.

CAESAR | \$12

All hail this salad! This is a classic Caesar with romaine, croutons, shaved parmesan and creamy caesar dressing.

ADD 8OZ FLATIRON STEAK | \$8

ADD SALMON | \$8

ADD CHICKEN BREAST | \$6

ADD SHRIMP | \$6

ENTREES

All served with Chef Alex's hand cut shoestring potatoes, unless otherwise noted.

SHORT RIB "POUTINE" | \$14

A salute to our friends north of the border! We start with Chef Alex's hand cut shoestring potatoes and add a healthy portion of cheese curds and our Famous Short Ribs. We top it off with our house-pickled onions, demi glace and a drizzle of Chef Judson's Ninja Sauce.

THE FIRE BIRD | \$14

This one is, as the kids say, "lit!" We start with a tender grilled chicken breast and we add pickled jalapenos, fried onion straws tossed in Buffalo sauce, and pepper jack cheese. It's not for the faint of tongue.

THE CASTLE BURGER | \$16

This one is so good we named it after ourselves! We top a half-pound burger with housemade bacon jam, cheddar cheese, romaine lettuce, pickles, tomatoes, and Cuban mustard aioli.

CHEF JUDSON'S BOUGIE BURGER | \$16

This one's for the bougie or at least bougie at heart. We take a half-pound burger and melt some nutty gruyere on top. Then come the mushrooms and a tasty housemade garlic truffle aioli. Feel free to eat it with your pinky in the air... or not. You do you.

BEYOND MEAT BURGER UPGRADE | \$3

Want to enjoy our awesome burgers with a healthier spin? Just upgrade any of our delicious burgers to Beyond Meat! It's a tasty way to be healthy!

ANTHONY'S STEAK FRITES | \$19

This classic bistro lunch is kinda bougie, but still down to earth... Kind of like Anthony. It's a ten ounce flatiron cooked to order, topped with house herbed butter alongside a pile of hand cut shoestrings.

FISH TACOS | \$15

This dish combines South of the Border with Under the Water. Enjoy your choice of fried yellow perch or grilled shrimp, served with napa cabbage, corn salsa, chipotle crema, and pickled onions in fluffy flour tortillas.

BEER BATTERED FISH AND CHIPS | \$15

A pub classic, done our way. We take yellow perch and batter it using our special house batter made with Catawba Island's Walleye-PA. We add a mess of Chef Alex's shoestring potatoes and a side of housemade spicy remoulade. Don't forget to add a pint!

TDBLT | \$15

What's the 'TD' you ask? Triple Decker, of course. It's our amazing thick cut smoked bacon, romaine lettuce, tomatoes, and chipotle aioli, between three slices of sourdough bread.

DER SCHNITZEL BUN | \$16

This sandwich is certainly the "schnitzel." We take a crispy fried pork schnitzel and top it with ham, swiss, our housemade beer cheese and napa cabbage. It's bigger than the bun, so open wide!

THE COPPER MUG
BAR & GRILLE



LANDOLL'S
MOHICAN CASTLE

OUR
STORY

During a two-year tour in Europe, now retired Army Veteran Jim Landoll vowed to himself that, should he ever have enough money, he would build a castle in America. Originally, the castle was going to be an elaborate barn; however, in late 1999, they decided to turn the castle into a hotel. With no floor plans or blueprints, Landoll's Mohican Castle was created one room at a time. The Castle opened in 2002. Its 30 acres sit at 1,200 feet in elevation. Technically, it is on a mountain. As you look around the restaurant tonight, you will notice that many items are directly related to the Landoll Family or The Castle. From family photos to Jim's collection of antique books, this room tells the story of Jim's dream and it's realization.