

The In-Between

It's not quite lunch but it's too early for dinner...

Soups & Salads

Add 8oz Flatiron Steak or Salmon | \$8, Add Chicken or Shrimp | \$6

French Onion | \$8

Traditional preparation with crouton and gruyere.

Chef's Seasonal | \$14

Featuring the best of this season's flavors. Ask your server for details.

Signature | \$12

Mixed greens with candied pecans, dried cranberries, shaved parmesan and housemade white balsamic vinaigrette.

Lobster Bisque | \$12

Served tableside with lobster meat, chive and crème fraiche.

Caesar | \$12

Traditional preparation featuring crisp Romaine, croutons, shaved parmesan and Caesar dressing.

Deep Blue Cheese | \$13

Crisp Romaine is topped with cherry tomatoes, bacon, bleu cheese, dried cranberries and bleu cheese dressing.

Appetizers

Add Chef Alex's Hand Cut Shoestrings | \$6

Cauliflower "Wings" | \$12

Fried in a paper thin batter and tossed in Spicy Korean BBQ Glaze.

Pork Belly "Tacos" | \$13

Crispy pork belly, fresh carrots, pickled daikon and Chef Judson's Ninja Sauce in a Bao Bun.

Crispy Chicken Wings | \$15

Fried crispy and tossed in your choice of: buffalo, BBQ, spicy garlic, or lemon pepper dry rub.

Charcuterie | \$20

Today's Chef selection. Please ask your Server.

Stuffed Mushrooms | \$12

Stuffed with boursin and topped with panko and hollandaise.

Housemade Beer Cheese | \$12

Made in-house with beer from Catawba Island Brewing Company. Served with warm pretzel sticks.

Tuna Poke Crisps | \$16

Fresh tuna, with a soy ginger sauce served on crispy won tons with a housemade wasabi aioli.

Bacon Wrapped Kielbasa | \$13

Fried crispy and served with beer cheese for dipping.



Don't Forget!
\$1 off everything
from the bar!

THE COPPER MUG
BAR & GRILLE



LANDOLL'S
MOHICAN CASTLE