

Copper Scroll Dinner Menu

Soups

Chesapeake Crab Soup 4

Soup of the Day 4

Salads

Mixed Field Greens 5

Mixed Greens, Cucumbers, Grape Tomatoes, Balsamic Vinaigrette

Chopped Salad 6

Romaine Lettuce, Kalamata Olives, Tomatoes, Capers, Feta Cheese, Roasted Red Peppers, Chick Peas, Champagne Vinaigrette

Classic Caesar 6

Hearts of Romaine, Lemon Scented Caesar Dressing, Aged Parmesan

Appetizers

Crispy Point Judith Calamari 8

Chipotle Aioli and Marinara Dipping Sauce

Wild Mushroom Gorgonzola Tartlet 6

Caramelized Onions, Toasted Gorgonzola, Garlic Demi-Glace

Pan Seared Crab Cake 8

Arugala Salad, Caper Berries, Pommeray Mustard Tartar

Pulled Pork Spring Rolls 6

Stuffed with Coleslaw, Barbeque Sauce

Garlic Scented Hummus 6

Grilled Flatbread, Pickled Vegetables

Heirloom Tomato Bruschetta 5

Garlic Crustini, Aged White Balsamic, Prociutto

Entrees

Grilled Free Range Half Chicken 15
Smashed Red Bliss Potatoes, Garlic Sautéed Spinach, Chardonnay Nage

Maple Bourbon Glazed Atlantic Salmon 16
Gulf Shrimp and Stone Grits, Roasted Baby Sugar Beets

Pan-Seared Flat Iron 16
Horseradish Whipped Potatoes, Rainbow Swiss Chard,
Apple Wood Smoked Bacon, Herbed Compound Butter

Grilled NY Strip 20
Truffle Whipped Potatoes, Grilled Asparagus, Cabernet Thyme Reduction

Gorgonzola Dumplings 15
Homemade Perogi, Shiraz Braised Cabbage

Turkey Pot Pie 16
Roasted Turkey, Root Vegetables, Green Beans,
Herb Veloute, Cheddar Biscuit

Lobster Mac and Cheese 16
Lobster Tails, Shaved Truffles, Skillet Cornbread

Grilled Pork Tenderloin 15
Caramelized Onion Polenta, Grilled Asparagus, Garlic Demi

