

BRUNCH

All brunch entrées are served with bacon cheddar cheese grits or hash browns.

SPINACH & MUSHROOM OMELET creamy spinach, artichoke hearts and sautéed mushrooms \$10

HAM & CHEESE OMELET \$10

WESTERN OMELET ham, cheddar cheese, tomatoes, peppers and onions \$10

VEGGIE OMELET mushrooms, green peppers, onions and tomatoes \$10

VOLUNTEER EGGS BENEDICT country ham, two fresh poached eggs* and hollandaise sauce* on a toasted English muffin \$11.5

BACON & EGGS fried, scrambled with poached*, fried or scrambled eggs* on a toasted English muffin served with hickory smoked bacon \$10

SAUSAGE & EGGS country sausage with poached*, fried or scrambled eggs \$10

STEAK & EGGS grilled 7 oz ale steak* with scrambled, fried or poached eggs* on a toasted English muffin \$14

EGGS COPPER CELLAR grilled beef tenderloin*, béarnaise sauce*, poached eggs* on a toasted English muffin \$13.5

SAUSAGE, BISCUIT & GRAVY \$9

FRESH SQUEEZED JUICE orange or grapefruit \$3.5

BELGIAN WAFFLE choice of blueberry, strawberry or pecan topping, maple syrup \$8.5

CHICKEN & WAFFLE fried chicken tenders, Belgian waffle \$10.5

SAUSAGE & WAFFLE \$10.5

OPENERS

CRAB BISQUE cup \$4 bowl \$6.5

FRIED PICKLED GREEN TOMATOES dipped in buttermilk, dusted with seasoned flour and deep fried. Topped with fresh grated Asiago cheese and served with garlic peppercorn dressing \$8.5

SPINACH ARTICHOKE DIP tortilla chips \$8.75

SEARED AHI TUNA* blackened rare over Asian slaw.
With wasabi paste and soy ginger sauce \$12.5

SALADS

HOUSE, CAESAR OR ROMAINE WEDGE SALAD \$6.5

ORIENTAL SALAD grilled teriyaki chicken with pineapple, rice, cheese, scallions and honey mustard dressing \$11

VOLUNTEER COUNTRY SALAD sliced ham, fried chicken tenders, bacon, cheese and tomato \$11

SEARED AHI TUNA SALAD* blackened rare over a blend of fresh green and red leaf lettuce, baby kale, romaine, arugula, spinach and Asian slaw with wonton strips, wasabi peas tossed in soy ginger vinaigrette \$13.75

SANDWICHES & BURGERS

Served with French fries

HOUSE, CAESAR OR ROMAINE WEDGE SALAD
WITH ANY MENU ITEM, ADD \$4

CHICKEN SALAD CLUB bacon, lettuce, tomato, whole wheat bun \$10

BACON, LETTUCE AND TOMATO half pound of our thick sliced special house bacon, lettuce and home grown tomato on grilled Challah bread with Sriracha mayo \$10

BACON, PIMENTO, TOMATO thick sliced special house bacon, fried pickled green tomatoes and our house made pimento cheese on grilled Challah bread \$11

MONTE CRISTO chicken, Canadian bacon and Swiss cheese on grilled French toast, topped with powdered sugar \$10

CALIFORNIA CHICKEN BURGER Fresh ground chicken with fresh avocado, Monterey Jack cheese, bacon and garlic peppercorn dressing \$10

KICK-BACK BURGER* Jalapeño peppers, pepper jack cheese, kick-back sauce \$10

BIG MIKE BURGER 2 fresh ground beef burgers on a Brioche bun, Thousand Island Dressing, American and pimento cheese, sliced bacon, lettuce, tomato and pickle \$12

BUILD YOUR OWN BURGER

REGULAR BURGER \$9 Your choice of fresh ground beef, ground chicken or black bean. Served on your choice of a Brioche or whole wheat bun with lettuce, tomato and pickle. Choice of any side.

\$1 Additions: American Cheese · Swiss Cheese · Pepper Jack Cheese
Smoked White Cheddar · Monterey Jack · Caramelized Onions · Fresh Sliced Jalapeños

\$1.50 Additions: Blue Cheese · Beer Cheese · Pimento Cheese · Boursin Cheese
Sautéed Sliced Mushrooms · Fried Egg · Fried Onion Rings

\$2 Additions: Canadian Bacon · Thick Sliced Bacon · Avocado · Fried Pickled Green Tomatoes

ENTRÉES

Served with fresh baked bread and choice of side

ALE PORK CHOP 7-oz marinated with olive oil, garlic and pepper, Worcestershire butter, over Neva's Potatoes \$11
Extra Chop, add \$5.75

CHICKEN TENDERS honey-mustard sauce with French fries \$12

FRESH GRILLED LEMON CHICKEN marinated in a zesty lemon pepper sauce, Carolina Herbed Rice \$13

FRESH TERIYAKI CHICKEN Asian marinated, Carolina Herbed Rice, grilled pineapple \$13

ALE STEAK* 7-oz sirloin marinated with olive oil, garlic and pepper, Worcestershire butter, over Neva's potatoes \$14

SMOTHERED CHICKEN hand breaded fried chicken breast topped with Country Garden Gravy over Neva's Potatoes \$13

SIDES

\$3.5

FRENCH FRIES

NEVA'S POTATOES

CAROLINA HERBED RICE

SPINACH MARIA WITH ARTICHOKE

FRESH STEAMED BROCCOLI

BAKED MACARONI & SPINACH WITH SPICY CHEESE

HASH BROWNS

BACON CHEDDAR GRITS

BAKED POTATO, LOADED ADD \$1

TOMATO PIE



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