



starters

**ONION SOUP AU GRATIN 10**

caramelized vidalia onions / sweet sherry  
 garlic crostini / pepper jack / vermont cheddar

**COCONUT SHRIMP 16**

tropical fruit salsa / coconut thai chili sauce

**KUNG PAO CALAMARI 17**

red bell peppers / bananas / crushed peanuts  
 scallions / orange-szechuan sauce  
 \*traditional or buffalo style available

**PULLED PORK MAC N CHEESE 15**

smoked gouda & cheddar cheese sauce  
 crispy onions / seasoned panko breadcrumbs

**QUINOA FRIED SHRIMP TACOS 16**

avocado / pickled red onion / spicy mayo  
 corn tortilla option for

**CHARCUTERIE BOARD 24**

chef's choice of assorted meat, cheese & fruit  
 no crostinis for

**SESAME-CRUSTED TUNA SATAY 22**

asian slaw / sweet soy / wasabi aioli  
 no sweet soy for

**QUESADILLA 16**

chicken, pork or vegetable / corn & black bean salsa  
 cheddar & monterey jack

**PIZZA**

cauliflower

**MORNING SLICE 18**

three runny eggs / prosciutto  
 fresh mozzarella / oven roasted tomatoes  
 horseradish hollandaise

**CAPRESE 16**

vine ripe tomato / fresh mozzarella  
 fresh basil / balsamic reduction

**SOUTHWEST CHICKEN 19**

black bean and corn salsa / blackened chicken  
 chipotle aioli / cheddar & monterey jack

**SPINACH & ARTICHOKE 18**

roasted garlic / parmesan / asiago  
 gorgonzola / balsamic drizzle

LIBATIONS

cold brew

**THE KICKSTART 14**

cold brew / vanilla vodka / baileys  
 kahlua / frangelico

**FRENCH VANILLA 11**

cold brew / tito's / cream de cocoa

**NUTTY BUDDY 15**

jameson / screwball / frangelico  
 khalua / fresh cold brew

mimosas

**PINA COLADA 9**

coconut rum / champagne / pineapple juice

**TEQUILA SMASH 12**

milagro blanco / raspberry puree / simple  
 champagne / sugar rim

**ELDERFLOWER AGAVE 10**

st germain's / agave nectar / grapefruit juice  
 champagne

**PROSECCO PUNCH 11**

pineapple juice / club soda / prosecco  
 vanilla vodka

**MIXED BERRY LAMOSA 11**

stoli raz / stoli blueberry / fresh mixed berries  
 champagne / pink lemonade

**CHAMPAGNE MULE 10**

titos / goslings ginger beer / key lime juice  
 champagne

CHICKEN WINGS

traditional 17

- or -

boneless 15

bleu cheese or ranch dressing

buffalo / chipotle bbq  
 peach moonshine BBQ  
 honey-garlic / hot honey

gluten friendly  
 vegetarian

20% gratuity added to tables of 6 or more. No more than 2 checks per table.  
 As an incentive to our customers, we now offer an immediate discount  
 to those paying with cash. The prices you see on our menu are the cash discount prices.

\*Warning: Consuming raw or undercooked meat, poultry, seafood, shellfish and eggs may increase the risk of food borne related illness.

# brunch

## AVOCADO TOAST 17

vine-ripe tomatoes / prosciutto di parma  
sunny side up eggs

## COOKIES & CREAM PANCAKE 14

oreo cookies / white & milk chocolate  
powdered sugar / whipped cream

## PULLED PORK HASH 16

fried eggs / avocado  
melted cheddar & monterey jack

## COUNTRY OMELET 16

sausage / bacon / ham / cheddar / monterey jack  
skillet potatoes / toast

## AMERICAN BREAKFAST 13

three eggs any style / toast / skillet potatoes  
bacon, sausage or ham

## STEAK AND EGGS 35

grilled 14oz ny strip / 3 eggs any style  
skillet potatoes / horseradish hollandaise

## THICK-CUT FRENCH TOAST 14

maple syrup / powdered sugar / bacon or sausage

## BELGIAN WAFFLE 16

raspberry chambord / fresh berries  
whipped cream

## VEGGIE FRITTATA 13

baby spinach / roasted red peppers  
artichoke hearts / onions / mushrooms  
asiago & parmesan / toast

## EGGS BENEDICT 14

poached eggs / hollandaise / canadian bacon  
skillet potatoes / english muffin

## salads

### LB CHOPPED HOUSE 14

romaine / tomato / red onion / roasted corn  
pecans / bacon / crumbled bleu cheese  
creamy white balsamic

### POMEGRANATE & BLOOD ORANGE 15

roasted brussels sprouts / candied walnuts  
baby arugula / grilled halloumi / pomegranate seeds  
blood orange vinaigrette

### ARUGULA & GREEN APPLE 15

baby arugula / crumbled goat cheese  
dried cranberries / pecans / apple cider vinaigrette

### CLASSIC CAESAR 13

crisp romaine / roasted garlic croutons  
shaved parmesan / creamy caesar dressing

**Add**  
grilled chicken 8 / marinated skirt steak 15  
pan-roasted salmon 12 / sesame-seared tuna 14  
sautéed shrimp 12 / quinoa fried shrimp 12

## BURGERS *Gluten-Free Bun 2*

8oz certified angus beef®

### THE ORIGINAL 16

8oz certified angus beef® house blend

### WAFFLE BURGER 19

over easy egg / hickory bacon / peanut butter aioli  
cheddar cheese / waffle bun

### HANGOVER BURGER 18

over easy egg / cheddar cheese / hash brown  
bacon / french fries

### THE COOP BURGER 19

braised pulled pork / caramelized onions  
smoked mozzarella / garlic & truffle aioli

### SMOKEHOUSE 18

pepper jack / beer battered onion rings  
bacon / chipotle bbq sauce

### STEAKHOUSE BURGER 22

9.5oz dry aged beef / bourbon bacon jam  
cheddar cheese / crispy onion straws

### BEYOND BURGER 18

100% plant-based protein / caramelized onions  
cheddar / avocado / horseradish-dijonnaise

### TURKEY BURGER 18

honey-garlic infused / refried black beans  
melted pepper jack / sliced avocado

## sandwiches

### HARVEST WRAP 17

grilled chicken / mesclun / frosted walnuts  
dried cranberries / crumbled goat cheese  
apple cider vinaigrette / whole wheat wrap

### CHICKEN AND WAFFLE PANINI 18

fried chicken / bacon / cheddar  
maple syrup / guacamole

### CALIFORNIA TURKEY MELT 17

bacon / swiss / avocado / chipotle mayo

### BLACKENED TUNA WRAP 21

mesclun / tomato / cucumber / red onion  
fried lo mein noodles / sesame-ginger dressing  
whole wheat wrap

### GREEK SHRIMP WRAP 19

blackened shrimp / cucumber / red onion  
diced romaine / feta / tzatziki sauce  
whole wheat wrap

### CHICKEN OR STEAK TIDBITS 18/23

melted mozzarella / toasted garlic bread

### PULLED PORK GRILLED CHEESE 16

crispy onion straws / smoked mozzarella  
garlic & truffle aioli

### GRILLED CHICKEN PANINI 18

roasted red peppers / pesto aioli / mozzarella

### STEAK & EGG SANDWICH 24

melted cheddar / runny eggs  
horseradish cream sauce / toasted brioche