



starters

- ONION SOUP AU GRATIN** 11
 caramelized vidalia onions / sweet sherry
 garlic crostini / pepper jack / vermont cheddar
- COCONUT SHRIMP** 16
 tropical fruit salsa / coconut thai chili sauce
- FISH TACOS** 18
 beer battered cod / mango salsa / chipotle coleslaw
- KUNG PAO CALAMARI** 17
 red bell peppers / bananas / crushed peanuts
 scallions / orange-szechuan sauce
 *traditional or buffalo style available
- PULLED PORK MAC N CHEESE** 16
 smoked gouda & cheddar cheese sauce
 crispy onions / seasoned panko
- QUINOA FRIED SHRIMP TACOS** 16
 avocado / pickled red onion / spicy mayo
 corn tortilla option for
- CHARCUTERIE BOARD** 24
 chef's selection of assorted meat and cheese
 no crostini for
- SESAME-CRUSTED TUNA SATAY** 22
 asian slaw / sweet soy / wasabi aioli
- QUESADILLA** 17
 chicken, pork or vegetable / corn & black bean salsa
 cheddar & monterey jack

PIZZA

- MORNING SLICE** 18
 three runny eggs / prosciutto
 fresh mozzarella / oven roasted tomatoes
 horseradish hollandaise
- CAPRESE** 17
 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

- 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
- 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 23

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