



starters

ONION SOUP AU GRATIN 9

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

BBO MEATBALLS 14

ground beef & bacon / smoked mozzarella
 roasted poblano BBQ sauce

COCONUT SHRIMP 14

tropical fruit salsa / coconut thai chili sauce

KUNG PAO CALAMARI 16

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

PULLED PORK MAC N CHEESE 15

monterey jack & cheddar cheese sauce
 crispy onions / seasoned panko breadcrumbs

QUINOA FRIED SHRIMP TACOS 15

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

CHARCUTERIE BOARD 18

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

SESAME-CRUSTED TUNA SATAY 19

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

QUESADILLA 14

chicken, pulled pork or vegetable
 cheddar / guacamole / salsa / sour cream

CHIPOTLE PULLED PORK TACOS 13

chili roasted pineapple / avocado
 pickled onions

PIZZA

cauliflower

MORNING SLICE 16

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

SPINACH & ARTICHOKE 16

roasted garlic / parmesan / provolone
 gorgonzola / balsamic drizzle

CHIPOTLE BBO CHICKEN 15

cheddar / monterey jack / chopped bacon
 shaved red onions / cilantro / ranch

CAPRESE 15

vine ripe tomato / fresh mozzarella
 fresh basil / balsamic reduction

LIBATIONS 

cold brew

EAST COAST ROAST COLD BREW 16OZ 7

add a float 5
 (jameson, kahlua, vanilla vodka, baileys or
 frangelico)

PUNKACCINO 11

pumpkin spice simple syrup / cold brew
 stoli vanilla / creme de cocoa

THE KICKSTART 13

cold brew / vanilla vodka / baileys
 kahlua / frangelico

FRENCH VANILLA 11

cold brew / tito's / cream de cocoa

mimosas

PINA COLADA 9

coconut rum / champagne / pineapple juice

TEQUILA SUNRISE 9

milagro silver / orange juice / maraschino cherry
 concentrate / 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

monster mai tai 1 liter - 38

kraken rum / captain morgan / coconut rum
 pineapple juice / orange juice

CHICKEN WINGS

boneless 11

-or-

traditional 13 **gf**

bleu cheese or ranch dressing

Buffalo / Chipotle BBQ

Honey-Garlic / Hot Honey

Ginger Teriyaki / Sweet Thai Chili

brunch

AVOCADO TOAST 15

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 15

fried eggs / avocado
melted cheddar & monterey jack

COUNTRY OMELET 15

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 28

12oz maple bourbon ribeye / 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

PANCAKE TACOS 16

maple bourbon pork belly / raspberry glaze
scrambled eggs / cheddar & monterey jack

VEGGIE FRITTATA 13

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

EGGS BENEDICT 13

poached eggs / hollandaise
skillet potatoes / english muffin

salads

LB CHOPPED HOUSE 13

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

CHOPPED KALE SALAD 14

beets / roasted sweet potatoes
toasted pine nuts / smoked gouda
shredded carrots / maple mustard vinaigrette

ARUGULA & GREEN APPLE 15

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

CLASSIC CAESAR 12

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

Add grilled chicken 6 / marinated skirt steak 12
pan-roasted salmon 10 / sesame-seared tuna 10
colossal shrimp 8

BURGERS *Gluten-Free Bun 2*

8oz certified angus beef®

THE ORIGINAL 15

8oz certified angus beef® house blend

WAFFLE BURGER 18

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

HANGOVER BURGER 16

cheddar cheese / hash brown / bacon / french fries

BACON CHEESEBURGER 16

Hickory bacon / cheddar cheese

THE COOP BURGER 17

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

SMOKEHOUSE 17

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

STEAKHOUSE BURGER 19

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

BEYOND BURGER 16

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

TURKEY BURGER 16

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

sandwiches

STEAK & EGG SANDWICH 18

grilled filet mignon / melted cheddar
runny eggs / horseradish cream sauce
toasted brioche / skillet potatoes

CHICKEN AND WAFFLE PANINI 17

boneless fried chicken / bacon / cheddar
maple syrup / guacamole

CALIFORNIA TURKEY MELT 15

bacon / swiss / avocado / chipotle mayo

BLACKENED TUNA WRAP 17

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

CHICKEN OR STEAK TIDBITS 15/19

melted mozzarella / toasted garlic bread

PULLED PORK GRILLED CHEESE 16

crispy onion straws / smoked mozzarella
garlic & truffle aioli

GRILLED CHICKEN PANINI 15

roasted red peppers / pesto aioli / mozzarella

HARVEST WRAP 14

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