



starters

- ONION SOUP AU GRATIN** 9
 caramelized vidalia onions / sweet sherry
 garlic crostini / pepper jack / vermont cheddar
- COCONUT SHRIMP** 16
 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** 22
 chef's choice of assorted meat, cheese & fruit
 no crostinis for **gf**
- BAJA FISH TACOS** 16
 cajun spiced basa / tropical fruit salsa / chipotle aioli
 corn tortilla option for **gf**
- SESAME-CRUSTED TUNA SATAY** 21
 asian slaw / sweet soy / wasabi aioli
 no sweet soy for **gf**
- QUESADILLA** 15
 chicken, pork or vegetable / corn & black bean salsa
 cheddar & monterey jack

PIZZA

- MORNING SLICE** 17 **gf**
 three runny eggs / prosciutto
 fresh mozzarella / oven roasted tomatoes
 horseradish hollandaise
- CAPRESE** 15 **gf** **vp**
 vine ripe tomato / fresh mozzarella
 fresh basil / balsamic reduction
- SOUTHWEST CHICKEN** 18 **gf**
 black bean and corn salsa / blackened chicken
 chipotle aioli / cheddar & monterey jack
- SPINACH & ARTICHOKE** 17 **gf** **vp**
 roasted garlic / parmesan / asiago
 gorgonzola / balsamic drizzle

LIBATIONS

- cold brew** **COLD BREW 16OZ** 7
 add a float 5
 (jameson, kahlua, vanilla vodka, baileys or
 frangelico)
- 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
- 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

- monster mai tai** 1 liter - 38
 kraken rum / captain morgan / coconut rum
 pineapple juice / orange juice

CHICKEN WINGS

- traditional** 15 **gf**
 -or-
boneless 14
 bleu cheese or ranch dressing
- buffalo / chipotle bbq / ginger teriyaki
 honey-garlic / hot honey / thai chili

gf gluten friendly
vp 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 16

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 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 32

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

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 14

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

SUMMER SALAD 15

baby spinach / fresh strawberries / feta cheese
toasted almonds / strawberry 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 8 / marinated skirt steak 14
pan-roasted salmon 12 / sesame-seared tuna 12
sautéed shrimp 10 / quinoa fried shrimp 10

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 17

cheddar cheese / hash brown / bacon / french fries

THE COOP BURGER 18

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

SMOKEHOUSE 17

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

STEAKHOUSE BURGER 21

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

BEYOND BURGER 17

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

TURKEY BURGER 17

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

sandwiches

HARVEST WRAP 16

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

CHICKEN AND WAFFLE PANINI 17

boneless fried chicken / bacon / cheddar
maple syrup / guacamole

CALIFORNIA TURKEY MELT 16

bacon / swiss / avocado / chipotle mayo

BLACKENED TUNA WRAP 19

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

CHICKEN OR STEAK TIDBITS 17/22

melted mozzarella / toasted garlic bread

PULLED PORK GRILLED CHEESE 16

crispy onion straws / smoked mozzarella
garlic & truffle aioli

GRILLED CHICKEN PANINI 17

roasted red peppers / pesto aioli / mozzarella

STEAK & EGG SANDWICH 22

melted cheddar / runny eggs
horseradish cream sauce / toasted brioche