KOOPER'S BRUNCH

Saturday and Sunday 10am-2pm

Share

LOCAL FISH BITES **MRKT**
Cajun seasoned local flash fried fish served with chipotle aioli.

AVOCADO TOAST **$14**
Toasted sourdough topped with fresh avocado and heirloom tomatoes

FRESH FRIED MOZZARELLA **$11**
Pesto and Sunday gravy

FRENCH QUARTER BEIGNETS **$10**
Flash fried dough with powdered sugar and honey

TINGA NACHOS **$17**
Marinated pulled chicken, queso blanco, roasted corn, black beans, fresh jalapeños, pico and sour cream. Salsa on side.

DEVILED EGGS **$12**
Stuffed farm fresh eggs

KOOPER'S WINGS **$18**
Buffalo, bourbon BBQ, Old Bay

TAVERN CRAB DIP **$18**
Velvety cheesy crab dip with veggies and baguette

BURRATA **$14**
Heirloom tomatoes and beets topped with balsamic glaze

Harvest

WATERMELON & GOAT CHEESE **$14**
Fresh arugula with watermelon, goat cheese and balsamic

SUMMER SALAD **$13**
Field greens with strawberries and blueberries, candied pecans, and goat cheese with a poppyseed dressing

CAESAR SALAD **$14**
Crispy romaine with parmesan tossed in our Caesar dressing

Soup

FRENCH ONION **$11**
Deep, savory onion broth in a crock with toasted sourdough and melted Gruyère cheese

SLAINTE GUMBO **$13**
Award-winning and as seen on DDD seafood gumbo

MD CRAB **MKT**
Tomato base with veggies and Maryland blue crab

Main

BANANAS FOSTER FLAPJACKS **$16**
Seared bananas in brown sugar and white rum topped with candied pecans and powdered sugar

PORK BBQ AND WAFFLE **$17**
Slow roasted pork with bourbon BBQ and our Belgian waffle topped with hot honey butter and maple syrup

BREAKFAST TACOS **$15**
Scrambled eggs, shredded Monterey Jack and cheddar cheese, chorizo, fresh jalapeño and pico de gallo

STEAK & EGGS **MKT**
Butcher's cut steak, Sunday potatoes and eggs your way

EGGS BENEDICT **MKT**
Chef's selection

EGG WHITE OMELETTE **$17**
Farm fresh egg whites with wilted spinach, tomatoes, garlic and goat cheese

BREAKFAST SKILLET **$16**
Eggs your way over Sunday potatoes with peppers, onions and melted Cooper Sharp American cheese

TAVERN FRENCH TOAST **$15**
Texas toast buttered with cinnamon served with fresh seasonal berries and honey whipped butter

SMOKED SALMON **$17**
Pacific coast smoked salmon with all the fixings

PHILLY CHEESESTEAK **$17**
100% Black Angus shaved ribeye, Cooper Sharp cheese, and sauteed onions. Served on a Liscios roll baked fresh daily. Hots and banana peppers available by request

THE SULLY SMASHBURGER **$17**
Two 4oz 100% Black Angus Beef Patties, American Cheese, shredded lettuce, chopped white onion, pickle chips, with secret sauce. Served on fresh brioche

FISH AND CHIPS **$18**
Fresh Atlantic cod battered in Kooper's Yellow Lab Lager beer batter

CLASSIC CHEESE PIZZA **$12**
Add pepperoni $3 Add sweet Italian sausage $3

FISH TACOS **MKT**
Chefs creations of the freshest seasonal catch

BOTTOMLESS BRUNCH.BRUNCH.BRUNCH.

$25

Mix&match, sip, repeat.
Limited to two hours.

Mimosa House champagne with OJ
Bloody Mary or **Maria** House pour vodka or tequila mixed with our bloody mary mix with an Old Bay Rim.
Screw Driver House pour vodka with orange juice
Sangria Red or White

Draft Beer

Kooper's Yellow Lab Lager
by Heavy Seas
Guinness
Hoop Tea
Michelob Ultra
Stella Artois
Checkerspot Brewing
Modelo Especial
Heavy Seas Loose Cannon
Pacifico
Union Craft Brewing
Down East Cider

Scan Here for Bottled Beer Selections

Morning Cocktails

TAVERN BLOODY 11
Absolut Peppar with house bloody mary mix with an Old Bay rim and garnishes.

MIMOSA 11
Chloe Prosecco topped with fresh squeezed OJ

THE ESPRESSO MARTINI
Espresso, Coffee Liqueur, Simple Syrup
Absolut Vanilla $11 - Lunazul Reposado $12 - Banana Rum $12

STRAWBERRY SOUTHSIDE FIZZ 13
Bacardi Silver, CAnE Collective Strawberry, mint, soda

TEQUILA SUNRISE 11
Lunazul Blanco, orange juice, lime juice, and grenadine.

KOOPER CRUSH 11
Deep Eddy Orange, Grapefruit or Pineapple - High West Bourbon

GEORGIA PEACH 12
Bird Dog Peach Whiskey and unsweetened ice tea

Non-Alcoholic

Dominion Root Beer	3.50
Saratoga Still	4
Saratoga Sparkling	4
Fresh Squeezed Juices	
Orange & Grapefruit	5
Fresh Brewed	
Unsweetened Tea	3.95
Coke Products	3.95
Red Bull	5

Wine

VINHO VERDE
Avaleda, Minho, Portugal 9/40

PINOT GRIGIO
Coppola, California 8/38

SAUVIGNON BLANC
Matua, Marlborough, New Zealand 10/45
Kim Crawford, Marlborough, New Zealand 13/60

CHARDONNAY
Benziger, Sonoma, California 9/40
La Crema, Monterey, California 13/60

RIESLING
Seaglass, Monterey, California 9/40

PINOT NOIR
Lyric Etude, Napa, California 10/45

CABERNET SAUVIGNON
Unknown Author, Monterey, California 9/40
Daou, Paso Robles, California 11/50

RED BLEND
The Dreaming Tree Crush, California 10/45

ROSE
Bieler, Provence, FR 10/45

PROSECCO
Chloe, Veneto, Italy 11/50

BRUT ROSE
Cuvee Jean Louis, Charles de Fere, Bourgone, FR 11/55

CHAMPAGNE
Veuve Cliquot, Champagne, FR 98

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A 3% credit card convenience fee will be added to charges

Split plate charge $2. Consuming raw or undercooked seafood, meat or poultry may increase your risk of food bourne illness. Food may contain soy / peanut. Outside beverages, food or cakes may not be brought into or consumed on the premises.