

# Cooper

## BRUNCH APPETIZERS & BITES

### CHICKEN SHOTS

Bite size chicken breast, lightly breaded and tossed in our Honey Whiskey Glaze. Served with ranch 10

### ARTICHOKE DIP

Artichoke hearts, sundried tomatoes, bell pepper, garlic & smoked gouda 11

### BACON FLIGHT

Confit, smoked, Irish, candied, with balsamic maple reduction 9

### WEE BURGERS

Three petite burgers with yellow cheddar & smoked tomato chutney 10

### PUB PRETZELS

**Tillamook** cheddar cheese sauce & spicy mustard 10  
Add one pretzel 2.75

### WILD MUSHROOM FLATBREAD

Wild mushrooms, roasted garlic cream sauce, white cheddar, and pickled onion on flat bread 10 | Add Chicken 3.50

### TOMATO SOUP

Creamy tomato basil soup, croutons, cheddar cheese  
Cup 3.75 | Bowl 6

### SOUP O'DAY

Ask your server for today's delicious chef made creation  
Cup 3.75 | Bowl 6



## BRUNCH PLATES



### FISH & CHIPS

Beer battered North Atlantic Cod, tartar sauce 14.75

### CORNERED BEEF HASH

Shredded corned beef, caramelized onion, poached eggs 11.50

### QUINOA HASH

Spinach, bell pepper, broccoli, mushroom, poached eggs, hollandaise 10.50

### BENEDICT HASH

Brown sugar ham, buttered croutons, poached eggs, hollandaise 10.50

### FRENCH TOAST & APPLES

Vanilla custard, cinnamon apples & whipped butter on the side 9.50

### BREAKFAST BURGER

Fini cheddar, onion, lettuce, tomato, bacon, fried egg 14.50

## EGGS & OMELETS

Served with multigrain toast & creamy hash browns or brunch potatoes

### GARDEN VEGGIE OMELET

Irish cheddar, spinach, broccoli, sweet pepper, onion, mushroom, tomato 9.50

### HAM & WHITE CHEDDAR OMELET

Brown sugar ham, white cheddar cheese 9.50

### COOPER BREAKFAST

Two eggs, choice of Irish bacon, smoked bacon, sausage or ham 9.50

### BIG BACON BREAKFAST

Two eggs, two thick slices of bacon confit 11

## SALADS

ADD CHICKEN 4.50 | ADD SALMON, SHRIMP, TUNA OR STEAK 6

### CHOPPED SALAD

Romaine and kale tossed in a dijon vinaigrette with chicken, bacon, grilled onion, grape tomatoes, cheese curd, fried soft boiled egg with a drizzle of creamy shallot dressing 14

### QUINOA SALAD

Sweet potatoes, capers, spinach, avocado, bell peppers, broccoli, basil, tossed in a lime vinaigrette 11.50

### CAESAR SALAD

Crisp romaine, croutons, grape tomatoes & shaved parmesan 9.50

### BERRIES & BRIE

Mixed greens, spiced almonds, sweet croutons, fresh & pickled berries, brie cheese, poppy seed dressing 11

### BEET SALAD

Halloumi cheese, beets, smoked almonds, watermelon radishes, Baba ghanoush, poppy seed dressing 11

### SOUP & HALF SALAD

Choose Berries & Brie, Quinoa or Caesar 10

## BURGERS & SANDWICHES

CHOICE OF MIXED GREENS, FRIES, MASHED POTATOES & GRAVY, OR CUP OF SOUP. SUBSTITUTE SWEET POTATO FRIES 1.00

### REUBEN OR RACHEL

Slow roasted corned beef or turkey, sauerkraut, Tillamook Swiss, 1000 island & caraway rye 13.50

### CARA CLUB

Candied bacon, pulled turkey, spinach, tomato & mayonnaise on toasted ciabatta 13.50

### MINNESOTA BURGER

Angus beef from Revier Cattle Company in Olivia MN, Caves of Faribault's Fini cheddar, lettuce, tomato, onion & pickles 14

Add Bacon 2



### CHICKEN SANDWICH

Honey whiskey glaze, pepper jack cheese, bacon, tomato, lettuce & onion 13.50

### VINCENT BURGER

Stuffed with braised short rib and smoked gouda. Gherkin sauce, tomato, lettuce & onion 14.75

### VEGGIE LUCY BURGER

Quinoa, wild rice & vegetable patty, stuffed with (or without) Havarti cheese. Topped with basil aioli onion, tomato & avocado 13.50

### THE PREMIERE BLOODY MARY

Prairie Organic Cucumber vodka, house made mix, garnished with a meal on a stick, Wee Burger

10.50

Irish Bacon  
Pork Sausage  
Brown Sugar Baked Ham  
Smoked Bacon  
Big Bacon

### SIDE PLATES

3.99 each

Fresh Fruit  
Two eggs, any style  
Creamy Hashbrowns  
Brunch Potatoes  
French Toast

### BIG BACON BLOODY MARY

Bakon vodka, house made mix, garnished with a meal on a stick, a piece of bacon confit on a skewer

9.50

PROUDLY PREPARED FOR YOU BY OUR CHEFS: Vincent, Jake & Colleen