

# Brunch

<b>CHEF CYLE'S GRAND SAMMIE</b> _____ \$11.95 3 Fried Eggs, Sausage, Bacon, Smoked Ham, Cheese on White Toast, Hash Browns	<b>BRISKET BARK HASH</b> _____ \$13.95 Topped with 2 Eggs	<b>SMOKED BRISKET BENEDICT</b> _____ \$14.95 on a Biscuit w/ Roasted Tomato Hollandaise, Hash Browns
<b>COOP CHICKEN &amp; WAFFLES</b> _____ \$13.95 (flavor it for \$1)	<b>COOP BREAKFAST</b> _____ \$9.95 2 Eggs, Choice of Sausage, Smoked Ham or Bacon, White Toast, Hash Browns	<b>PORRIDGE WITH FRESH BERRIES</b> _____ \$8.95 Steel Cut Oats, Brown Sugar
<b>BISCUITS W/ SAUSAGE GRAVY</b> _____ \$12.95 Hash Browns (add a Fried Chicken Breast + \$6.95)	<b>WAFFLE W/ SEASONAL BERRIES</b> _____ \$11.95 Whipped Cream, Pure Maple Syrup	<b>EGGS BENEDICT</b> _____ \$11.95 Smoked Ham, Hash Browns
<b>FRUIT &amp; YOGURT PLATE</b> _____ \$9.95 Greek Vanilla Yogurt, Fresh Berries, House Granola	<b>PORTABELLA MUSHROOM OMELET</b> _____ \$13.95 Havarti Cheese, Hollandaise, Hash Browns	<b>SMOKED HAM &amp; CHEDDAR OMELET</b> _____ \$10.95 Smothered in 5 Cheese Sauce, Hash Browns
	<b>SHRIMP &amp; CHEESE GRITS</b> _____ \$14.95 Topped with a Sunny Up Egg	

## Brunch Sides

<b>SAUSAGE, SMOKED HAM OR BACON</b> _____ \$3.95	<b>WHITE TOAST</b> _____ \$1.95
<b>ONE EGG</b> _____ \$1.95	<b>ENGLISH MUFFIN</b> _____ \$1.95
<b>HASH BROWNS</b> _____ \$2.95	<b>BERRIES</b> _____ \$2.95
	<b>HOLLANDAISE</b> _____ \$2.95

## Starters

<b>FRIED GREEN TOMATOES</b> _____ \$7.95 Louisiana Hot Ranch
<b>COOP CHICKEN WINGS</b> ↓ _____ \$12.95 Choice; Buffalo, Honey Hot, Firebird, Nashville Hot
<b>FRIED WICKLES PICKLES</b> _____ \$9.95 Louisiana Hot Ranch
<b>CATFISH NUGGETS</b> _____ \$11.95 Cornmeal crusted, Louisiana Hot Ranch
<b>COOP BEEF JERKY</b> _____ \$5.95 (½ lb. - \$16.95, Full lb. - \$27.95)
<b>BRISKET BARK</b> _____ \$10.95 Burnt Brisket Ends, Blueberry BBQ Sauce

## Farm & Kettle

<b>FARMHOUSE SALAD</b> ↓ _____ \$12.95 Spring Greens, Chicken, Bacon, Tomato, Onion, Soft Boiled Egg, w/ choice of Dressing
<b>WEDGE SALAD</b> _____ \$11.95 Iceberg, Bacon, Bleu Cheese, Catalina, Green Onion, Tomato, Cucumber, Corn Bread Croutons
<b>ROASTED BEET SALAD</b> _____ \$11.95 Arugula, Balsamic Vinaigrette, Sunflower Seeds, Goat Cheese, Corn Bread Croutons
<b>BOWL OF BEANS W/ CORN BREAD</b> _____ \$7.95
<b>SOUP OF THE DAY</b>
Cup _____ \$3.95
Bowl _____ \$6.95

## Sandwiches & Burgers

Served with Chips  
sub any side +\$2  
sub GF Bun +\$2

<b>FRIED CHICKEN SANDWICH</b> _____ \$12.95 Wickles Pickles, Garlic Mayo, Brioche Bun (Flavor it for \$1.00)
<b>GRILLED CHICKEN SANDWICH</b> _____ \$12.95 Havarti cheese, Lettuce, Tomato, Garlic Mayo, Brioche Bun
<b>SOUTHERN BLT</b> _____ \$12.95 Bacon, Lettuce, Fried Green Tomato, Spicy Mayo, White Toast
<b>GRILLED PORTABELLA SANDWICH</b> _____ \$10.95 Grilled Red Onion, Bleu Cheese, Arugula, Brioche Bun
<b>SMOKED BRISKET SANDWICH</b> _____ \$14.95 Hoagie Bun, BBQ sauce, Caramelized Onion, Wickles Pickles
<b>COOP BURGER</b> _____ \$14.95 Caramelized Onions, American Cheese, Pickles, Brioche Bun
<b>CATFISH PO BOY</b> _____ \$14.95 Louisiana Hot Ranch, Tomato, Shredded Lettuce, Hoagie
<b>CAROLINA PULLED PORK</b> _____ \$13.95 House Slaw, Wickles Pickles, Brioche Bun
<b>GREAT SOUTH BURGER</b> _____ \$15.95 Pimento Cheese, Bacon, Onion Ring, Brioche Bun

## Sides

All sides \$3.95

<b>HOUSE SLAW</b> ↓	<b>COLLARD GREENS</b> ↓	<b>SMASHED POTATOES</b>
<b>FRIES</b> ↓	<b>GRITS</b> ↓	<b>SIDE SALAD</b> ↓
<b>MAC &amp; CHEESE</b>	<b>FRESH BISCUITS</b>	(Choice of Dressing)

## ↓ GLUTEN FRIENDLY ITEMS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## Kids Breakfast \$5.95

(w/ Moon Pie & Fruit Cup)

<b>PLAIN WAFFLE</b>
<b>KID SCRAMBLE WITH TOAST</b>
<b>FRUIT LOOPS</b>



## Southern Fried Chicken

**TRADITIONAL SOUTHERN FRIED CHICKEN**  
Served with Cornbread and choice of Side  
½ Chicken \$18.95 ¼ White \$11.95 ¼ Dark \$9.95

**FLAVOR YOUR BIRD** ¼ \$1.50 ½ \$2.50

Nashville Hot  
Maple Bacon  
Buffalo (Bleu Cheese Crumbles)  
Elote Style (Lime Crème, Cotija Cheese, Pico Pepper)  
Firebird (Habanero, Pineapple w/ Jalapeno)  
Honey Hot Dipped

**COOP CHICKEN & WAFFLES** \_\_\_\_\_ \$13.95  
100% Pure Maple Syrup

## Brunch Drink Specials

<b>COOP BLOODY</b> _____ \$6 Wickle Pickle, Olive, Pickled Green Tomato
<b>25 OZ. SUPER COOP BLOODY</b> _____ \$18 Coop Garnish + Beef Jerky, Smoked Shrimp and Fried Chicken Strip
<b>COOP MIMOSA</b> _____ \$4 Fresh OJ, Champagne, Triple Sec
<b>GRAND MIMOSA</b> _____ \$7 Fresh OJ, Champagne, Grand Marnier
<b>NORTHERN BLISS</b> _____ \$8 House Made Strawberry Lemonade with Tito's Vodka
<b>KENTUCKY COFFEE</b> _____ \$6 Four Roses Whiskey, Bailey's, Whipped Cream
<b>SHELBY LEMONADE</b> _____ \$8 Fresh Lemonade, Absolut Citron, Raspberry Liqueur

## Kids

\$5.95 (10 and Under)  
(Moon Pie and choice of Chips or Fruit Cocktail)

<b>MAC &amp; CHEESE</b>	<b>MINI CORN DOGS</b>	<b>CHICKEN STRIPS</b>	<b>KID BURGER</b>
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WE PROUDLY SERVE



**Sweetwater Roasters**

Whole Bean Gourmet Coffee