

Starters

BUFFALD CAULIFLOWER Beer Battered Cauliflower, Buffa		HOUSE SALT VINEGAR CH
Sauce, Bleu Cheese Crumbles, I		Onion Dip
ARTICHOKE DIP Spinach, Artichokes, Garlic Crea Sauce, Crispy Baguette		CATFISH NU Cornmeal Cr Hot Ranch
COOP CHICKEN WING5 Buffalo, Honey Hot, Firebird,		FRIED GREE Louisiana Ho
Nashville Hot, Dry Rub, House B		COOP MAC I Cheese Bai
Bacon, Cheddar Cheese,	JD.90	Honey Hot D
Green Onion, House Onion Dip (Add Smoked Brisket - \$7.95)		BRISKET BA Smoked Bris
FRIED WICKLES PICKLES	\$10.95	
Louisiana Hot Ranch	¢0.05	SOUTHERN I Chicken te
CRACKLINS'4 Spicy House Made Pork Rinds, Onion Dip	\$8.95	Honey Musta

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Sandwiches	S
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CALIFORNIA TURKEY	
SANDWICH Sliced Turkey Brea	st,
Avocado, Tomato, Lettuce, Alfalf	a Sprouts,
House Mayo, Grilled Multi Grain	Bread

SMOKED CHICKEN\$15.95 **CROISSANT** Warm Smoked Chicken Salad, Dried Cherries, Pecans, Cheddar Cheese, Bacon, Croissant

 PORK BELLY BLT______\$15.95
 Lettuce, Tomato, House

 House Made Pork Belly, Romaine Lettuce,
 Grilled White Bread

 Tomato, Garlic Mayo, Grilled White Bread
 TENNESSEE CHICKEN

CRISPY FISH WRAP______ \$14.95 Beer Battered Cod, Lettuce, Tomato, Tartar Sauce, Flour Tortilla

FRIED CHICKEN SANDWICH_ \$16.95 Wickles Pickles, Garlic Mayo, Brioche Bun (Flavor it for \$2)

GRILLED CHICKEN_____ **\$16.95 SRNDWICH** Havarti Cheese, Lettuce, Tomato, Garlic Mayo, Brioche Bun

SDUTHERN BLT______ \$15.95 Bacon, Lettuce, Fried Green Tomato, Spicy Mayo, Grilled White Bread

CAJUN SHRIMP PD-BDY \$17.95 Spicy Fried Shrimp, Lettuce, Tomato, Lemon Aioli, Hoagie

Mains

FRIED CHICKEN & RIB5	\$22.95
COMBO 4 Baby Back Ribs and Choice of ¼ White or ¼ Dark Ch Cornbread & Choice of Side	nicken,
FISH & CHIPS	\$17.95
Fried Cod, House Slaw, French Tartar Sauce	Fries &
COOP CHICKEN & WAFFLES	\$17.95
Maple Syrup (Flavor it for \$2)	
BABY BACK RIBS 4	\$26.95
8 Ribs (House BBQ or Bluebern Corn Bread and Choice of Side	
CAJUN SEARED CATFISH	\$18.95
Corn Bread and Choice of Side	
SHRIMP & CHEESE GRITS 4	\$18.95

5	HOUSE SALT 64 VINEGAR CHIPS Onion Dip	\$7.95
5	CATFISH NUGGETS Cornmeal Crusted, Louisiana Hot Ranch	\$12.95
5	FRIED GREEN TOMATOES Louisiana Hot Ranch	\$9.95
5	COOP MAC AND CHEESE BALLS Honey Hot Dipping Sauce	\$8.95
5	BRISKET BARK . Smoked Brisket Bites, Blueberry BBQ Sauce	
	SOUTHERN FRIED CHICKEN TENDERS Honey Mustard or BBQ	\$14.95

Served with Chips Sub any Side +\$2.50 Sub GF Bun +\$2

VEGGIE STACK S	\$14.95
Avocado, Cucumber, Tomato,	
Spinach, Red Onion, Alfalfa Spro	uts,
Garlic Herb Cream Cheese,	
Grilled Multi-Grain Bread	

PORKY'S CLUB SANDWICH___ \$17.95 Grilled Ham, Bacon, Carolina Pulled Pork, American & Havarti Cheese, Lettuce, Tomato, House Mayo, Grilled White Bread

TENNESSEE CHICKEN \$17.95 SANDWICH Coop Fried Chicken Breast, Pickled Collard Green Slaw, Nashville Hot Sauce, House Mayo, Brioche Bun

SMDKED BRISKET ______ \$17.95 SANDWICH House BBQ Sauce, Grilled Onions, Wickles Pickles, Hoagie

CAROLINA PULLED PORK_____\$15.95 House Slaw, Wickles Pickles, Brioche Bun

FRIED CATFISH SANDWICH __ \$15.95 Louisiana Hot Ranch, Tomato, Shredded Lettuce, Hoagie (Nashville Hot +\$2)

\$22 . and		SE SMOKED BRISK Bread and Choice	
rk Chicken e \$17. 9	, GRIL Hone	LED ATLANTIC SA y Mustard Glaze, C ce of Side	LMON_\$18.95
nch Fries	^{&} SMO Mac	KED BRISKET & CHEESE Topped	
E5 \$17. 9	POTE	HERN CHICKEN_ PIE Chicken, Potato	oes, Carrots,
\$26 . berry BBQ Side), Fresh	y, Onion, Peas topp Biscuit	
Side \$18. 9 Side	95 Shrim	IN JAMBALAYA ıp, Chicken, Andou ı, Red & Green Per	ille Sausage,
↓ \$18.9	Crillo	d Corn Bread	

Southern Fried Chicken

Minnesota Raised, brined 24 hours using Fresh Herbs, tossed in House Seasoned Flour and Pressure Fried

TRADITIONAL SOUTHERN FRIED CHICKEN

Served with Cornbread and Choice of Side ¹/₂ Chicken **\$20.95** ¹/₄ White **\$15.95** ¹/₄ Dark **\$13.95**

FLAVOR YOUR BIRD 1/4 \$2 1/2 \$3 Nashville Hot Maple Bacon Buffalo (Bleu Cheese Crumbles, Celery) Firebird (Habanero, Pineapple w/ Jalapeno) Honey Hot House BBQ

Sides All Sides \$5

FRESH BISCUITS	STEAMED
HOUSE SLAW↓	BROCCOLI W/
FRIES↓	GARLIC BUTTER 4
MAC & CHEESE	COLLARD GREENS
SEASONAL	CHEESE GRITS 4
BERRIES↓	CRISPY SMASHED
SOUTHERN	RED POTATOES 4
BBQ BEANS↓	SWEET POTATO FRIES Ұ
SWEET	SIDE SALAD
Cornbread	(Choice of Dressing)

Farm & Kettle

SPINACH WALNUT SALAD↓_____ \$15.95 Grilled Chicken Breast, Bleu Cheese Crumbles, Bacon Bits, Diced Tomatoes, Toasted Walnuts, Walnut Vinaigrette

GRILLED CHICKEN CAESAR _____ \$15.95 **SALAD** Romaine Lettuce, Grilled Chicken Breast, House Caesar, Parmesan Cheese, Croutons

FARMHDUSE SALAD ↓ _____ \$17.95 Spring Greens, Grilled Chicken, Bacon, Tomato, Onion, Soft Boiled Egg, w/ choice of Dressing

GRILLED SALMON SALAD↓_____ \$17.95 Spring Greens, Atlantic Salmon, Toasted Pecans, Fresh Strawberries & Blueberries, Goat Cheese, Pickled Red Onion, Champagne Vinaigrette

ROASTED BEET SALAD \$16.95 Arugula, Balsamic Vinaigrette, Sunflower Seeds, Goat Cheese, Corn Bread Croutons

AMARILLO CHICKEN SALAD _____ \$16.95

Burgers Served with Chips • Sub any Side +\$2.50 Sub GF Bun +\$2

Our Burgers are Ground Tresh Daily using Brisket, Short Rib Meat and Sirloin Loosely Packed and Seared Pink or Not Pink

JD5H'5 SMA5H BURGER \$15.95	PATTY MELT\$15.95
2 Patties, American Cheese, Smash	Swiss Cheese, Caramelized Onions,
Sauce, Brioche Bun	Grilled Rye Bread
ATLANTIC SALMON BURGER _ \$16.95	MAPLE BACON BURGER \$17.95
Arugula, Tomato, Louisiana Hot Ranch,	Jalapeno Maple Bacon Chutney,
Brioche Bun	Cheddar Cheese, Brioche Bun
CDDP BURGER \$16.95	BREAKFAST BURGER \$17.95
Grilled Onions, American Cheese,	Bacon, American Cheese, Grilled
Wickles Pickles, Brioche Bun	Onions, Sunny Up Egg, Brioche Bun
CALIFORNIA BURGER \$17.95 Lettuce, Tomato, Avocado, Red Onion, House Mayo, Brioche Bun	FIRE BURGER (HDT) \$16.95 Sauteed Habanero, Jalapenos & Onions, Firebird Sauce, Ghost Pepper Cheese, Brioche Bun
1/: 1 \$6 (10 and Under)	

\$6 (10 and Under) (Choice of Chips or Fruit Cocktail and Sweet Treat)

MAC & CHEESEGRILLED CHEESEKID BURGERMINI CORN DOGSCHICKEN TENDERS

Iceberg Lettuce, Fried Chicken Breast, Tomato, Black Beans, Roasted Corn, Smoked Cheddar, Green Onion, BBQ Ranch

HOUSE CHOWDER

Cup \$5 Bowl \$7.50

- Cajun Chicken Chowder w/ Shrimp & Andouille Sausage



SERSONAL FRUIT CRISP _____ \$7.50 Ala Mode

Dressing Choices+

Ranch	Balsamic	Citrus
Bleu Cheese	Vinaigrette	Vinaigrette
Louisiana Hot Ranch BBQ Ranch	Champagne Vinaigrette Caesar	Walnut Vinaigrette

↓ GLUTEN FRIENDLY ITEMS NORTHCOOP.COM

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