

THE CO-OP PUBLIC HOUSE

Craft Bites and Signature Cocktails

BRUNCH MENU

STARTERS

BREAD BASKET

House made breads, muffins,
butters

8

ETON MESS

honey - sourcream cake -
whipped cream - seasonal
berries

8

BREAKFAST

bechamel - mozzarella - corn -
pablano - choriza - avacado -
quajillo - cojita - egg

20

MARGHERITA

marinara - mozzarella - basil

14

CARNIVORE

chorizo - bacon - salami -
mozzarella - hot honey

16

MEDITERRANEAN

bechamel - mozzarella - roasted
red pepper - olives - feta -
pesto

18

SOUP OF THE DAY 5/10

SOUP FLIGHT 12

ALL ENTREES COME WITH CHOICE OF
ONE SIDE.

BREAKFAST POTATOES - FRESH FRUIT-
YOGHURT WITH GRANOLA & HONEY

SALMON AVOCADO TOAST

20

grilled focaccia- honey smoked
salmon- everything bagel
seasoning- smashed avocado- egg
any style- pickled onions- feta

FLORENTINE BENEDICT

18

toasted english muffin-
poached eggs- roasted
tomato- mushroom- house
greens- hollandaise-
chives

FULL BREAKFAST

18

two eggs any style-
roasted tomato- bacon and
sausage- toast

CHILAQUILES

18

black bean puree- corn-
radish- avocado- guajillo
sauce- eggs- cotija

BRUNCH BLT

14

brown sugar glazed bacon-
egg- lettuce- roasted
tomato- aioli

GRILLED CHICKEN SANDWICH

16

lettuce- roasted tomato-
house pickles- onion-
aioli

BRUNCH BURGER

16

egg any style- american
cheese- bacon- lettuce-
roasted tomato- house
pickles- onion- aioli

CINNAMON APPLE WAFFLE

18

spiced apple compote-
salted whipped cream-
bourbon barrel aged maple

MAINS

CONSUMING ITEMS WHICH MAY BE SERVED RAW OR UNDERCOOKED; CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.