KOOPER'S SALOON

EST. 1875 HdG

Starters

LOCAL FISH BITES $18
Cajun seasoned local flash fried fish served with chipotle aioli.

FRIED PICKLES $10
Dill pickle chips fried golden and drizzled with Nashville Hot sauce. Served with jalapeno ranch

FRESCO TOSTADAS $11
Tomato, avocado, pesto, goat cheese crema, fried cilantro on a crispy wonton round.

CHEESESTEAK NACHOS $17
Potato chips piled high topped with 100% Black angus shaved ribeye, Cooper Sharp cheese, pico de gallo, banana peppers, and sour cream.

Soup and Salad

LOBSTER BISQUE $13
Rich, velvety lobster bisque topped with warm butter-poached lobster meat.

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

CAESAR SALAD $13
Crisp romaine lettuce, creamy caesar dressing, parmesan cheese, crunchy croutons.

SPRING SALAD $14
Mixed baby greens, candied pecans, crumbled goat cheese, strawberries, and blueberries. Served with poppyseed dressing.

Entree

STEAK FRITES MKT
Butcher's cut, served with duck fat fries, garlic aioli.

FISH AND CHIPS $19
Fresh Atlantic Cod, Eastern shore fries, Graw slaw. Served with tartar sauce.

AHI TUNA POKE BOWL $24
Everything encrusted Ahi tuna with avocado, cucumber, pineapple salsa, and jasmine rice. Topped with soy sauce reduction, spicy mayo, and scallions.

KIRKWOOD PASTA $24
Blackened chicken over linguine in rich homemade alfredo sauce with diced tomatoes and onions.

Handhelds

LOCAL FISH TACOS $21
Blackened fish, baja slaw, jack cheddar cheese, avocado, pico de gallo, jalapeno ranch.

NASHVILLE HOT WRAP $16.50
Breaded chicken strips tossed in Nashville Hot sauce, shredded iceberg, dill pickle chips, shredded jack/cheddar cheese, jalapeno ranch.

FIG GRILLED CHEESE $14
Four cheese blend, applewood smoked bacon, fig jam on toasted sourdough.

LOBSTAH ROLL MKT
Classic warm and buttery claw and knuckle meat lightly seasoned. Served in a split top butter roll.

THE MOUTH 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.

SALOON CHICKEN SAMMY $17
Grilled chicken Breast, prosciutto, provolone, pesto, lettuce and tomato on fresh brioche.

THE OUTLAW BURGER $19
Dry aged Roseda beef patty, jalapeño jack cheese, onion straws, applewood smoked bacon, and homemade bourbon BBQ sauce. Served on fresh brioche.

THE LAMB BURGER $18.50
Seasoned lamb patty, garlic butter, crumbled feta, and truffle arugula. Served on fresh ciabatta.

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.

Sides

DUCK FAT FRIES	$7
EASTERN SHORE FRIES	$5
OLD BAY CHIPS	$3
GRAW SLAW	$4
VEGETABLE DU JOUR	$7
SIDE CAESAR	$7

A 3% CREDIT CARD SURCHARGE WILL BE APPLIED TO CREDIT TRANSACTIONS. WE DO NOT SURCHARGE DEBIT CARDS.

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Desserts

LEMON LUST

Buttery pecan crust, lemon cream cheese filling, fresh whipped cream. 9

COOKIE SKILLET

Warm chocolate chip cookie served with vanilla ice cream and chocolate sauce drizzle. 10

SEASONAL SELECTION

Cocktails

SALOON OLD FASHIONED

Whiskey, maple syrup, black walnut bitters, orange peel, cinnamon stick
Elijah Craig Bourbon $13 - High West Double Rye $14 - Five Springs Vanilla Maple Bourbon $13

WASHINGTON ST.MANHATTAN

Whiskey, Vermouth di Torino, Angostura bitters, brandied cherry
Catactin Creek Rye $13 - Elijah Craig Bourbon $13 - Lunazul Anejo Tequila $12

THE ESPRESSO MARTINI

$12

Colombian espresso, caramelized brown sugar
Absolut Vanilla $11 - Lunazul Reposado $12 - Banana Rum $12

SOUTHSIDE FIZZ

$12

Bacardi Silver, lemon juice, mint, soda

GRAW MARGARITA

$13

Lunazul Blanco, lime juice, cointreau, Agave syrup

POCKY'S CRUSH

$14

High West Bourbon, Fresh Squeezed Orange Juice, Sprite

SUSQUEHANNA SPRITZ

$13

Suntory Roku Japanese Gin, Aperol, Prosecco, soda

Wine

VINHO VERDE
Avaleda, Minho, Portugal 9

PINOT GRIGIO
Benvolie, Friuli, Italy 9

SAUVIGNON BLANC
Crowded House, Marlborough, New Zealand 10
Infamous Goose, Marlborough, new Zealand 12

CHARDONNAY
Black Stallion, North Coast, California 11
La Crema, Monterey, California 13

RIESLING
Seaglass, Monterey, California 9

PINOT NOIR
Lyric Etude, Napa, California 10

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

MERLOT
Coppola, California 11

RED BLEND
The Pessimist, Paso Robles, California 12

ROSE
Bieler, Provence, France 10