

# COOPER'S

main street manayunk

BRICK OVEN WINE BAR

cooperswinebar.com

## SNACKS

- Oven Baked Bread - \$4  
spanish olive oil
- House Marinated Olives - \$3
- Brown Bag Potato Chips - \$3
- Sweet & Savory Cashews - \$3
- Roasted Beets & Shellbark  
Hollow Farms Goat Cheese - \$5  
almond thyme praline

## SANDWICHES

*served w/chips*

- Roasted Vegetable - \$8  
eggplant, roasted pepper, spinach,  
mozzarella
- B.L.T. - \$10  
benton's bacon, bibb lettuce,  
local tomato, whole grain mustard aioli
- Chicken Caesar Sandwich - \$10  
sliced chicken, romaine, pepper relish,  
shaved parm

## CHEESE

- Sweet Grass Dairy, Green Hill - \$5  
Thomasville, GA, cow's milk
- Shellbark Hollow Farms, Sharp - \$6  
West Chester, PA, sharp goat's milk
- Pleasant Ridge Reserve - \$8  
Dodgeville, WI, cow's milk
- Rogue Creamery, River Blue - \$7  
Central Point, OR, cow's milk

## PLATES

- Roquefort Wedge - \$8  
iceberg, bacon, tomato
- Local Greens - \$7  
lemon-chive vinaigrette
- Red Oak Salad - \$9  
red oak leaf, pear, gorgonzola, spiced pecans,  
balsamic vinaigrette, port
- Mozzarella Caprese - \$9  
oven roasted tomato, pesto
- Chopped Chicken Cobb - \$10  
chicken, bacon, romaine, tomato, pulled crouton,  
egg, avocado, roquefort, red wine-dijon
- Shrimp Salad - \$12  
crispy tomato, spinach, frisée, tarragon-dijon
- Smoked Salmon - \$13  
smoked trout, watercress,  
cucumber, apple, lemon-dill aioli
- Thai Chili Gazed Shrimp - \$9
- Boneless BBQ Chicken Wings - \$8  
Crumbled Blue
- Charcuterie Plate - \$10
- Venison Meatballs - \$11  
mushroom gravy
- Gorgonzola Stuffed Mission Figs - \$9  
port wine
- Four Story Hills Pork Shoulder - \$17  
summer vegetables
- Crispy Leg Duck Confit - \$15  
french potato salad, walnuts, roquefort, port drizzle
- Marinated Whitefish - \$15  
caper berry tomato sauce



- Margherita, fresh mozzarella, crushed tomato, basil - \$9
- Blanco, sottocenere, mozzarella, fontina, sage, truffle - \$11
- Fennel Sausage, pepperoncini, crushed tomato - \$10
- Ham & Egg, benton's ham, baked egg, spinach,  
onion, bourbon maple - \$13
- Shellbark Farms Goat Cheese, bacon, leek, scallion - \$12
- Mushroom, wild, purée, farmhouse cheddar - \$12
- Rock Shrimp, crispy duck confit, pickled onion - \$13
- Short Rib, parmesan, onion, horseradish cream, port - \$13
- Spicy Meatball, ricotta, pecorino - \$12
- Roasted Eggplant, roasted red pepper, garlic confit,  
smoked mozzarella - \$11

## DAILY PLATES

*chef's choice of seasonal ingredients  
available after 5pm*

- SUNDAY Organic Farm Raised Chicken
- MONDAY Farmhouse Cheddar Mac n' Cheese
- TUESDAY Oven Roasted Fish
- WEDNESDAY Shellfish Bake
- THURSDAY Four Story Hills Hanger Steak
- FRIDAY Crab Night
- SATURDAY Braised Beef Short Ribs

SAVE SOME ROOM FOR

# -DESSERT-