

BRUNCH



1702 Thames Street
Fells Point 21231
410-563-5423

www.kooperstavern.com

Split plate charge \$2. Consuming raw or undercooked seafood, meat or poultry may increase your risk of food borne illness. Food may contain soy / peanut. Outside beverages, food or cakes may not be brought into or consumed on the premises. 10/22

STARTERS

DEVILED EGGS 12

Secret house recipe with crumbled bacon, chives and spices.

MINI AVOCADO TOAST 14

Smashed avocado, crumbled goat cheese, candied walnuts, and raisins on a toasted baguette and drizzled with balsamic glaze.



CRAB DIP 18

Creamy dip topped with pico de gallo, melted cheeses, and Old Bay. Served with toasted baguette, carrots and celery.

BREAKFAST NACHOS 19

Tortilla chips, sauteed bell peppers and onions, jalapenos, shredded jack and cheddar cheese, crispy bacon and two eggs. Topped with pico and sour cream and served with a side of salsa.

add avocado +2

add chorizo +4

BENEDICTS

Toasted English muffin, poached eggs, homemade hollandaise sauces, and served with breakfast potatoes.

MARYLAND 26 *Jumbo lump crab cake with Old Bay hollandaise.*

VEGGIE 15 *Sauteed baby spinach and grilled tomato with dill hollandaise.*

CLASSIC 16 *Savory Black Forest Ham with traditional hollandaise.*



ENTREES

BANANA FOSTERS PANCAKES 16

Fluffy sweet cream pancakes topped with banana flambe, powdered sugar and whipped cream. Served with fresh fruit.

PULLED PORK WAFFLE 16

Crispy waffle with bbq pulled pork. Topped with baja slaw, fresh jalapeno slices and bacon syrup. Served with fresh fruit.

LOADED SKILLET 16

Breakfast potatoes, bell peppers, onions topped with chorizo, melted shredded cheese and two fried eggs.

EGGS YOUR WAY 14

Cooked to your liking. Served with breakfast potatoes and your choice of toast.

add avocado +2, cheese +1

EGG WHITE OMELET 16

Fluffy egg whites, feta, spinach, tomato, and onion. Served with fresh fruit and your choice of toast.

CREOLE OMELET 20

Stuffed with blackened shrimp, andouille sausage, jack and cheddar cheeses, sauteed onion and bell peppers. Topped with marinara sauce and served with breakfast potatoes and your choice of toast.

HANDHELDS

served with breakfast potatoes or fresh fruit

MORNING MACGUINNESS 17.50

1/2lb 100% Black Angus topped with cheddar cheese, Applewood smoked bacon, and a fried egg.

LOX AND THE WORKS 17

Smoked salmon with a toasted everything bagel, diced onion, tomato, capers, and cream cheese.

PIZZA BAGEL 12

Toasted everything bagel with marinara sauce, melted mozzarella cheese, and crispy pepperoni. Drizzled with hot honey.

TACOS 15

Spicy chorizo and scrambled eggs. Topped with jack/cheddar cheese, pico, avocado, and jalapeno ranch.

CHICKEN BISCUIT 17

Fried chicken breast, over medium egg, cheddar, and dill pickle chips drizzled with hot honey. Served on a buttermilk biscuit.



MORNING COCKTAILS

Tavern Bloody / 10

Absolut Peppar with house bloody mary mix with an Old Bay rim and garnishes.

Mimosa / 11

Chloe Prosecco topped with fresh squeezed OJ.

Irish Coffee / 10

Jameson, sugar, and Zekes coffee topped with whipped cream.

Crushes / 10

Orange, Grapefruit, Mango, Citrus

Morning Mule / 10

Deep Eddy Grapefruit topped with Goslings Ginger beer and a squeeze of lime.

Mezcalita / 13

Buho Mezcal, Chinola Passion fruit liquor, soda.

Spicy Margarita / 12

Tanteo Jalapeno Blanco Tequila, fresh lime juice, and sour. Topped with soda water and fresh jalapeno with a Tajin rim.

Try it with Mezcal / 13

Sangria / 11

Your choice of our signature Rose or Red Sangria featuring Vanderpump Wines.

BOTTOMLESS CORNER

\$25

Mix and Match any of the below options. Limited to two hours.

Mimosa House champagne with OJ
Bloody Mary or **Maria** House pour vodka or tequila mixed with our bloody mary mix with an Old Bay Rim.
Screw Driver House pour vodka with orange juice
Sangria Red or Rose



WHITE WINES

Pinot Grigio

Chloe, Valdadige, Italy 9/36

Sauvignon Blanc

*Benziger, North Coast, California 9/36
 13 Celsius Marlborough, New Zealand 11/44*

Riesling

High Heaven, Columbia Valley, Washington 10/40

Chardonnay

*Benziger, Sonoma, California 9/36
 Imagery, Sonoma, California 11/44
 Raeburn, Russian River Valley, California 12/48*

Rose

Vanderpump, Cotes de Provence, France 12/48

RED WINES

Pinot Noir

*Tribute, Monterey, California 10/40
 Joel Gott, Santa Barbara, CA 11/44*

Malbec

Portillo, Mendoza, Argentina 9/36

Merlot

Benziger, California 9/36

Cabernet Sauvignon

*Noble Vines, Lodi, California 9/36
 Imagery, Sonoma, California 11/44*

Red Blend

*Raymond Vineyards, R. Collection
 Field Blend Lot No. 5, California 10/40
 Comtesse De Malet Roquefort,
 Bordeaux Rouge, Bordeaux, France 11/44*

BUBBLES

Prosecco

Chloe, Veneto, Italy 11/44

Brut Rose

Cuvee Jean Louis, Charles de Fere, Bourgogne, France 11/44

Champagne

Veuve Cliquot, Champagne, France 93

DRAFT BEER

Koopers Yellow Lab Lager

Guinness

Hoegarden

Mic Ultra

Stella

Devil's Backbone

Monument City Brewing

Checkerspot Brewing

Modelo

Open Gate Brewing

Sierra Nevada Seasonal

Loose Cannon



Scan for Bottled Beer Selection



NON-ALCOHOLIC

Fresh Squeezed Juices 5

Orange & Grapefruit

Unsweetened Tea* 3.50

Fresh Brewed

Aqua Pana 4

Pelligrino 4

Saranac Root Beer 3.50

French Press Coffee 5 / 7

Zekes Nitro Cold Brew Cans 5

Coke Products* 3.50

**refills included*

