

SOUP OF THE DAY

Pumpkin and Roasted Corn with Crispy Maple Cured Bacon

Maple Lime emulsion ganish & a brioche roll 5.50 / 6.95

* Locally Sourced Vegetables and Produce *



THE COOP SPECIALS

Grilled Vegetable Ravioli in a Cabrales Cheese and Porcini Mushroom Cream Sauce with Chicken

18.95

Marinated Beef tips

w/ Mashed Potatoes and Grilled Vegetables 20.95

Salvadorian Pupusas (dinner only)

Grilled Corn Tortila stuffed with Pork Chicharron, Refried beans & Oaxaca cheese Topped with Salsa Roja and Curtido. 11.95

Crab Burger

with Curtido (Salvadorian Cole Slaw), served with fries 14.95

Coxinha

Savory Teardrop dumplings with chicken, tomato, garlic, onion, red pepper, tomato, cheese, parsley, and cilantro, lime. Served with spring mix & orange vinaigrette, with chimichuri, chili mixtos, and peppadew dipping sauces 13.95

DESSERT

White Wine Poached Pear Creme Brulee
Caribbean Pineapple Rum Bread Pudding
Caramel Tres Leches Cake

WEEKLY SPECIALS

TRIPLE TACO TUESDAY

WILD WING WEDNESDAY

Enjoy an additional Taco - with every Taco Plate on Tuesdays !! The Coop's Signature Wings for only \$7.65 per order. The Coop has always served 9 wings per order.

EXECUTIVE CHEF: ELVIS JIMENEZ-CHAVEZ

✓ Before placing your order please inform your server if you or anyone in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Salvadorian Pupusas (dinner only). Prices subject to change. Open 11:30am - 9:00pm Tues-Sat. To-Go 978-834-6432