

Jake's & COOPER'S

4365 MAIN STREET MANAYUNK
215-483-0444

BRUNCH

Brunch Cocktails - \$10

Main Street Mimosa
Absolut vanilla, chambord,
sparkling wine

Home-made Bloody Mary

Plum-Raspberry Sangria
Pearl Plum, wheat beer, raspberry, fruit

Sides

Bagel & Cream Cheese - \$4

Apple-wood smoked Bacon - \$4

Chicken Apple Sausage - \$5

Plain Omelette - \$9

three (3) eggs, roasted fingerling potatoes

Jake's Omelette - \$12

three (3) eggs; choice of up to three (3) toppings;
roasted fingerling potatoes

(egg whites - add \$2)

Toppings

mushrooms, spinach, roasted tomato, artichokes,
caramelized onion, benton's ham, andouille,
bacon, cheddar, fontina,
chevre, mozzarella

Jake's Egg Benedict - \$15

crab cake, chicken apple sausage,
asparagus, leek cream

Oatmeal Crème Brulée - \$4

House-made Granola - \$4
yogurt parfait, raisin, raspberry

Banana-Nut Bread - \$2
house made jelly

Steak & Eggs - \$15

8oz hanger steak, sunny side eggs,
roasted fingerling potatoes

Poached Egg & Pulled Pork - \$12
creamy goat cheese polenta

Caramelized Apple French Toast - \$9
warm cinnamon sauce,
almond praline butter

SNACKS

Parmesan Fries - \$4
ketchup

Oven Baked Bread - \$2
spanish olive oil

House-Marinated Olives - \$3
orange zest

House-made Potato Chips - \$3
malt vinegar salt

Roasted Beets - \$5
goat cheese & almond thyme praline

SALADS

Cooper's Caprese - \$10
vine-ripened cherry tomato,
claudio's mozzarella,
Spanish olive oil, house-made pesto

Roquefort Salad - \$10
bibb lettuce, endive, watercress, bacon,
crouton, roquefort dressing

Mixed Greens - \$8
pickled pearl onion, almond,
red wine vinaigrette

Red Leaf Salad - \$10
red leaf, pear, gorgonzola, spiced pecans,
balsamic vinaigrette

Chopped Chicken Cobb - \$13
chicken, bacon, romaine, tomato, croutons,
egg, avocado, roquefort, red wine-dijon

Arugula Salad - \$11
fresh mangoes, feta cheese, candied sunflower
seeds, grapefruit dressing

Roasted King Mushroom - \$12
shellbark farms goat cheese,
sherry vinaigrette

Cornmeal Crusted Calamari Salad ~ \$13
arugula, radicchio, scallion
red pepper vinaigrette

SOUPS

Portabella Soup - \$8
white truffle oil

Soup du Jour - \$8

SANDWICHES

Crab Cake Sandwich - \$13
soft roll, lettuce, tomato,
remoulade, house made chips

The Jake Prime Burger - \$15
Vermont cheddar, mushrooms & onions,
horseradish aioli, parmesan fries



Ham & Egg - \$13
benton's ham, spinach, egg

Lisa's Pizza - \$15
artichoke, oven-roasted tomatoes, black olives,
spinach, mozzarella

Margherita - \$12
claudio's mozzarella, crushed tomato, basil

3-Cheese - \$13
sottocenare, mozzarella, fontina, crisped sage

Mushroom - \$14
crimini, mushroom sauce, Vermont cheddar

Fennel Sausage - \$13
tomato, banana pepper

Short Rib - \$14
parmesan, onion, horseradish cream, port

King Mushroom - \$16
Sottocenare, shallots, thyme, Spanish Olive Oil

Spicy Meatball - \$13
tomato, mancusos ricotta

Pulled BBQ Pork - \$16
smoked gouda, roasted tomato sauce,
shaved red onions

CHEESE

Sweet Grass Dairy, Green Hill - \$8
Thomasville, GA, double cream cow
strawberry-thyme preserves

Shellbark Hollow Farms - \$7
West Chester, PA, extra sharp goat
mission fig caramel

Thistle Hill Farms, Tarentaise - \$8
Pomfret, VT, aged raw cow
honey & toasted almond

Rogue Creamery, River Blue - \$7
Central Point, OR, raw cow
walnut, port-wine butter

tasting of all four - \$20

PLATES

Rock Shrimp Bolognese - \$12
root vegetable, cherry tomato, oyster
mushroom, lobster fume

Cavendish Farms Stuffed Quail - \$17
ham, chestnut, king oyster mushrooms,
cranberry vinaigrette

Andouille Stuffed Sea Scallops - \$12
tarragon pickle sauce

Polenta Gnocchi - \$12
chanterelle mushrooms, brussels sprouts

Chimichurri Shrimp - \$10

Butternut Squash Mac & Cheese - \$10

Prince Edward Island Mussels - \$12
andouille, fennel, white wine & tomato

Oven Roasted Hanger Steak - \$12.50
hoisin barbeque, cilantro

Duck Spring Rolls - \$12
orange, blackberry, mustard

Tuna Tartare - \$15
avocado, grapefruit, potato gaufrette

Charcuterie Plate - \$12
benton's aged ham, hot soppressetta &
claudio's genoa salami, marcona almonds

Chef/ Owner – Bruce Cooper
Chef de Cuisine – Abdoulaye Soumah