



GLUTEN-FREE

SNACKS

STUFFED PEPPADEW PEPPERS ■ 6



CHORIZO & MANCHEGO STUFFED MEDJOOOL DATES - HAZELNUT ROMESCO 7



CHARCUTERIE

SALUMI

Prosciutto di San Daniele 9 | Bresaola 5
Sweet Coppa 5 | Calabrese 5 | Chorizo 5
Jamón Serrano 7 | Finocchiona 5

SALUMI BOARD 15 | 22

Choose 3 or 5, marinated olives, pickled vegetables

SALUMI AND CHEESE BOARD 25

Choose 3 cheeses and 3 meats, traditional garnishes

ARTISANAL CHEESE ■

Selections include:

Parmigiano Reggiano | Manchego | Hudson Valley Camembert
Gruyère | Point Reyes Blue Cheese | Humboldt Fog Goat
Midnight Moon | Moliterno al Tartufo

CHOICE OF THREE 14

CHOICE OF FIVE 21

Accompanied by local honey, fig jam, spiced pecans, gluten-free crackers

SALADS

COOPER CHOPPED SALAD ■

Grilled asparagus and carrots, crisp celery, edamame,
chickpeas, manchego, tomatoes, red wine vinaigrette 8

GRILLED PEACHES & POINT REYES BLUE CHEESE

Watercress, radicchio, frisee, candy spiced pecans, white balsamic
and honey gastrique, lemon-thyme dressing 13

KALE & FLORIDA WATERMELON SALAD ■

French feta, spicy arugula, radicchio, quinoa,
toasted pepitas, orange citronette 9

TUSCAN SALAD

Mixed greens, fresh mozzarella, polenta croutons, roasted garlic,
tomatoes, Kalamata olives, balsamic vinaigrette 9

JUMBO LUMP CRAB & FENNEL SALAD

Mixed greens, pea shoots, heirloom tomatoes, red peppers,
chives, tarragon, orange citronette 17

Add to any salad:

grilled chicken 5 | grilled Loch Duart salmon 8
grilled shrimp 9 | seared tuna 9

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE ■

Grilled summer vegetable stack, braised artichokes, sweet corn, edamame,
and fava bean succotash, braised kale and Swiss chard, quinoa pilaf,
heirloom tomato emulsion, pistachio-basil pesto 15

MEDITERRANEAN CHICKEN PAILLARD

Local greens, sprouts and shoots, baby Kalamatas, cherry tomatoes,
shaved red onions, lemon-oregano vinaigrette 15

SESAME-SEARED AHI TUNA SALAD

Artisanal lettuces, avocado, cucumber, mango-lime vinaigrette 17

LOCH DUART SALMON "A LA PLANCHA"

Quinoa pilaf, olive oil-braised artichoke hearts, lemon citronette 17

GRILLED HANGER STEAK SALAD

Spicy arugula, romaine, radicchio, roasted corn, Maytag blue cheese,
avocado, cherry tomatoes, pecanwood bacon, red wine vinaigrette 15

SPINACH AND GOAT CHEESE OMELETTE

Rosemary and thyme roasted mushrooms,
served with an artisanal greens salad 10
Substitute egg whites for .95

GRILLED OR BLACKENED FISH TACOS

Tomatillo salsa, shredded cabbage and cilantro slaw, aji crema,
warm corn tortillas, hand-cut fries or coleslaw MP

THE COOPER BURGER

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar,
secret sauce, griddled gluten-free bun, hand-cut fries or coleslaw 13

GRILLED TURKEY BURGER

Goat cheese, watercress, oven-roasted tomatoes, gluten-free bun,
hand-cut fries or coleslaw 12

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla.
Green Cay Farms, Delray Beach, Fla. | Pontano Farms, Boynton Beach, Fla. | Bedner Farms, Boynton Beach, Fla.

Executive Chef: Adam Brown

It is important to bring any food allergy you may have to the attention of your server. Thoroughly cooking meats, poultry, seafood, shellfish, and eggs reduces the risk of food-borne illness.

■ Item is Vegetarian.