The Cooper
Craft Kitchen & Bar

SNACKS

FALAFEL WITH TAHINI DIPPNG SAUCE ■5 | CRISPY FRIED OLIVES ■5 | GENERAL TSO'S CAULIFLOWER ●■11
MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED MEDJOOL DATES-HAZELNUT ROMESCO ●7

SWEET START

FRESHLY BAKED BASKET OF CARROT MUFFINS ■
Whipped, local honey butter 8

"CHUNKY MONKEY" PANCAKES
Dark chocolate chips, whipped butter, sea salt & rum caramel, caramelized bananas, toasted walnuts 12

LEMON RICOTTA PANCAKES ■
Warm blueberry maple syrup and fresh berries 10

GREEK YOGURT "JAR" ■
McCoy's orange blossom honey, vanilla-almond granola, seasonal berries 7

CINNAMON-RAISIN FRENCH TOAST ■
Thick-cut challah, warm maple syrup, maple mascarpone, fresh berries 12

HANDHELDS

THE COOPER BURGER
8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun, hand-cut fries or coleslaw 16

THE "MAX" BURGER
Chuck, brisket, and short rib blended with shiitake, maitake, & oyster mushrooms, topped with short rib ragout, pork belly, truffle cheese, black truffle aioli, mizuna, sunny-side up Lake Meadow Farm egg, red wine sauce 22

THE ULTIMATE BREAKFAST BURRITO
Cage-free eggs, chorizo, bell peppers, Spanish onions, queso Chihuahua, wrapped in a black bean tortilla, accompanied by guacamole, pico de gallo & tomatillo salsa 15

ANCIENT GRAINS VEGGIE BURGER ■
Farro, quinoa, garbanzo beans, bell peppers, mushrooms, onions, arugula pesto, watercress, multigrain kaiser roll, hand-cut fries or coleslaw 14

GRILLED TURKEY BURGER
Goat cheese, watercress, oven-roasted tomatoes, multigrain kaiser roll, hand-cut fries or coleslaw 13

PROSCIUTTO & FRESH MOZZARELLA SANDWICH
Heirloom tomatoes, pesto vinaigrette, spicy arugula, served open faced with an artichoke, roasted pepper, and Kalamata olive salad 14

EGGS & MORE

We use Lake Meadow Farms cage-free eggs in all of our dishes

ZUCCHINI & HEIRLOOM TOMATO OMELETTE ●
Creamy goat cheese, rainbow swiss chard, accompanied by home fries, fresh fruit 12

EGG WHITE OMELETTE ●■
Roasted red peppers, spinach and gruyere, accompanied by tossed green salad 13

ROASTED WILD MUSHROOM & GRUYÈRE FRITTATA ●
Prosciutto, golden potatoes, Swiss chard, spicy arugula salad 13

COFFEE-RUBBED STEAK & EGGS ●
Grilled and sliced Denver steak, two fried eggs, home fries, romesco sauce 19

DUCK & EGGS
Duck confit, garnet yam, Brussels sprouts and applewood bacon hash, sunny-side up eggs, shaved jalapeño, multi-grain toast points 17

MEDITERRANEAN MEZZE BOARD ■
Kale hummus, roasted eggplant spread, falafel, fried halloumi, ancient grain tabouleh, pickled cucumbers, marinated olives, Greek yogurt lebneh, zaatar-toasted naan bread 18

SHORT RIB EGGS "BENNY"
Short rib ragout, wilted Swiss chard, potato latkes, chive hollandaise, horseradish crema, accompanied by Kai Kai Farm field greens 16

THE COOPER "MAX" BREAKFAST
MAXimize with coffee-rubbed Denver steak - 10 *or duck hash* - 8
Two cage-free eggs made your way, pecanwood bacon, turkey-apple sausage, home fries, potato latke, multigrain toast 19

CRAB CAKE BENEDICT
Toasted English muffin, sautéed spinach, chive hollandaise, piquillo pepper relish. Tossed green salad 16

SHAKSHUKA
"Israeli Brunch" 2 baked eggs nestled in zesty tomato sauce with garlic, onions, zaatar, chilies, Swiss chard and eggplant, accompanied by toasted naan bread & lebneh 15

THE FARMER'S MARKET VEGETABLE PALETTE ●■
Berbere spiced cauliflower t-bone, cauliflower-quinoa "cous-cous," roasted winter squash, "Happy Rich" broccoli, Swiss chard, "North County" wax beans, calabaza squash puree, beet citronette 2

SOUP & SALADS

SESAME-SEARED YELLOWFIN TUNA
Seared rare & sliced thin, over chilled green tea soba noodles, nappa cabbage, pickled daikon and red bell peppers, with miso orange emulsion 17-half /32-full

FLORIDA "WINTER" HARVEST SALAD ■●
Kai Kai Farm Asian greens, roasted rainbow carrots, pickled peppers, shaved watermelon radish, roasted beets, toasted pepitas, creamy goat cheese, cider-walnut emulsion 15

BLT" WEDGE ●
Crisp iceberg lettuce, beefsteak tomatoes, crispy bacon, pickled red onions, blue cheese crumbles, Point Reyes blue cheese dressing 12

CLASSIC CAESAR SALAD
Romaine hearts, shaved Parmesan white anchovies, garlic & herb croutons 9

MOZZARITA BURRATA ●
Proscuitto di San Daniele, fig jam, pistachio basil pesto, baby heirloom tomatoes, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

COOPER CHOPPED SALAD ●■
Grilled asparagus and carrots, crisp celery, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 9

TUSCAN SALAD ●■
Mixed greens, fresh mozzarella, polenta croutons, roasted garlic, tomatoes, Kalamata olives, balsamic vinaigrette 14

THE "GREEK" CHICKEN PAILLARD
Heirloom tomatoes, cucumbers, Kalamata olives, spicy arugula, shaved red onions, warm naan bread, Valbreso feta, lemon-oregano dressing 19
Add to any salad:
grilled chicken 6 | *grilled Black Pearl salmon* 9 | *grilled shrimp* 10 *seared tuna* 11 | *grilled Denver Steak 11*

ON THE SIDE

TURKEY & APPLE SAUSAGE 5 | **PECANWOOD BACON** 5 | **HOME FRIES ●■** 5 | **POTATO LATKES ■** 5
MULTIGRAIN TOAST 3 | **DUCK HASH** 8 | **ANCIENT GRAIN TABOULEH** 5 **I TWO LAKE MEADOW FARMS EGGS YOUR WAY** 4

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. | Pontano Farms, Boynton Beach, Fla. Totora Farms, Hobe Sound, Fla. | Kai Kai Farm, Indiantown, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | McCoy's Apiary, Loxahatchee, Fla. | Gelato Petrini, Delray Beach, Fla. | Mozzarita, Pompano 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 Gluten-free. ■ Item is Vegetarian.