



SNACKS



FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5
 MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED MEDJOOOL DATES - HAZELNUT ROMESCO • 7
 BACON-BRAISED BRUSSELS SPROUTS 10



CHARCUTERIE

SALUMI

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

SALUMI BOARD 16 | 23

Choose 3 or 5, marinated olives, pickled vegetables, crostini

SALUMI AND CHEESE BOARD 25

Choose 3 cheeses and 3 meats, traditional garnishes

ARTISANAL CHEESE ■

Selections include:

Parmigiano Reggiano | Manchego
 Hudson Valley Camembert | Gruyère
 Rogue Smokey Blue | Humboldt Fog Goat
 Irish Porter Cheddar | Moliterno al Tartufo
 Sottocenere al Tartufo | Beemster Vlaskaas

CHOICE OF THREE 15 CHOICE OF FIVE 22

Accompanied by local honey, fig jam, spiced pecans,
 assorted breads and flatbread crackers

SWEET START

FRESHLY BAKED BASKET OF CARROT MUFFINS ■

Whipped, local honey butter 8

LEMON RICOTTA PANCAKES ■

Warm blueberry maple syrup and
 fresh strawberries 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

BLT&A

Thick-cut multigrain bread, avocado, pecanwood bacon,
 iceberg lettuce, heirloom tomato, herbed mayo,
 choice of fries or coleslaw 13

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 12



EGGS & MORE...



VERMONT CHEDDAR & APPLEWOOD BACON OMELETTE

Wilted spinach, savory herbs, home fries, fresh fruit 12

EGG WHITE OMELETTE

With Tuscan kale, heirloom tomatoes, creamy goat cheese. 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 flat iron steak, two fried eggs, home fries, romesco sauce 19

DUCK & EGGS

Duck confit, sweet potato, Brussels sprouts and applewood bacon hash,
 sunny-side up eggs, shaved jalapeño, multigrain toast points 17

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, crispy eggplant cakes, pickled cucumbers,
 marinated olives, zatar-toasted naan bread, Greek yogurt lebneh 16

THE COOPER EGGS BENEDICT

Griddled serrano ham, braised kale and Swiss chard, crispy potato latke,
 smoked paprika hollandaise. Tossed green salad 16

THE COOPER "MAX" BREAKFAST

MAXimize with coffee-rubbed flat iron steak - 10 or duck hash - 8
 Two cage-free eggs made your way, pecanwood bacon, turkey-apple sausage,
 home fries, potato latke, multigrain toast 18

CRAB CAKE BENEDICT

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

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

THE FARMER'S MARKET VEGETABLE PALETTE • ■

Roasted cauliflower "T-bone," braised Swiss chard, local broccoli, red and black quinoa pilaf, roasted beets,
 acorn squash and wild mushrooms, beet citronette, cauliflower puree, local shoots and sprouts 19



SALADS



SESAME-SEARED BIGEYE TUNA

Green tea soba noodles, miso-orange emulsion, nappa cabbage and pickled daikon slaw,
 local shoots and sprouts, crispy wontons 19

"BLT" WEDGE

Crisp iceberg lettuce, Walt's heirloom tomatoes, crispy bacon, pickled red onions,
 Maytag buttermilk dressing 11

CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, white anchovies, garlic and herb croutons 9

MOZZARITA BURRATA

Pistachio-basil pesto, Prosciutto di San Daniele, fig jam,
 baby heirloom tomatoes, balsamic gastrique 17

FLORIDA WINTER HARVEST SALAD • ■

Local arugula, mizuna and frisée, shaved radishes, roasted beets and carrots, sweet and spicy
 pickled peppers and wax beans, creamy goat cheese and toasted pepitas, cider emulsion 13

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 9

THE "GREEK" CHICKEN PAILLARD

Local tomato wedges, marinated cucumber, Kalamata olives, spicy arugula,
 warm naan bread, Valbreso feta, lemon-oregano dressing 19

Add to any salad:

grilled chicken 5 | grilled Faroe Island salmon 8 | grilled shrimp 10 | seared tuna 10 | crab cake 12

ON THE SIDE

TURKEY & APPLE SAUSAGE 5 | PECANWOOD BACON 5 | HOME FRIES • ■ 5 | POTATO LATKES ■ 5 | MULTIGRAIN TOAST 3 | EGGS YOUR WAY 2 EACH

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. | Cod & Capers Seafood, N. Palm Beach, Fla. | Kai Kai Farms, Indiantown, Fla. | Totoro Farms, Hobe Sound, Fla. | McCoy's Apiary, Loxahatchee, 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.