



## 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 8



### CHARCUTERIE

#### SALUMI

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

#### SALUMI BOARD 15 | 22

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  
 Point Reyes Blue Cheese | Humboldt Fog Goat  
 Irish Porter Cheddar | Moliterno al Tartufo  
 Sottocenere al Tartufo | Beemster Vlaskaas

#### CHOICE OF THREE 14    CHOICE OF FIVE 21

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 9

#### 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 15

#### 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 13

#### GRILLED TURKEY BURGER

Goat cheese, watercress, oven-roasted tomatoes,  
 multigrain kaiser roll, hand-cut fries or coleslaw 12

#### 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 11

#### 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 16

#### MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, crispy eggplant cakes, pickled cucumbers,  
 marinated olives, zatar-toasted naan bread, Greek yogurt lebneh 15

#### 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 17

#### CRAB CAKE BENEDICT

Toasted English muffin, sautéed spinach, chive hollandaise, piquillo pepper relish. Tossed green salad 15

#### BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

#### THE FARMER'S MARKET VEGETABLE PALETTE • ■

Roasted cauliflower "T-bone," wilted Swiss chard, roasted fall squash, roasted turnips, Brussels sprouts and fennel,  
 broccolini, red and black quinoa pilaf, red beet emulsion, parsnip purée, Totora Farms shoots and sprouts 17



## 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 16

#### FALL HARVEST SALAD • ■

Local spicy arugula and Tuscan kale, shaved radish, roasted beets, carrots and squash,  
 toasted pepitas, creamy goat cheese, spicy pickled wax beans, 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

#### MEDITERRANEAN GRILLED CHICKEN PAILLARD

Tomato wedges, cucumbers, shaved red onions, preserved lemon-tahini dressing, baby lettuces,  
 fresh mint, dill and parsley 18

Add to any salad:

grilled chicken 5 | grilled Faroe Island salmon 8 | grilled shrimp 9 | seared tuna 9 | 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. | Totora 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.