



## SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5  
MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED MEDJOOOL DATES - HAZELNUT ROMESCO ● 7

## 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*

**BUTCHER'S BLEND BURGER**  
*Chuck, brisket, and short rib blended with shiitake, maitake, & oyster mushrooms, with pork belly beamster vlaskaas, Lake Meadow Farms egg, roasted garlic aioli, pickled red onions, mizuna, griddled challah bun 19*

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

**THE COOPER GRILLED CHEESE**  
*Beehive SeaHive, Grafton cheddar, queso Chihuahua, medjool date jam, tomato, Old School multigrain bread 12*

**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 13*

## EGGS & MORE...

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

**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 Denver 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, tzatziki, 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 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*

**BEER-BRAISED MUSSELS**  
*Sofrito-ale nage, grilled crostini 12*

**THE FARMER'S MARKET VEGETABLE PALETTE ● ■**  
*Berbere spiced cauliflower T-bone, roasted autumn squash, cauliflower "cous cous," braised red cabbage, wilted swiss chard, calabaza squash puree, beet citronette 17*

## 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*

**ROASTED AUTUMN SQUASH & BEET SALAD ● ■**  
*North county mizuna & baby arugula, pickled yellow wax beans, shaved watermelon radish, creamy goat cheese, toasted pepitas, beet citronette, cider-walnut emulsion 14*

**FRIED HALLOUMI CHEESE**  
*Quinoa, and farro tabouleh, roasted eggplant spread, harissa tahini, sunflower sprouts 12*

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

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

**MOZZARITA BURRATA ●**  
*Prosciutto 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 9*

**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 5 | grilled Black Pearl salmon 8 | grilled shrimp 9  
seared tuna 10 | grilled Denver Steak 11*

## ON THE SIDE

TURKEY & APPLE SAUSAGE 5 | PECANWOOD BACON 5 | HOME FRIES ● ■ 5 | POTATO LATKES ■ 5  
MULTIGRAIN TOAST 3 | 2 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. | Totoro 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.