The Cooper
Craft Kitchen & Bar

SNACKS

CRISPY FRIED OLIVES 5 ■ | MINI COOPER SLIDER 5

PORK BELLY LETTUCE WRAPS 9 ●| CHORIZO & MANCHEGO STUFFED MEDJOOL 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 berries 11

GREEK YOGURT "JAR" ■
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

BARBECUE BISON BURGER
Signature blend of grass-fed bison & beef topped with manchego, crispy onions, ancho-bourbon barbecue sauce, spicy arugula, sliced tomato on a whole wheat kaiser bun 19

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, lettuce, 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
Beefsteak tomatoes, pesto vinaigrette, spicy arugula, served open faced with an artichoke, roasted pepper, and Kalamata olive salad 14

EGGS & MORE

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

BACON & BEEMSTER OMELETTE ●
Spinach and tomato, accompanied by home fries, fresh fruit 14

EGG WHITE OMELETTE ●■
Roasted red peppers, spinach and gruyère, accompanied by tossed green salad 14

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

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

EGGS BENEDICT
"Neuske" canadian bacon, english muffin, hollandaise, tossed green salad, fresh fruit 14

THE COOPER "MAX" BREAKFAST
Two cage-free eggs made your way, pecanwood bacon, turkey-apple sausage, home fries, braised swiss chard, canadian bacon, multi-grain toast 19
MAXimize with coffee-rubbed Flat Iron steak - 10 or duck hash - 8

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

AVOCADO TOAST
Avocado"mash," sliced tomato, pecanwood bacon, pickled red onion, mizuna, sunny side egg, thick-cut multigrain toast 13

SALADS & SUCH

KALE AND FLORIDA WATERMELON SALAD●■
Kai Kai Farm Tuscan kale, spicy arugula, and raddichio, French feta, quinoa, toasted pepitas, piment d' espelette, orange citronette 13

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

TUSCAN SALAD ●■
Mixed greens, fresh mozzarella, polenta croutons, roasted garlic, tomatoes, Kalamata olives, balsamic vinaigrette 12

"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

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

GENERAL TSO'S CAULIFLOWER ●■
Flash-fried & tossed in classic sweet & spicy sauce 13

HEIRLOOM TOMATO AND WATERMELON GAZPACHO■
Garnished with diced cucumber, aji crema and cilantro 9

"SOUTH OF THE BORDER" JUMBO SHRIMP COCKTAIL●
Tequila cocktail sauce, fresh avocado, tomatillo salsa, fried plantains 15

BURRATA AND PROSCIUTTO SAN DANIELLE ●
Baby heirloom tomatoes, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

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 salmon 9 | grilled shrimp 10
seared tuna 11 | grilled Flat Iron 11

ON THE SIDE

TURKEY & APPLESAUSAGE 5● | PECANWOOD BACON 5● | HOME FRIES 5●■| CANADIAN BACON 5●

MULTIGRAIN TOAST 3 ■| DUCK HASH 8 ●| TWO LAKE MEADOW FARMS EGGS YOUR WAY 4 ●

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Kai Kai Farm, Indiantown, Fla. | Gem & Roth Farms, Belle Glades, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. Pontano Farms, Boynton Beach, Fla. | Totora Farms, Hobe Sound, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | Whitworth Farms, Boynton, Fla. | Gelato Petrini, Delray Beach, Fla. | Sunshine Provisons, 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.