



SNACKS



FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5 | STUFFED PEPPADEW PEPPERS ● ■ 6
 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
 Midnight Moon | Moliterno al Tartufo

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 13

BLT&A

Thick-cut multigrain bread, avocado, pecanwood bacon,
 iceberg lettuce, heirloom tomato, herbed mayo,
 choice of fries or coleslaw 12

ANCIENT GRAINS VEGGIE BURGER ■

Farro, quinoa, portobello, red peppers, 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 10

EGG WHITE OMELETTE

With Tuscan kale, heirloom tomatoes, creamy goat cheese. Tossed green salad 12

CHORIZO FRITTATA ●

Piquillo peppers, golden potatoes, caramelized onions, manchego cheese 13

COFFEE-RUBBED STEAK & EGGS ●

Grilled and sliced hanger steak, two fried eggs, home fries, romesco sauce 18

DUCK & EGGS

Duck confit, sweet potato, Brussels sprouts and applewood bacon hash,
 sunny-side up eggs, shaved jalapeño, multigrain toast points 15

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, crispy eggplant cakes, pickled cucumbers,
 marinated olives, sumac-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 15

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 15

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 ● ■

Grilled local squash, eggplant and bell peppers, asparagus, broccolini, fava bean purée, heirloom tomato
 emulsion, roasted sunchokes and wild mushrooms, quinoa pilaf, pomegranate citronette 17



SALADS



JUMBO LUMP CRAB & FENNEL SALAD ●

Mixed greens, pea shoots, heirloom tomatoes, red peppers, chives, tarragon, orange citronette 17

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

WALT'S HEIRLOOM TOMATOES & LOCAL BURRATA

Extra virgin olive oil, balsamic gastrique, Hawaiian salt, torn basil 16

KALE & FLORIDA WATERMELON SALAD ● ■

French feta, spicy arugula, radicchio, quinoa, toasted pepitas, piment d'espelette,
 orange citronette 13

COOPER CHOPPED SALAD ● ■

Grilled asparagus and carrots, crisp celery, edamame, chickpeas, manchego,
 tomatoes, red wine vinaigrette 8

TUSCAN SALAD ●

Mixed greens, fresh mozzarella, polenta croutons, roasted garlic, tomatoes,
 Kalamata olives, balsamic vinaigrette 9

THE "GREEK" ROASTED CHICKEN SALAD

Chopped romaine and iceberg, tomato wedges, cucumbers, Kalamata olives, pickled red onions,
 crispy eggplant croutons, French feta, lemon-oregano dressing, warm naan bread 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. | Bedner Farms, Boynton Beach, Fla. | Kai Kai Farms, Indiantown, 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.