



## SNACKS



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



### 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 | Sottocenere al Tartufo  
 Beemster Vlaskaas | Beehive Seahive

#### 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...

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 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, 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 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 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 •■

Roasted cauliflower "T-bone," braised Swiss chard, grilled asparagus and broccolini, sweet corn,  
 bell pepper, and edamame succotash, quinoa and cauliflower couscous, heirloom tomato emulsion 19

## SALADS

#### SESAME-SEARED YELLOWFIN 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,  
 Point Reyes blue cheese dressing 11

#### CLASSIC CAESAR SALAD

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

#### ROASTED BEET CARPACCIO & BURRATA •■

North County pea shoot and microgreen salad, fine herbs,  
 toasted hazelnut vinaigrette, grey salt 16

#### SPRING WATERMELON SALAD •■

Kai Kai Farms mizuna and spicy arugula, pickled watermelon rind and yellow wax beans,  
 shaved watermelon radish, quinoa, French feta, toasted pepitas, orange-espelette 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

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 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 | 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 Farms, 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.