

SNACKS 🕀

FALAFEL WITH TAHINI DIPPNG SAUCE 5■ | CRISPY FRIED OLIVES 5■ | GENERAL TSO'S CAULIFLOWER 12 ●■ MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED MEDJOOL DATES-HAZELNUT ROMESCO 7●



- SWEET START 👄

FRESHLY BAKED BASKET OF CARROT MUFFINS

Whipped, local honey butter 8

"CHUNKY MONKEY" PANCAKES

Dark chocolatechips, whipped butter, sea salt & rum caramel, caramelized bananas, toasted walnuts 12

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, Kai Kai Farm mizuna, sliced tomato on a whole wheat kaiser bun 18

THE ULTIMATE BREAKFAST BURRITO

Cage-free eggs, chorizo, bell peppers, Spanish onions, queso Chihuahua,

LEMON RICOTTA PANCAKES

Warm blueberry maple syrup and fresh berries 10

HANDHELDS

ANCIENT GRAINS VEGGIE BURGER

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

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 14

wrapped in a black bean tortilla, accompanied by guacamole, pico de gallo & tomatillo salsa 15



-6-)

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

EGGS & MORE

SHORT RIB EGGS "BENNY"

Short rib ragout, wilted Swiss chard, potato latkes, chive hollandaise, horseradish crema, accompanied by Kai Kai Farm field greens 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

SHAKSHUKA

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

THE FARMER'S MARKET VEGETABLE PALETTE •

Berbere-spiced cauliflower T-bone, cauliflower-quinoa "cous cous," "Happy Rich" broccoli, roasted rainbow carrots, baby bok choy, Swiss chard, heirloom tomato emulsion & sweet pea puree 17



HEIRLOOM TOMATO & WATERMELON GAZPACHO

Garnished with diced cucumber, aji crema and fresh cilantro 9

SESAME-SEARED YELLOWFIN TUNA

BURRATA AND PROSCIUTTO SAN DANIELLE

Baby heirloom tomatoes, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

______G

ZUCCHINI & HEIRLOOM TOMATO OMELETTE •

Creamy goat cheese, rainbow Swiss chard, accompanied by home fries, fresh fruit 12

EGG WHITE OMELETTE $\bullet \blacksquare$

Roasted red peppers, spinach and gruyere, accompanied by 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, garnet yam, Brussels sprouts and applewood bacon hash, sunny-side up eggs, shaved jalapeño, multi-grain toast points 17

MEDITERRANEAN MEZZE BOARD

Kale hummus, roasted eggplant spread, falafel, fried halloumi, ancient grain tabouleh, pickled cucumbers, marinated olives, Greek yogurt lebneh, zaatar-toasted naan bread 18

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

"BLT" WEDGE •

Crisp iceberg lettuce, beefsteak tomatoes, crispy bacon, pickled red onions, blue cheese crumbles, Point Reyes blue cheese dressing 12

WALT'S HEIRLOOM TOMATO SALAD

Cambazola, North County greens, tomato vinaigrette, Fleur de sel, garlic & herb croutons 12

CLASSIC CAESAR SALAD

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

KALE & FLORIDA WATERMELON SALAD

Kai Kai Farm arugula & kale, radicchio, red & black quinoa, toasted pepitas,

French Feta, piment d'espelette, orange citronette 14

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 14

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 Black Pearl salmon 9 | grilled shrimp 10 seared tuna 11 | grilled Denver steak 11

- ON THE SIDE 🕀-

TURKEY & APPLE SAUSAGE 5 | PECANWOOD BACON 5 | HOME FRIES 5 • • | POTATO LATKES 5 •

MULTIGRAIN TOAST 3 | DUCK HASH 8 | ANCIENT GRAIN TABOULEH 5 I TWO LAKE MEADOW FARMS EGGS YOUR WAY 4

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Kai Kai Farm, Indiantown, Fla. | Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. | Pontano Farms, Boynton Beach, Fla. Totora Farms, Hobe Sound, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | McCoy's Apiary, Loxahatchee, 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.