



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, 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

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

THE COOPER GRILLED CHEESE

Beehive SeaHive, Grafton cheddar, queso Chihuahua, medjool date jam, tomato, Old School multigrain bread 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 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 ● ■
Grilled summer squash, eggplant and bell pepper stack, grilled Mexican street corn, heirloom tomato and avocado pico de gallo, charred tomato sauce, grilled broccolini, quinoa pilaf 19

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

WATERMELON SALAD ● ■
Kai Kai Farm mizuna, lacinato kale, pickled watermelon rind, red and black quinoa, French feta, toasted pepitas, orange-espelette emulsion 13

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 11

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

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 10
seared tuna 10 | grilled Denver Steak 11 | 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 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.