The Cooper Craft Kitchen & Bar

SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE 5 ■ | CRISPY FRIED OLIVES 5 ■
MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED DATES-HAZELNUT ROMESCO 7 ●
BRAISED CHICKEN EMPANADAS 7 | IRON SKILLET MEATBALLS 7 | ZUCCHINI PANCAKES 5 ■

TO START

BEER-BRAISED MUSSELS
Sofrito-ale nage, grilled crostini 12

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

BACON-BRAISED BRUSSELS SPROUTS ● *12*

TUNA TARTARE
Avocado jam, Japanese pickled cucumber and pickled ginger salad, gochujang mayo, yuzu-ponzu, crispy wontons 16

QUESO FUNDIDO WITH CHORIZO
Queso Chihuahua, shaved jalapeños, crispy corn tortillas 12

GENERAL TSO'S CAULIFLOWER ●■
Flash-fried & tossed in classic sweet & spicy sauce 10

GRILLED SPANISH OCTOPUS ●
Roasted fingerling potatoes, crushed olives, chorizo, local mizuna, salsa verde 16

CRISPY PORK BELLY ●
Sweet corn puree, Peruvian maiz cancha, bourbon caramel, radish sprouts 14

KOREAN LAMB RIBS ●
24-hour, Korean-style marinated, slow roasted and char grilled, accompanied by traditional kimchee & dipping sauce 16

SOUPS & SALADS

FLORIDA "WINTER" HARVEST SALAD ■●
Kai Kai Farm Asian greens, roasted rainbow carrots, pickled peppers, shaved watermelon radish, roasted beets, toasted pepitas, creamy goat cheese, cider-walnut emulsion 15

COOPER CHOPPED SALAD ●■
Grilled asparagus and carrots, crisp celery, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 10

CLASSIC CAESAR SALAD
Romaine hearts, shaved Parmesan, white anchovies, garlic and herbed croutons 11

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 & crispy wontons 17 half / 32 full

TUSCAN SALAD ●
Kai Kai Farm field greens, cherry tomatoes, fresh mozzarella, Kalamata olives, roasted garlic, polenta croutons, balsamic vinaigrette 14

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

MOZZARITA BURRATA ●
Proscuitto di San Daniele, fig jam, pistachio basil pesto, baby heirloom tomatoes, balsamic gastrique, extra virgin olive oil 18

Add to any salad: *grilled chicken* 6 | *grilled Black Pearl salmon 9 grilled Denver steak 11 | grilled shrimp 10 | seared tuna 11*

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE ●■
Berbere-spiced cauliflower T-bone, cauliflower-quinoa "cous-cous," roasted winter squash, "Happy Rich" broccoli, Swiss chard, "North County" wax beans, calabaza squash puree, beet citronette 22

MURRAY' S ROASTED HALF CHICKEN ●
Sautéed broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 23

DOUBLE-CUT DUROC PORK CHOP ●
Roasted rainbow carrots and scarlet turnips, calabaza squash puree, apple cider demi, crispy sunchokes 29

ZAATAR GRILLED BLACK PEARL SALMON ●
Zucchini pancakes, caramelized cauliflower & quinoa "cous cous," pomegranate-beet citronette, mint yogurt, local shoots and sprouts 29

THE "GREEK" CHICKEN PAILLARD
Heirloom tomatoes, cucumbers, Kalamata olives, local arugula, shaved red onions, warm naan bread, Valbreso feta, lemon-oregano vinaigrette 19

EAST COAST SEAFOOD CIOPPINO
Jumbo shrimp, diver scallops, littleneck clams, local fish, Blue Bay mussels, fennel, saffron tomato broth, ciabatta crostini 34

JUMBO SHRIMP BUCATINI
Shaved garlic, crushed baby heirloom tomatoes, escarole, white wine, butter, arugula pesto 25

THE COOPER BURGER
8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun, hand-cut fries or coleslaw 16

THE "MAX" BURGER
Chuck, brisket, and short rib blended with shiitake, maitake, & oyster mushrooms, topped with short rib ragout, pork belly, truffle cheese, black truffle aioli, mizuna, sunny-side up Lake Meadow Farm egg, red wine sauce 22

BRAISED BONELESS BEEF SHORT RIB ●
Roasted Kai Kai Farm baby beets, "North County" wax beans, horseradish-chive smashed fingerling potatoes, veal port jus 32

PAN-SEARED DIVER SCALLOPS ●
Roasted Kai Kai Farm pattypan squash, "fairytale" eggplant, cauliflower-quinoa "cous-cous," roasted heirloom tomato sauce 32

RAINBOW TROUT "A LA PLANCHA" ●
Wilted spinach, green bean & toasted almond salad, warm bacon-mustard vinaigrette 27

JERRY'S BACON-WRAPPED MEATLOAF
Green beans and shallots, aged cheddar mashed potatoes, ancho barbecue sauce 19

Add to any burger: *pecanwood bacon 2 | fried egg 2 | avocado 2*

CHOPHOUSE CLASSICS

Accompanied by your choice of market fresh vegetables or potato pavé ●

DELMONICO 16 OZ. ● 41 **CENTER-CUT FILET MIGNON 6OZ. ●** 38 **CENTER-CUT FILET MIGNON 8 OZ. ●** 44 **DAILY BUTCHER'S CUT ●** MP
DENVER STEAK 10 OZ. ● 29 **DOUBLE-CUT LAMB CHOPS 14OZ●** 38

The Cooper Steak Sauce | Salsa Verde ● | Hazelnut Romesco | Point Reyes Blue Cheese Crust

ON THE SIDE

BROCCOLINI & SHALLOTS 8 **●■ | SAUTÉED SPINACH** 6 **●■ | HAND-CUT FRIES** 5 **■ | CARAMELIZED CAULIFLOWER & QUINOA "COUS COUS" 7 ■**
BERBERE-SPICED CAULIFLOWER T-BONE 8 ●■ | "NORTH COUNTY" WAX BEANS 8 **●■ | ROASTED BABY BEETS** 6 **●■**
YUKON GOLD MASHED POTATOES 6 **■ | KAI KAI FARM FIELD GREENS & RED WINE VINAIGRETTE** 6 **●■ | ROASTED WILD MUSHROOMS** 9 **●■**

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. Totora 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

● Item is Gluten-Free ■Item is Vegetarian

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.