



SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5 | HOUSE PICKLED VEGETABLES ■ 4
MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED MEDJOOOL DATES - HAZELNUT ROMESCO ● 7
CRISPY EGGPLANT CAKES WITH TZATZIKI ■ 5

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 27

Choose 3 cheeses and 3 meats, traditional garnishes

ARTISANAL CHEESE ■

Selections include:

Parmigiano Reggiano | Manchego
Hudson Valley Camembert | Gruyère | Locatelli Pecorino
Rogue Smokey Blue | Humboldt Fog Goat
Irish Porter Cheddar | Sottocenere al Tartufo
Beemster Vlaskaas

CHOICE OF THREE 15

CHOICE OF FIVE 22

Accompanied by local honey, fig jam, spiced pecans,
assorted breads and flatbread crackers

TO START

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, crispy eggplant cakes,
pickled cucumbers, marinated olives, zaatar-toasted naan bread,
Greek yogurt lebneh 16

BACON-BRAISED BRUSSELS SPROUTS ● 10

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

QUESO FUNDIDO WITH CHORIZO

Queso Chihuahua, shaved jalapeño, crispy corn tortillas 12

TUNA TARTARE

Avocado jam, japanese pickled cucumber and pickled
ginger salad, yuzu-ponzu, crispy wontons 16

JUMBO LUMP CRAB CAKE

Baby lettuces, local bell peppers, orange citronette,
lemon-tarragon emulsion 15

GRILLED SPANISH OCTOPUS ●

Roasted fingerling potatoes, crushed olives, chorizo,
Swank kale, salsa verde 16

KOREAN LAMB RIBS

24-hour, Korean-style marinated, slow roasted and char grilled,
accompanied by traditional kimchee and dipping sauce 16

SALADS

FLORIDA WINTER HARVEST SALAD ● ■

Local arugula, mizuna and frisée, shaved radishes, roasted beets
and carrots, sweet and spicy pickled peppers and wax beans,
creamy goat cheese and toasted pepitas, cider emulsion 13

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 herb croutons 11

TUSCAN SALAD ●

Mixed greens, fresh mozzarella, polenta croutons, roasted
garlic, tomatoes, Kalamata olives, balsamic vinaigrette 12

“BLT” WEDGE

Crisp iceberg lettuce, Walt's heirloom tomatoes,
crispy bacon, pickled red onions, Maytag buttermilk dressing 12

MOZZARITA BURRATA ●

Pistachio-basil pesto, Prosciutto di San Daniele, fig jam,
baby heirloom tomatoes, balsamic gastrique 17

Add to any salad: grilled chicken 6
grilled Faroe Island salmon 8 | grilled shrimp 9
seared tuna 10 | crab cake 12

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE ● ■

Roasted cauliflower “T-bone,” braised Swiss chard, local broccoli, red and black quinoa pilaf,
roasted beets, acorn squash and wild mushrooms, beet citronette, cauliflower purée,
local shoots and sprouts 22

SESAME-SEARED BIGEYE TUNA

Green tea soba noodles, miso-orange emulsion, nappa cabbage and pickled daikon slaw,
local shoots and sprouts, crispy wontons 32

THE “GREEK” CHICKEN PAILLARD

Local tomato wedges, marinated cucumber, Kalamata olives, spicy arugula,
warm naan bread, Valbreso feta, lemon-oregano dressing 19

DOUBLE-CUT DUROC PORK CHOP ●

Roasted Brussels sprouts and acorn squash, braised red cabbage,
dried cherry and apricot compote, crispy sunchoke 29

DIVER SCALLOPS A LA PLANCHA ●

Cauliflower couscous, wilted baby kale and roasted beet salad,
brown butter vinaigrette, crispy kale 34

GRILLED FAROE ISLAND SALMON “SALSA VERDE” ●

Grilled local squash and eggplant, red and black quinoa pilaf, hazelnut romesco 28

MURRAY'S ROASTED HALF CHICKEN ●

Local broccoli, Yukon Gold mashed potatoes, roasted chicken jus 22

ROASTED WILD MUSHROOM PAPPARDELLE ■

Sottocenere al Tartufo, melted leeks, black truffle butter, local shoots and sprouts 24

HERB-SEARED RAINBOW TROUT ●

Warm spinach and frisée salad, toasted hazelnut-bacon vinaigrette 26

EAST COAST SEAFOOD CIOPPINO

Cedar Key clams, Gulf shrimp, diver scallops, PEI mussels, local fish, fennel,
saffron tomato broth, grilled sourdough crostini 33

GULF SHRIMP SPAGHETTINI

Shaved garlic, Walt's heirloom tomatoes, white wine, local Swiss chard, torn basil 25

BRANZINO A LA PLANCHA ●

Roasted fingerlings, Jerusalem artichokes and fennel, Mediterranean vinaigrette 35

THE COOPER BURGER

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

ANCIENT GRAINS VEGGIE BURGER ■

Farro, quinoa, garbanzo beans, bell peppers, mushrooms, onions, arugula pesto, watercress,
multigrain kaiser roll, hand-cut fries or coleslaw 14

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. ● 38 CENTER-CUT FILET MIGNON 6 OZ./8 OZ. ● 38/42 DAILY BUTCHER'S CUT ● MP

ROSEMARY GRILLED DOUBLE-CUT LAMB CHOPS ● 35

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

ON THE SIDE

● All items are Gluten-free.

LOCAL BROCCOLI & SHALLOTS 8 | SAUTÉED SPINACH 6 | HAND-CUT FRIES 5 | SWEET POTATO FRIES 6 | BRAISED RED CABBAGE 8

PONTANO FARMS SWISS CHARD 8 | RED & BLACK QUINOA PILAF 6 | YUKON GOLD MASHED POTATOES 6

ARTISANAL GREENS SALAD, RED WINE VINAIGRETTE 6 | ROASTED CAULIFLOWER “T-BONE” 8 | 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. | Green Cay Farms, Delray Beach, 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. | Mozzarella, 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.