



## 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  
BACON-BRAISED BRUSSELS SPROUTS • 8 | CRISPY EGGPLANT CAKES WITH TZATZIKI ■ 5

### CHARCUTERIE

#### SALUMI

Prosciutto di San Daniele 9  
Sweet Coppa 5 | Calabrese 5 | Chorizo 5  
Jamón Serrano 7 | Finocchiona 5

#### SALUMI BOARD 15 | 22

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 | Locatelli Pecorino  
Point Reyes Blue Cheese | Humboldt Fog Goat  
Irish Porter Cheddar | Sottocenere al Tartufo  
Beemster Vlaskaas

#### CHOICE OF THREE 14

#### CHOICE OF FIVE 21

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

#### 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

Polenta "fries," lemon-cornichon aioli, avocado and  
piquillo pepper relish 14

#### 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

#### HEIRLOOM TOMATO GAZPACHO

Garnished with aji crema, cucumbers and cilantro 8

### SALADS

#### FALL HARVEST SALAD • ■

Local spicy arugula and Tuscan kale, shaved radish, roasted  
beets, carrots, squash, toasted pepitas, creamy goat cheese,  
spicy pickled wax beans, 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 9 | crab cake 12

## TO FOLLOW

#### THE FARMER'S MARKET VEGETABLE PALETTE • ■

Roasted cauliflower "T-bone," wilted Swiss chard, roasted fall squash, roasted turnips,  
Brussels sprouts and fennel, broccolini, red and black quinoa pilaf, red beet emulsion,  
parsnip purée, Totora Farms 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

#### MEDITERRANEAN GRILLED CHICKEN PAILLARD

Tomato wedges, cucumbers, shaved red onions, preserved lemon-tahini dressing, baby lettuces,  
fresh mint, dill and parsley 18

#### DOUBLE-CUT DUROC PORK CHOP

Cider-braised red cabbage, brown butter-sage spaetzle, roasted apple compote 29

#### DIVER SCALLOPS A LA PLANCHA •

Roasted Brussels sprouts, turnips and fennel, parsnip purée, red beet emulsion 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 •

Broccolini, Yukon Gold mashed potatoes, roasted chicken jus 21

#### ROASTED WILD MUSHROOM PAPPARDELLE ■

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

#### HERB-SEARED RAINBOW TROUT •

Warm spinach, baby kale and frisée salad, toasted hazelnut-bacon vinaigrette 25

#### EAST COAST SEAFOOD CIOPPINO

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

#### AMELIA ISLAND SHRIMP SPAGHETTINI

Walt's heirloom tomatoes, shaved garlic, white wine, pomodoro, broccolini, torn basil 25

#### PAN-SEARED LOCAL SNAPPER

Pan roast of golden potatoes, heirloom tomatoes, local beans, and Kai Kai Farms arugula,  
Florida orange citronette 33

#### THE COOPER BURGER

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce,  
griddled challah bun, hand-cut fries or coleslaw 15

#### ANCIENT GRAINS VEGGIE BURGER ■

Farro, quinoa, garbanzo beans, bell peppers, mushrooms, onions, arugula pesto, watercress,  
multigrain kaiser roll, hand-cut fries or coleslaw 13

#### JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, aged cheddar mashed potatoes, ancho barbecue sauce 18

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

## CHOPHOUSE

## CLASSICS

Accompanied by Potato Pavé •

DELMONICO 16 OZ. • 38

CENTER-CUT FILET MIGNON 8 OZ. • 40

DAILY BUTCHER'S CUT • MP

FLAT IRON STEAK 10 OZ. • 31

The Cooper Steak Sauce | Salsa Verde • | Red Wine Mushroom Sauce • | Maytag Blue Cheese Crust

## ON THE SIDE

• ■ All items are Gluten-free and Vegetarian.

BROCCOLINI & SHALLOTS 7 | SAUTÉED SPINACH 6 | HAND-CUT FRIES 5 | SWEET POTATO FRIES 6 | BROWN BUTTER-SAGE SPAETZLE 7

WILTED RAINBOW SWISS CHARD 7 | RED & BLACK QUINOA PILAF 6 | YUKON GOLD MASHED POTATOES 6

ARTISANAL GREENS SALAD, RED WINE VINAIGRETTE 6 | ROASTED CAULIFLOWER "T-BONE" 7 | ROASTED WILD MUSHROOMS 8

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. | Totora 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.