



SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5 | STUFFED PEPPADEW PEPPERS • ■ 6
MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED MEDJOOOL DATES - HAZELNUT ROMESCO • 7
BACON-BRAISED BRUSSELS SPROUTS • 8

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
Point Reyes Blue Cheese | Humboldt Fog Goat
Midnight Moon | 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

SEASONAL SOUP

Chef's choice MP

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

QUESO FUNDIDO WITH CHORIZO

Queso Chihuahua, shaved jalapeño, crispy corn tortillas 12

TUNA SASHIMI

Yuzu-ponzu, jalapeño 12

"HAM & CHEESE" A LA PLANCHA

Serrano-wrapped fresh mozzarella,
heirloom tomato emulsion, grilled crostini 10

STEAK TARTARE •

Mustard vinaigrette, cornichons, crispy chips,
sunny side quail egg 15

JUMBO LUMP CRAB CAKE

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

IRON SKILLET MEATBALLS

Barbecue glazed, gouda "gratiné" crispy kale 10

SALADS

"BLT" WEDGE

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

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

ROASTED BEET SALAD • ■

Red and golden beets, French feta, cider-walnut emulsion,
toasted pumpkin seeds, spicy arugula, frisée and watercress 13

TUSCAN SALAD •

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

WALT'S HEIRLOOM TOMATOES & LOCAL BURRATA

Extra virgin olive oil, balsamic gastrique,
Himalayan salt, torn basil 16

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 acorn squash, braised kale and Swiss chard, quinoa pilaf, roasted root vegetables,
broccolini, roasted cauliflower, cider-walnut emulsion, kabocha squash purée 21

SESAME-SEARED BIGEYE TUNA

Green tea soba noodles, miso-orange emulsion, nappa cabbage and pickled daikon slaw,
local shoots and sprouts, crispy wontons 19

MEDITERRANEAN CHICKEN PAILLARD •

Local greens, sprouts and shoots, baby Kalamatas, cherry tomatoes,
shaved red onions, lemon-oregano vinaigrette 18

DOUBLE-CUT DUROC PORK CHOP •

Stewed borlotti beans, Spanish chorizo, Tuscan kale and rainbow Swiss chard,
sherry gastrique, crispy sunchoke 28

PORCINI-DUSTED DIVER SCALLOPS •

Masala-roasted cauliflower, spaghetti squash, celery root purée, red beet vinaigrette, crispy kale 32

HERB-GRILLED FAROE ISLAND SALMON •

Kabocha squash purée, roasted beets, quinoa pilaf, cider-walnut vinaigrette 28

MURRAY'S ROASTED HALF CHICKEN •

Broccolini, Yukon Gold mashed potatoes, roasted chicken jus 21

PAN-ROASTED FLORIDA SNAPPER

Kalamata olive and roasted pepper farro, grilled asparagus, heirloom tomato vinaigrette, local pea shoots 32

RAINBOW TROUT "A LA PLANCHA" •

Wilted kale, frisée and spinach salad, crushed almonds, warm bacon vinaigrette, crispy matchstick potatoes 26

EAST COAST SEAFOOD CIOPPINO

Cedar Key clams, Key West pink 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

GRILLED TURKEY BURGER

Goat cheese, watercress, oven-roasted tomatoes, multigrain kaiser roll 12

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, portobello, red peppers, 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. • 36

CENTER-CUT FILET MIGNON 8 OZ. • 39

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 | ROASTED ROOT VEGETABLES 7 | HAND-CUT FRIES 5 | SWEET POTATO FRIES 6

BRAISED TUSCAN KALE & RAINBOW SWISS CHARD 7 | RED & BLACK QUINOA PILAF 6 | YUKON GOLD MASHED POTATOES 6

ARTISANAL GREENS SALAD, RED WINE VINAIGRETTE 6 | MAPLE-ROASTED SPAGHETTI SQUASH 6

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. | Bedner Farms, Boynton Beach, Fla. | Kai Kai Farms, Indiantown, 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.