



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

MEDITERRANEAN MEZZE BOARD ■

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

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

STEAK TARTARE ●

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

“HAM & CHEESE” A LA PLANCHA

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

JUMBO LUMP CRAB CAKE

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

GRILLED SPANISH OCTOPUS ●

Roasted sunchokes, 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

KALE & FLORIDA WATERMELON SALAD ● ■
French feta, spicy arugula, radicchio, quinoa, toasted pepitas,
piment d'espelette, orange citronette 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

WALT'S HEIRLOOM TOMATOES & LOCAL BURRATA

Extra virgin olive oil, balsamic gastrique,
Hawaiian 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 ● ■

Grilled local squash, eggplant and bell peppers, asparagus, broccolini, fava bean purée, heirloom
tomato emulsion, roasted sunchokes and wild mushrooms, quinoa pilaf, pomegranate citronette 22

SESAME-SEARED BIGEYE TUNA

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

THE “GREEK” ROASTED CHICKEN SALAD

Chopped romaine and iceberg, tomato wedges, cucumbers, Kalamata olives, pickled red onions,
crispy eggplant croutons, French feta, lemon-oregano dressing, warm naan bread 18

DOUBLE-CUT DUROC PORK CHOP ●

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

DIVER SCALLOPS A LA PLANCHA ●

Grilled asparagus, roasted wild mushrooms, fava bean purée, pomegranate citronette,
crispy sunchokes 33

ZAATAR-RUBBED FAROE ISLAND SALMON ●

Grilled spring vegetable stack, red and black quinoa pilaf, salsa verde and romesco sauce 28

MURRAY'S ROASTED HALF CHICKEN ●

Broccolini, Yukon Gold mashed potatoes, roasted chicken jus 21

HERB-SEARED RAINBOW TROUT ●

Cucumber, tomato and farro salad, pickled eggplant, tahini-dill yogurt, lemon-oregano vinaigrette 26

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

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 | HAND-CUT FRIES 5 | SWEET POTATO FRIES 6 | GRILLED SPRING VEGETABLE STACK 5

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

ARTISANAL GREENS SALAD, RED WINE VINAIGRETTE 6 | GRILLED ASPARAGUS 5

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.