



SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5 | CAULIFLOWER FRITTERS ● ■ 9
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 | Beehive Seahive

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,
tzatziki, Greek yogurt lebaneh 16

JUMBO "SCAMPI" TOAST

Wild-caught shrimp, shaved garlic, asparagus, baby heirloom tomatoes,
Chardonnay, lemon juice, butter, "Old School" ciabatta 15

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

Kai Kai Farms mizuna, hearts of palm, red bell peppers, avocado,
papaya-chili vinaigrette 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

SPRING WATERMELON SALAD ● ■

Kai Kai Farms mizuna and spicy arugula, pickled watermelon
rind and yellow wax beans, shaved watermelon radish, quinoa,
French feta, toasted pepitas, orange-espelette 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, Point Reyes blue cheese dressing 12

ROASTED BEET CARPACCIO & BURRATA ● ■

North County pea shoot and microgreen salad, fine herbs,
toasted hazelnut vinaigrette, grey salt 16

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, grilled asparagus and broccolini,
sweet corn, bell pepper, and edamame succotash, quinoa and cauliflower couscous,
heirloom tomato emulsion 22

SESAME-SEARED YELLOWFIN 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

Heirloom tomatoes, cucumbers, Kalamata olives, spicy arugula, shaved red onions,
warm naan bread, Valbreso feta, lemon-oregano dressing 19

DUROC PORK CHOP "PEPERONATA" ●

Roasted garlic escarole, olive oil and lemon juice-crushed golden potatoes, torn herbs 29

PORCINI-DUSTED DIVER SCALLOPS ●

Sweet corn purée, roasted wild mushroom, fingerling potato and
roasted pepper hash, micro radish 35

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

EAST COAST SEAFOOD CIOPPINO

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

YELLOWTAIL SNAPPER "A LA PLANCHA" ●

Grilled broccolini, quinoa and cauliflower couscous,
pickled pepper and heirloom tomato relish, crispy sunchokes 35

BUCATINI PESTO ■

Pistachio-basil pesto, Locatelli Pecorino, Kai Kai Farms spicy arugula, rustic bread crumbs 15

SPRING CHICKEN STROZZAPRETI

Pulled roasted all-natural chicken, roasted tomatoes and broccolini, white balsamic chicken jus,
creamy herbed goat cheese 21

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. ● 39 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 CORN, BELL PEPPER, AND EDAMAME SUCCOTASH ■ 7
GRILLED ASPARAGUS 8 | BRAISED RAINBOW 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. | 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. | Gelato Pettrini, Delray Beach, Fla. | Mozzarita, 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.