

# **SNACKS**<sup>4</sup>

# FALAFEL WITH TAHINI DIPPING SAUCE 5 ■ | CRISPY FRIED OLIVES 5 ■ MINI COOPER SLIDER 4 CHORIZO & MANCHEGO STUFFED DATES-HAZELNUT ROMESCO 7 • BRAISED CHICKEN EMPANADAS 7

6



# IRON SKILLET MEATBALLS 7 | ZUCCHINI PANCAKES 5 ■ | GRILLED MEXICAN STREET CORN 6 ● ■

# TO START

SOUPS & SALADS



Sofrito-ale nage, grilled crostini 12

#### **MEDITERRANEAN MEZZE BOARD**

Kale hummus, roasted eggplant spread, falafel, fried halloumi, ancient grain tabouleh, pickled cucumbers, marinated olives, Greek yogurt lebneh, zaatar-toasted naan bread 18

#### **BACON-BRAISED BRUSSELS SPROUTS 1**2

#### **TUNA TARTARE**

Avocado jam, Japanese pickled cucumber and pickled ginger salad, gochujang mayo, yuzu-ponzu, crispy wontons 16

# **QUESO FUNDIDO WITH CHORIZO**

Queso Chihuahua, shaved jalapeños, crispy corn tortillas 12

HEIRLOOM TOMATO & WATERMELON GAZPACHO Garnished with diced cucumber, aji crema and fresh cilantro 9

#### **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 herbed croutons 11

#### KALE & FLORIDA WATERMELON SALAD

Kai Kai Farm arugula & kale, raddichio, red & black quinoa, toasted pepitas, French feta, piment d'espelette, orange citronette 14

# **SESAME-SEARED YELLOWFIN TUNA**

Seared rare & sliced thin over chilled green tea soba noodles, nappa cabbage, pickled daikon and red bell peppers, with miso-orange emulsion & crispy wontons 17 half/ 32 full

TO FOLLOW

#### THE FARMER'S MARKET VEGETABLE PALETTE

Berbere-spiced cauliflower T-bone, cauliflower-quinoa "cous-cous," "Happy Rich" broccoli, roasted rainbow carrots, baby bok choy, Swiss chard, heirloom tomato emulsion & sweet pea puree 22 **MURRAY'S ROASTED HALF CHICKEN** •

Sautéed broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 23

#### **DOUBLE-CUT DUROC PORK CHOP "PEPERONATA"** •

Kai Kai Farm braised escarole & "Happy Rich" broccoli, olive oil & lemon crushed golden potatoes, crispy sunchokes 29

#### ZAATAR GRILLED BLACK PEARL SALMON•

Zucchini pancakes, caramelized cauliflower & quinoa "cous cous," pomegranate-beet citronette, mint yogurt, local shoots and sprouts 29

#### THE "GREEK" CHICKEN PAILLARD

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

# EAST COAST SEAFOOD CIOPPINO

Jumbo shrimp, diver scallops, littleneck clams, local fish, Blue Bay mussels, fennel, saffron tomato broth, ciabatta crostini 34

# **JUMBO SHRIMP BUCATINI**

**GENERAL TSO'S CAULIFLOWER •** Flash-fried & tossed in classic sweet & spicy sauce 12

**GRILLED SPANISH OCTOPUS** •

Roasted fingerling potatoes, crushed olives, chorizo, local mizuna, salsa verde 17

**CRISPY PORK BELLY** •

Sweet corn puree, Peruvian maiz cancha, bourbon caramel, radish sprouts 14

#### **KOREAN LAMB RIBS**

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

**TUSCAN SALAD** 

Kai Kai Farm field greens, cherry tomatoes, fresh mozzarella, Kalamata olives, roasted garlic, polenta croutons, balsamic vinaigrette 14

WALT'S HEIRLOOM TOMATO SALAD

Cambozola, North County greens, tomato vinaigrette, Fleur de sel, garlic-herb ciabatta croutons 14

# "BLT" WEDGE •

Crisp iceberg lettuce, beefsteak tomatoes, crispy bacon, pickled red onions, blue cheese crumbles, Point Reyes blue cheese dressing 12

#### **BURRATA AND PROSCIUTTO SAN DANIELLE** •

Baby heirloom tomatoes, pistachio basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

*Add to any salad:* grilled chicken 6 | grilled Black Pearl salmon 9 grilled Denver steak 11 | grilled shrimp 10 | seared tuna 11



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

# **BARBECUE BISON BURGER**

Signature blend of grass-fed bison & beef topped with manchego, crispy onions, ancho-bourbon barbecue sauce, Kai Kai Farm mizuna, sliced tomato on a whole wheat kaiser bun 20

#### **BERBERE-SPICE GRILLED SPRING LAMB CHOPS** •

Roasted rainbow carrots & fingerling potatoes, sweet pea puree, Guiness-lamb jus, local pea shoots 35

# **HERB-GRILLED LOCAL SWORDFISH**•

Roasted Kai Kai Farm zucchini & squash, quinoa & farro pilaf, heirloom tomato emulsion, eggplant caponata 34

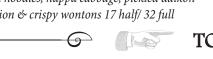
**RAINBOW TROUT "A LA PLANCHA"** •

Warm mizuna, roasted baby beet & green bean salad, toasted hazelnut vinaigrette 27

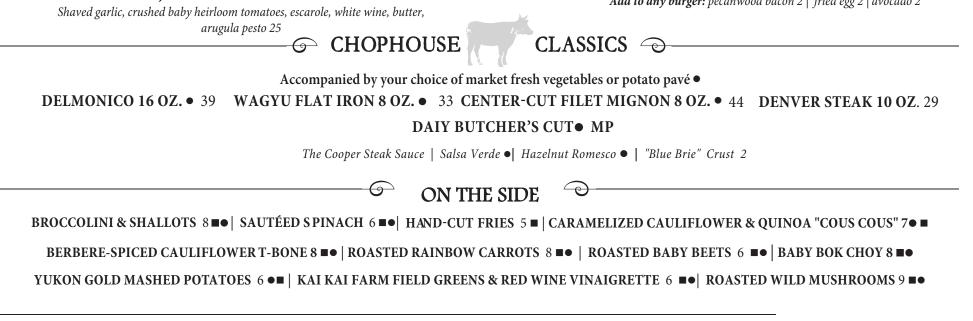
# JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, aged cheddar mashed potatoes, ancho barbecue sauce 19

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







The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Kai Kai Farm, Indiantown, Fla | Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. Pontano Farms, Boynton Beach, Fla. | Totora Farms, Hobe Sound, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | McCoy's Apiary, Loxahatchee, Fla. | Gelato Petrini, Delray Beach, Fla. | Sunshine Provisions, Pembroke, Fla

Executive Chef Adam Brown

• Item is Gluten-Free Item is Vegetarian

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.