



## SNACKS

Crispy Mozzarella Curd-Stuffed Olives ■ 5 | Cooper Slider with Aged Cheddar & Secret Sauce 5  
Chorizo & Manchego-Stuffed Dates with Hazelnut Romesco ● 7 | Crispy Chicken Slider with Spicy Mayo 4 | Bacon & Butter-Braised Brussels Sprouts ● 12  
Iron Skillet BBQ Gouda Meatballs 7 | Jumbo Shrimp Scampi Toast with Lemon-Garlic Butter 7

## TO START

### HEIRLOOM TOMATO & WATERMELON GAZPACHO ■

Garnished with diced cucumber, aji crema, cilantro 9

### BEER-BRAISED MUSSELS

Sofrito-ale nage, butter, crostini 12

### TUNA TARTARE

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

### GRILLED SPANISH OCTOPUS ●

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

### VEGAN BLACK BEAN SOUP ●■

Tomatillo-corn salsa, cilantro, green onions 8

### GENERAL TSO'S CAULIFLOWER ●■◆

Flash-fried and tossed in classic sweet and spicy sauce 13

### SWEET CHILI PORK BELLY LETTUCE WRAPS ●◆

Peanut-lime dipping sauce, Asian slaw, glass noodles, Boston lettuce, bean sprouts, crushed peanuts, green onions 14

### “SOUTH OF THE BORDER” JUMBO SHRIMP COCKTAIL ●

Tequila cocktail sauce, fresh avocado, tomatillo salsa, fried plantains 16

## SALADS

### TUSCAN SALAD ●■

Farm field greens, cherry tomatoes, fresh mozzarella, Kalamata olives, roasted garlic, polenta croutons, balsamic vinaigrette 12

### THE “GREEK” CHICKEN PAILLARD

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

### SESAME-SEARED YELLOWFIN TUNA ◆

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

### SUMMER PEACH AND BURRATA ●

Grilled peaches, prosciutto San Daniele, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

### KALE AND FLORIDA WATERMELON SALAD ●■

Tuscan kale, spicy arugula, radicchio, Valbreso French feta, quinoa, toasted pepitas, piment d'Espelette, orange citronette 13

### COOPER CHOPPED SALAD ●■

Carrots, crisp celery, asparagus, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 10

### “BLT” WEDGE ●

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

### CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, white anchovies, garlic and herbed croutons 11

**Add to any salad:** grilled chicken 6 | grilled salmon 10  
grilled flat iron steak 11 | grilled shrimp 11 | seared tuna 12

## TO FOLLOW

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

Grilled summer squash, Japanese eggplant and bell pepper stack, quinoa pilaf, broccolini, grilled asparagus, tomato vinaigrette, spicy watermelon salsa 22

### THE COOPER BURGER

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

**MAXimize your burger:** pecanwood bacon 2 | fried egg 2 | avocado 3

### CREOLE SPICE GRILLED DUROC PORK CHOP ●

Kai-Kai Farm okra and black-eyed pea stew, spinach, crispy cornmeal okra, peach chutney 29

### JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, Vermont cheddar mashed potatoes, ancho barbecue sauce 20

### MURRAY'S ROASTED HALF CHICKEN ●

Sautéed broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 24

### HERB GRILLED SCOTTISH SALMON

Grilled summer squash, Japanese eggplant and bell pepper stack, quinoa pilaf, arugula-watermelon radish salad, gazpacho vinaigrette 29

### RAINBOW TROUT “A LA PLANCHA” ●

Grilled asparagus, olive oil crushed Yukon Gold potatoes, lemon-caper vinaigrette 27

### EAST COAST SEAFOOD CIOPPINO

Wild-caught shrimp, diver scallops, Cedar Key clams, local fish, Blue Bay mussels, fennel, butter, saffron tomato broth, ciabatta crostini 34

### SHRIMP PESTO BUCATINI

Pistachio-basil pesto, shaved garlic, white wine, butter, locatelli pecorino, prosciutto breadcrumbs 26

## SIMPLY GRILLED

Choice of broccolini and shallots, sautéed spinach, or olive oil crushed Yukon Gold potatoes.

DELMONICO 16 OZ. ● 38    CENTER-CUT FILET MIGNON 8 OZ. ● 38    DAILY BUTCHER'S CUT ● MP

COFFEE-RUBBED FLAT IRON 8 OZ. ● 28    DAILY CATCH ● MP

Choice of salsa verde, Cooper Steak Sauce, or hazelnut romesco

## ON THE SIDE

BROCCOLINI & SHALLOTS ●■ 8 | SAUTÉED SPINACH ●■ 6 | HAND-CUT FRIES ■ 5 | YUKON GOLD MASHED POTATOES ●■ 6

ROASTED WILD MUSHROOMS ●■ 9 | SPICE-ROASTED CAULIFLOWER T-BONE ●■ 7 | GRILLED ASPARAGUS ●■ 8

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. | Kai-Kai Farm, Indiantown, Fla. | Gem & Roth Farms, Belle Glade, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. | Pontano Farms, Boynton Beach, Fla. | Totoro Farms, Hobe Sound, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | Whitworth Farms, Boynton Beach, Fla. | Gelato Pettrini, Delray Beach, Fla. | Sunshine Provisions, Pembroke Pines, 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.

Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, and milk. For more information, please speak with a manager.

● Item is Gluten-free. ■ Item is Vegetarian. ◆ Item contains peanut oil.