



## SNACKS

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 | IRON SKILLET MEATBALLS 7 | ZUCCHINI PANCAKES 5 ■

## TO START

### BEER-BRAISED MUSSELS

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 lebaneh, zaatar-toasted naan bread 18

### BACON-BRAISED BRUSSELS SPROUTS ● 12

### QUESO FUNDIDO WITH CHORIZO

Queso chihuahua, shaved jalapeño, crispy corn tortillas 12

### GENERAL TSO'S CAULIFLOWER ●■

Flash-fried & tossed in classic sweet & spicy sauce 11

### GRILLED SPANISH OCTOPUS ●

Roasted fingerling potatoes, crushed olives, chorizo, local mizuna, salsa verde 16

### 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

## SALADS

### FLORIDA "WINTER" HARVEST SALAD ■●

Kai Kai Farm Asian greens, roasted rainbow carrots, pickled peppers, shaved watermelon radish, roasted beets, toasted pepitas, creamy goat cheese, cider-walnut emulsion 14

### COOPER CHOPPED SALAD ■●

Grilled asparagus and carrots, crispy celery, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 9

### CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, white anchovies, garlic & herbed croutons 9

### TUSCAN SALAD ●

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

### "BLT" WEDGE ●

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

### MOZZARITA BURRATA ●

Prosciutto di San Daniele, fig jam, pistachio basil pesto, baby heirloom tomatoes, balsamic gastrique, extra virgin olive oil 18

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

## HANDHELDS

### THE COOPER BURGER

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun, hand-cut fries or coleslaw 15

### THE "MAX" BURGER

Chuck, brisket, and short rib blended with shiitake, maitake, & oyster mushrooms, topped with short rib ragout, pork belly, truffle cheese, black truffle aioli, mizuna, sunny-side up Lake Meadow Farm egg, red wine sauce 19

### GRILLED TURKEY BURGER

Goat cheese, watercress, oven-roasted tomatoes, multigrain kaiser roll, hand-cut fries or coleslaw 13

### ANCIENT GRAINS VEGGIE BURGER ■

Farro, quinoa, garbanzo beans, bell peppers, mushrooms, onions, arugula-pesto, watercress, multigrain kaiser roll, hand-cut fries or coleslaw 12

### THE COOPER GRILLED CHEESE ■

Beehive SeaHive, Grafton cheddar, queso Chihuahua, medjool date jam, tomato, Old School multigrain bread 12

### FALAFEL & KALE HUMMUS WRAP ■

Cucumbers, baby heirloom tomatoes, chiffonade lettuce, tzatziki 12

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

### BLT&A

Thick-cut multigrain bread, avocado, pecanwood bacon, iceberg lettuce, heirloom tomato, herbed mayo, fries or coleslaw 14

### BLACKENED OR GRILLED FISH SANDWICH

Tartar sauce, watercress, tomato, toasted challah bun, hand-cut fries or coleslaw MP

### BLACKENED OR GRILLED FISH TACOS

Tomatillo salsa, shredded cabbage and cilantro slaw, aji crema, warm corn tortillas, hand-cut fries or coleslaw MP

### JERRY'S MEATLOAF MELT

Served open-faced on toasted ciabatta, ancho barbecue sauce, aged cheddar and manchego, hand-cut fries or coleslaw 13

### TUNISIAN TUNA SANDWICH

Olive oil-marinated albacore tuna, heirloom tomatoes, cucumbers, fingerling potatoes, hard-boiled Lake Meadow Farms egg, preserved lemon-olive and harissa spread, warm naan bread, accompanied by an artisanal greens salad 13

### PROSCIUTTO & FRESH MOZZARELLA SANDWICH

Heirloom tomatoes, pesto vinaigrette, spicy arugula, served open-faced with an artichoke, roasted pepper, and Kalamata olive salad 14

## TO FOLLOW

### ZUCCHINI & HEIRLOOM TOMATO OMELETTE ●

Creamy goat cheese, rainbow swiss chard served with an artisanal greens salad 12

### CHICKEN MILANESE

Lightly pounded and breaded, under a tri-colore salad of arugula, radicchio, mizuna, shaved red onions, lemon pecorino vinaigrette 17

### ZAATAR GRILLED BLACK PEARL SALMON ●

Zucchini pancakes, ancient grain pilaf, pomegranate-beet citronette, mint yogurt, local shoots and sprouts 19

### JUMBO SHRIMP BUCATINI

Shaved garlic, crushed baby heirloom tomatoes, escarole, white wine, butter, arugula pesto 19

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

Berbere-spiced cauliflower T-bone, cauliflower-quinoa "cous cous," roasted winter squash, "Happy Rich" broccoli, Swiss chard, "North County" wax beans, calabaza squash puree, beet citronette 17

### 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

### MURRAY'S ROASTED HALF CHICKEN

Hand-cut fries, salsa verde 19

### GRILLED DENVER STEAK SALAD ●

Local arugula, romaine, radicchio, roasted corn, Point Reyes blue cheese, avocado, cherry tomatoes, pecanwood bacon, red wine vinaigrette 16

### THE "GREEK" CHICKEN PAILLARD

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

### RAINBOW TROUT "A LA PLANCHA" ●

Wilted spinach, green bean & toasted almond salad, warm bacon-mustard vinaigrette 17

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 Farm, Indiantown, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | McCoy's Apiary, Loxahatchee, Fla. | Gelato Petrini, Delray Beach, Fla. | Mozzarita, Pompano Beach, 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.