



SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE 5 ■ | CRISPY FRIED OLIVES 5 ■ | MINI COOPER SLIDER 5
CHORIZO & MANCHEGO STUFFED DATES 7 ● | BACON-BRAISED BRUSSELS SPROUTS 12 ● | BRAISED CHICKEN EMPANADAS 7
IRON SKILLET MEATBALLS 7 | ZUCCHINI PANCAKES 7 ■ ●

TO START

MEDITERRANEAN MEZZE BOARD ■

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

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

AVOCADO TOAST

Avocado "mash," tomato, pecanwood bacon, pickled red onions, mizuna, sunny side egg, thick-cut multigrain bread 13

GENERAL TSO'S CAULIFLOWER ■ ●

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

GRILLED SPANISH OCTOPUS ●

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

SWEET CHILI PORK BELLY LETTUCE WRAPS ●

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

SALADS

WINTER HARVEST SALAD ■ ●

Roasted beets and acorn squash, hearty greens, toasted pepitas, goat cheese, pickled wax beans, cider vinaigrette 13

COOPER CHOPPED SALAD ● ■

Carrots, crispy celery, asparagus, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 9

BURRATA & PROSCIUTTO DI SAN DANIELE ●

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

"BLT WEDGE" ●

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

TUSCAN SALAD ● ■

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

CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, white anchovies, garlic-herb croutons 9

Add to any salad: grilled chicken 6 | grilled salmon 9

grilled Flat Iron 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

BARBECUE BISON BURGER

Signature blend of grass-fed bison & beef topped with manchego, crispy onions, ancho-bourbon barbecue sauce, spicy arugula, sliced tomato on a whole wheat kaiser bun 19

ANCIENT GRAINS VEGGIE BURGER ■

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

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

BLT&A

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

GRILLED TURKEY BURGER

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

PROSCIUTTO & FRESH MOZZARELLA SANDWICH

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

SHORT RIB GRILLED CHEESE

Braised & shredded short rib, manchego cheese, roasted red peppers, watercress, herb mayo, horseradish crema, on thick-cut multigrain bread 16

TO FOLLOW

ZA'ATAR GRILLED SALMON ●

Zucchini pancakes, red & black quinoa pilaf, pomegranate-beet citronette, mint yogurt 19

SHAKSHUKA ■

"Israeli Brunch" - Two baked eggs nestled in zesty tomato sauce with garlic, onions, za'atar, chilies, Swiss chard and eggplant, accompanied by toasted naan bread & lebneh 15

SESAME-SEARED YELLOWFIN TUNA

Seared rare & sliced thin, over chilled soba noodles, nappa cabbage, pickled daikon and red bell peppers, with miso-orange emulsion 17

STEAK FRITES ●

Grilled Flat Iron steak, hand-cut fries, salsa verde, Cooper steak sauce 19

GROUPE CHEEKS PICATTA

Egg battered, and pan fried, over buccatini with lemon-caper pan sauce, cherry tomato and spicy greens 17

THE FARMER'S MARKET VEGETABLE PALETTE ■ ●

Stewed kohlrabi, rainbow carrots, braised red cabbage, hearts of palm cakes, cauliflower t-bone, broccolini, roasted beet quinoa, squash puree 17

GRILLED FLAT IRON 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

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

DUCK UDON

Five spice-seared and sliced duck breast, shiitake mushrooms, soft-boiled egg, duck broth, udon noodles, bonito flakes 18

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. | Totoria Farms, Hobe Sound, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | McCoy's Apiary, Loxahatchee, Fla. | Gelato Petrini, Delray Beach, Fla. | Sunshine Provisions 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.