



SNACKS

Crispy Mozzarella Curd-Stuffed Olives 5 V | Cooper Slider with Aged Cheddar & Secret Sauce 5
Chorizo and Manchego-Stuffed Dates 7 GF | Mini Crispy Oyster Sandwich with Spicy Tartar 5

TO START

BEER-BRAISED MUSSELS

Sofrito-ale nage, butter, grilled crostini 12

AVOCADO TOAST

Avocado "mash," tomato, pecan wood bacon, pickled red onions, arugula, sunny-side up egg, thick-cut multigrain bread 13

KOREAN PORK RIBS

24-hour marinated, slow roasted and char-grilled, with kimchee & chili-soy dipping sauce 14

TRUFFLE MAC & CHEESE V

Vermont cheddar, gouda, queso chihuahua, black truffle cream, crispy cheese crumbs 9

BLISTERED SHISHITO PEPPERS V/P

Roasted peanut oil, umami powder, bonito flakes, cashews 9

GENERAL TSO'S CAULIFLOWER V/P

Flash fried and tossed in classic sweet and spicy sauce 13

GRILLED SPANISH OCTOPUS GF

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

CRISPY PORK BELLY TACOS

Green papaya slaw, spicy mayo, warm corn tortillas 12

SALADS

COOPER CHOPPED SALAD V / GF

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

BURRATA AND PROSCIUTTO GF

Prosciutto San Danielle, grape tomatoes, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, sea salt 14

SEARED RARE TUNA "NICOISE" GF

Green beans, field greens, frisee, boiled egg, fingerling potatoes, tomatoes, artichokes, white anchovies, Provençal vinaigrette 18

TUSCAN SALAD GF / V

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

"BLT" WEDGE GF

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

ROMAINE AND BABY KALE CAESAR SALAD

Shaved American Grana, 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

GRILLED TURKEY BURGER

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

ANCIENT GRAINS VEGGIE BURGER V

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

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

BLT&A

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

CHICKEN GYRO

Za'atar roasted and pulled chicken, cucumbers, red onion, tomatoes, shredded iceberg, tzatziki, warm naan bread 15

PROSCIUTTO & FRESH MOZZARELLA SANDWICH

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

TO FOLLOW

MAPLE GINGER GLAZED SALMON GF

Cauliflower-vegetable fried rice, edamame puree 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 and lebneh 15

MASSAMAN CURRY GF / V

Grilled tofu, lotus root, green beans, eggplant, scallions, calabaza, cashews, coconut milk, steamed basmati rice 17
Sub Chicken 6 | Sub Duck 6 | Sub Shrimp 10 | Sub Octopus 10

THE FARMER'S MARKET VEGETABLE PALETTE GF / V

Roasted sunchokes, carrots and kohlrabi, broccolini, calabaza squash puree, berbere spice roasted cauliflower T-bone, quinoa pilaf, pomegranate citronette 17

THE "GREEK" CHICKEN PAILLARD

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

STEAK FRITES

Grilled Flat Iron Steak, hand-cut fries, salsa verde, Cooper Steak Sauce 17

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. | Kai-Kai Farm, Indiantown, Fla. | Farmhouse Tomatoes, Lake Worth, Fla.

Pontano Farms, Boynton Beach, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | Gelato Petrini, Delray Beach, Fla. | Sunshine Provisions, Pembroke Pines, Fla. | North Star Seafood | Might Micro Greens, Lake Worth, FL

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.

GF-Item is Gluten Free V- Item is Vegetarian P- Item Contains Peanut Oil