



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
CRISPY EGGPLANT CAKES WITH TZATAZIKI 6 | GRILLED MEXICAN STREET CORN 5 | ZUCCHINI PANCAKES 5

TO START

SEASONAL SOUP

Chef's Choice MP

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, crispy eggplant cakes, pickled cucumbers, marinated olives, zaatar-toasted naan bread, tzatziki, Greek yogurt lebneh 16

BACON-BRAISED BRUSSELS SPROUTS • 12

HEIRLOOM TOMATO & WATERMELON GAZPACHO ■

Cucumbers, red onion, cilantro, aji crema 9

SWEET CORN & CRAB FRITTERS

House-pickled vegetables and tartar sauce 14

QUESO FUNDIDO WITH CHORIZO

Queso chihuahua, shaved jalapeño, crispy corn tortillas 12

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

CRISPY PORK BELLY •

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

FRIED HALLOUMI CHEESE ■

Quinoa and farro tabouleh, roasted eggplant spread, harissa tahini, sunflower sprouts 12

KOREAN LAMB RIBS

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

GRILLED SPANISH OCTOPUS •

Roasted fingerling potatoes, crushed olives, grilled chorizo, baby kale, salsa verde 16

SALADS

ROASTED AUTUMN SQUASH & BEET SALAD •■

North county mizuna & baby arugula, pickled yellow wax beans, shaved watermelon radish, creamy goat cheese, toasted pepitas, beet citronette, cider-walnut emulsion 13

COOPER CHOPPED SALAD •■

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

CLASSIC CAESAR SALAD

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

TUSCAN SALAD

Mixed greens, fresh mozzarella, polenta croutons, roasted garlic, tomatoes, kalamata olives, balsamic vinaigrette 9

"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, Hawaiian sea salt 18

Add to any salad: grilled chicken 5 | grilled Black Pearl salmon 8 | grilled Denver steak 11 | grilled shrimp 9 | seared tuna 10 |

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

BUTCHER'S BLEND BURGER

Chuck, brisket, and short rib blended with shiitake, maitake, & oyster mushrooms, with pork belly, beemster vlaskaas, Lake Meadow Farms egg, roasted garlic aioli, mizuna, pickled red onion, griddled challah bun 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 13

TO FOLLOW

VERMONT CHEDDAR & APPLEWOOD BACON OMELETTE •

Wilted spinach, savory herbs, 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 18

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, roasted autumn squash, cauliflower-quinoa "cous cous," braised red cabbage, wilted swiss chard, 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

MOULES-FRITES

Beer-braised mussels, hand-cut fries, crostini 16

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.