



SNACKS



FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5 | STUFFED PEPPADEW PEPPERS ● ■ 6
MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED MEDJOOOL DATES - HAZELNUT ROMESCO 7
BACON-BRAISED BRUSSELS SPROUTS 8



CHARCUTERIE

SALUMI

Prosciutto di San Daniele 9
Sweet Coppa 5 | Calabrese 5 | Chorizo 5
Jamón Serrano 7 | Finocchiona 5

SALUMI BOARD 15 | 22

Choose 3 or 5, marinated olives, pickled vegetables, crostini

SALUMI AND CHEESE BOARD 25

Choose 3 cheeses and 3 meats, traditional garnishes

ARTISANAL CHEESE ■

Selections include:

Parmigiano Reggiano | Manchego
Hudson Valley Camembert | Gruyère
Point Reyes Blue Cheese | Humboldt Fog Goat
Midnight Moon | Moliterno al Tartufo

CHOICE OF THREE 14

CHOICE OF FIVE 21

Accompanied by local honey, fig jam, spiced pecans,
assorted breads and flatbread crackers

TO START

SEASONAL SOUP

Chef's choice MP

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

“HAM & CHEESE” A LA PLANCHA

Serrano-wrapped fresh mozzarella,
heirloom tomato emulsion, grilled crostini 10

TUNA SASHIMI

Yuzu-ponzu, jalapeño 12

QUESO FUNDIDO WITH CHORIZO

Queso Chihuahua, shaved jalapeño, crispy corn tortillas 12

JUMBO LUMP CRAB CAKE

Polenta “fries,” avocado crema, piquillo pepper relish 14

SALADS

“BLT” WEDGE

Crisp iceberg lettuce, Walt's heirloom tomatoes, crispy bacon,
pickled red onions, Maytag buttermilk dressing 11

COOPER CHOPPED SALAD ● ■

Grilled asparagus and carrots, crisp celery, edamame,
chickpeas, manchego, tomatoes, red wine vinaigrette 8

CLASSIC CAESAR SALAD

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

ROASTED BEET SALAD ● ■

Red and golden beets, French feta, cider-walnut emulsion,
toasted pumpkin seeds, spicy arugula, frisée and watercress 13

TUSCAN SALAD ●

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

Add to any salad: grilled chicken 5
grilled Faroe Island salmon 8 | grilled shrimp 9
seared tuna 9 | crab cake 12

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE ● ■

Roasted acorn squash, braised kale and Swiss chard, quinoa pilaf, roasted root vegetables,
broccolini, roasted cauliflower, cider-walnut emulsion, kabocha squash purée 16

MEDITERRANEAN CHICKEN PAILLARD ●

Local greens, sprouts and shoots, baby Kalamatas, cherry tomatoes, shaved red onions,
lemon-oregano vinaigrette 15

SESAME-SEARED AHI TUNA SALAD ●

Artisanal lettuces, avocado, cucumber, mango-lime vinaigrette 17

JUMBO LUMP CRAB & FENNEL SALAD

Mixed greens, pea shoots, heirloom tomatoes, red peppers, chives, tarragon, orange citronette 17

GRILLED HANGER STEAK SALAD

Spicy arugula, romaine, radicchio, roasted corn, Maytag blue cheese, avocado, cherry tomatoes,
pecanwood bacon, red wine vinaigrette 15

THE “MAX” GRILLED CHEESE

Serrano ham, manchego, aged cheddar, Gruyère, tomato jam, multigrain bread,
hand-cut fries or coleslaw 12

PROSCIUTTO & FRESH MOZZARELLA SANDWICH

Heirloom tomatoes, pesto vinaigrette, spicy arugula, served open faced with an artichoke,
roasted pepper and Kalamata olive salad 12

SPINACH AND GOAT CHEESE OMELETTE

Rosemary and thyme roasted mushrooms, served with an artisanal greens salad 10
Substitute egg whites for .95

THE COOPER BURGER

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce,
griddled challah bun, hand-cut fries or coleslaw 13

GRILLED TURKEY BURGER

Goat cheese, watercress, oven-roasted tomatoes, multigrain kaiser roll,
hand-cut fries or coleslaw 12

FALAFEL AND KALE HUMMUS WRAP

Cucumbers, grape tomatoes, chiffonade lettuce, tzatziki 12

ANCIENT GRAINS VEGGIE BURGER ■

Farro, quinoa, portobello, red peppers, onions, arugula-pesto, watercress,
multigrain kaiser roll, hand-cut fries or coleslaw 11

JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, aged cheddar mashed potatoes, ancho barbecue sauce 16

FAROE ISLAND SALMON “A LA PLANCHA” ●

Kabocha squash purée, roasted beets, cider-walnut vinaigrette,
quinoa pilaf, torn herb salad 19

GRILLED ALL-NATURAL CHICKEN & ARTICHOKE SPAGHETTINI

Extra virgin olive oil, shaved garlic, shallots, cherry tomatoes, white wine,
arugula pesto, rustic bread crumbs 13

BLACKENED OR GRILLED FISH SANDWICH

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

GRILLED OR BLACKENED FISH TACOS

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

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

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla.
Green Cay Farms, Delray Beach, Fla. | Pontano Farms, Boynton Beach, Fla. | Bedner Farms, Boynton Beach, Fla. | Kai Kai Farms, Indiantown, 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.

● Item is Gluten-free. ■ Item is Vegetarian.