



## SNACKS



FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5 | STUFFED PEPPADEW PEPPERS ● ■ 6  
 MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED MEDJOOL 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 | Sottocenere al Tartufo | Beemster Vlaskaas

#### 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,” lemon-cornichon aioli, avocado and  
 piquillo pepper relish 14

#### IRON SKILLET MEATBALLS

Barbecue glazed, gouda “gratiné” crispy kale 10

### 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 BIGEYE TUNA

Green tea soba noodles, miso-orange emulsion, nappa cabbage and pickled daikon slaw,  
 local shoots and sprouts, crispy wontons 19

#### JUMBO LUMP CRAB & FENNEL SALAD

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

#### GRILLED FLAT IRON STEAK SALAD

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

#### “PRESSED” DUCK & GOUDA GRILLED CHEESE

Mejool date jam, Old School Bakery multigrain bread, watercress, pickled red onions,  
 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

#### VERMONT CHEDDAR & APPLEWOOD BACON OMELETTE

Wilted spinach, savory herbs, served with an artisanal greens salad 10

#### 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 MEATLOAF MELT

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

#### FAROE ISLAND SALMON “A LA PLANCHA” ●

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

#### AMELIA ISLAND SHRIMP SPAGHETTINI

Walt's heirloom tomatoes, shaved garlic, white wine, pomodoro, broccolini, torn basil 17

#### 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

#### IDAHO RAINBOW TROUT “A LA PLANCHA”

Wilted kale, frisée and spinach salad, crushed almonds, warm bacon vinaigrette,  
 crispy matchstick potatoes 19

#### BLT&A

Thick-cut multigrain bread, avocado, pecanwood bacon, iceberg lettuce,  
 heirloom tomato, herbed mayo, fries or coleslaw 13

#### DUCK & EGGS

Duck confit, sweet potato, Brussels sprouts and applewood bacon hash,  
 sunny-side up eggs, shaved jalapeño, multigrain toast points 14

#### MOULES-FRITES

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

**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.