



## TO START

### SOUP OF THE DAY

*Chef's seasonal selection 9*

### BEER-BRAISED MUSSELS

*Sofrito-ale nage, butter, crostini 14*

### KOREAN PORK RIBS

*24-hour marinated, slow roasted and char-grilled, with kimchi & chili-soy dipping sauce 16*

### VEAL & PANCETTA MEATBALLS

*Fresh ricotta, smoked scamorza, classic tomato sauce 14*

### GENERAL TSO'S CAULIFLOWER <sup>V/P</sup>

*Flash fried and tossed in classic sweet and spicy sauce 15*

### BLACK TRUFFLE MACARONI AND CHEESE

*Gruyere, classic elbow pasta, prosciutto bread crumbs 12.<sup>50</sup>*

### GRILLED SPANISH OCTOPUS <sup>GF</sup>

*Roasted fingerling potatoes, roasted tomatoes, crushed olives, chorizo, local greens, salsa verde 18*

### CHIPOTLE CHICKEN EMPANADAS

*Manchgo & cheddar cheese, aji amarillo, tomatillo salsa, shredded lettuce 13*

## SALADS

### TRADITIONAL CAESAR SALAD

*Tender hearts of romaine, shaved Parmigiano-Reggiano, white anchovies, garlic and herbed croutons 12/19 <sup>\*</sup>*

### COOPER CHOPPED SALAD <sup>GF</sup>

*Carrots, green beans, chickpeas, tomatoes, manchego cheese, red wine vinaigrette 12/19 <sup>\*</sup>*

### THE "GREEK" CHICKEN PAILLARD

*A not so traditional Greek salad served with Valbreso feta, onions, cucumbers, tomatoes, pepperoncini, olives, warm naan bread and lemon oregano vinaigrette 21.<sup>50</sup>*

### TUSCAN SALAD <sup>GF</sup>

*Field greens, cherry tomatoes, smoked mozzarella, kalamata olives, roasted garlic, red pepper polenta croutons, balsamic vinaigrette 13/21 <sup>\*</sup>*

### SOUTHWEST WEDGE SALAD

*Sliced local tomatoes, crumbled blue cheese, pickled red onions, chopped bacon, avocado, roasted corn, poblano ranch dressing 15/22 <sup>\*</sup>*

<sup>\*</sup> ADD A PROTEIN TO ANY SALAD : *grilled chicken | grilled salmon | grilled shrimp | grilled tofu | grilled NY strip steak*

## HANDHELDS

*All handhelds served with shoestring fries or coleslaw*

### THE COOPER BURGER

*8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun 18*

### GRILLED TURKEY BURGER

*Goat cheese, shredded lettuce, oven-roasted tomatoes, multigrain kaiser roll 16*

### BLACK BEAN BURGER <sup>V</sup>

*Avocado-lime mayo, red onion, sliced tomato, shredded lettuce, multigrain kaiser roll 16*

### LOCAL FISH TACOS <sup>GF</sup>

*Soft white corn tortillas, aji amarillo, shredded lettuce, sliced avocado, grilled or blackened 20*

### BLT&A

*Thick-cut multigrain bread, avocado, applewood bacon, iceberg lettuce, beefsteak tomato, herb mayo 18*

### JP's FAMOUS CHICKEN SALAD SANDWICH

*Golden raisins, cranberries, almonds, baby arugula, tomato, onions, applewood smoked bacon, on naan bread 16*

### IN HOUSE SMOKED TURKEY CLUB WRAP

*Bacon, lettuce, tomato, avocado, cheddar, herbed mayonnaise served on a spinach wrap 17*

**Burger additions:** *applewood bacon 2.<sup>50</sup> | fried egg 2.<sup>50</sup> | avocado 4.<sup>50</sup>*

## TO FOLLOW

### MAPLE GINGER GLAZED SALMON <sup>GF</sup>

*Cauliflower-vegetable fried rice, edamame puree 22*

### SHAKSHUKA <sup>V</sup>

*"Israeli Brunch" – Two baked eggs nestled in zesty tomato sauce with garlic, onions, za'atar, chilies and eggplant, accompanied by toasted naan bread and lebneh 17*

### GREEN CURRY <sup>GF / V</sup>

*Bok choy, zucchini, snow peas, scallions, red peppers, coconut milk, cashews coconut milk, steamed basmati rice 14  
Chicken | Shrimp | Tofu 22*

### THE FARMERS MARKET VEGETABLE PALETTE <sup>V</sup>

*Roasted corn, peppers, Brussels sprouts, and fingerling potato hash, artichoke and mushroom medley, roasted baby carrots, grilled broccolini, edamame puree, heirloom tomato vinaigrette 20*

### SHRIMP FUSILLI PASTA

*Andouille sausage, wild mushrooms, sun dried tomatoes, red crushed pepper, garlic cream sauce, pecorino cheese, baby arugula 24*

### TUNA POKE BOWL

*Carrots, scallions, cucumber, edamame, avocado, pickled onions, gochujang mayo, sweet soy, sticky rice, crispy wontons, furikake seasoning 22*

The Cooper proudly sources seasonal, local and sustainable ingredients when available.

Kai-Kai Farm, Indiantown, Fla. | Q Plus Food, Lauderhill, Fla. | Mr. Green's Produce, Miami Fla. | Oceanside Produce, West Palm Beach, Fla. | Pontano Farms, Boynton Beach, Fla. | Gelato Petri, Delray Beach, Fla. | Sunshine Provisions, Pembroke Pines, Fla. | Monarch Foods and Wine.

Executive Chef: JP Van Houten

*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**