



SNACKS

CRISPY FRIED OLIVES 5 ■ | MINI COOPER SLIDER 5

CHORIZO & MANCHEGO STUFFED DATES 7 ● | BACON-BRAISED BRUSSELS SPROUTS 12 ● | IRON SKILLET MEATBALLS 7

TO START

BEER-BRAISED MUSSELS

Sofrito-ale nage, grilled crostini 12

AVOCADO TOAST

Avocado "mash," tomato, pecanwood bacon, pickled red onions, mizuna, sunny side egg, thick-cut multigrain bread 13

HEIRLOOM TOMATO & WATERMELON GAZPACHO ■

Garnished with diced cucumber, aji crema and cilantro 9

GENERAL TSO'S CAULIFLOWER ■●

Flash-fried & tossed in classic sweet & spicy sauce 13

GRILLED SPANISH OCTOPUS●

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

SWEET CHILI PORK BELLY LETTUCE WRAPS●

Peanut-lime dipping sauce, Asian slaw, glass noodles, Boston lettuce, bean sprouts, crushed peanuts, green onions 14

SALADS

KALE AND FLORIDA WATERMELON SALAD●■

Kai Kai Farm Tuscan kale & spicy arugula, raddichio, Valbreso French feta, quinoa, toasted pepitas, piment d' espelette, orange citronette 14

COOPER CHOPPED SALAD ■●

Carrots, crisp celery, asparagus, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 9

BURRATA & PROSCIUTTO DI SAN DANIELE ●

Baby heirloom tomatoes, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

"BLT WEDGE" ●

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

TUSCAN SALAD ●■

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

CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, 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

BARBECUE BISON BURGER

Signature blend of grass-fed bison & beef topped with manchego, crispy onions, ancho-bourbon barbecue sauce, spicy arugula, sliced tomato on a whole wheat kaiser bun 19

ANCIENT GRAINS VEGGIE BURGER ■

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

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

BLT&A

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

GRILLED TURKEY BURGER

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

PROSCIUTTO & FRESH MOZZARELLA SANDWICH

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

BLACKENED CHICKEN AND GOUDA SANDWICH

Neuske's Canadian bacon, roasted tomatoes, arugula, dijonnaise, whole wheat kaiser bun 15

TO FOLLOW

HERB GRILLED SCOTTISH SALMON●

Sweet corn, shiitake and green bean succotash, corn puree, baby arugula and local sprouts 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 & lebneh 15

SESAME-SEARED YELLOWFIN TUNA

Seared rare & sliced thin, over chilled soba noodles, nappa cabbage, pickled daikon and red bell peppers, with miso-orange emulsion 17

STEAK FRITES●

Grilled Flat Iron steak, hand-cut fries, salsa verde, Cooper steak sauce 19

GROUPER CHEEK PICATTA

Egg battered, and pan fried, over buccatini with lemon-caper pan sauce, cherry tomato and spicy greens 18

THE FARMER'S MARKET VEGETABLE PALETTE●■

"Off the cobb" Mexican street corn, spice roasted cauliflower T-bone, braised collards, broccolini, crispy black eyed pea cakes, tomatillo salsa, avocado-tomato pico de gallo 17

CHINESE CHICKEN SALAD ●

Slow roasted and pulled chicken, chiffonade romaine and iceberg, nappa cabbage, bell peppers, snow peas, pickled daikon, peanut dressing, candied cashews, crispy wontons 17

THE "GREEK" CHICKEN PAILLARD

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

DUCK UDON

Five spice-seared and sliced duck breast, shiitake mushrooms, soft-boiled egg, duck broth, udon noodles, bonito flakes 17

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Kai Kai Farm, Indiantown, Fla. | Gem and Roth Farms, Belle Glades, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. Pontano Farms, Boynton Beach, Fla. | Totoro Farms, Hobe Sound, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | Whitworth Farms, Boynton Beach Fla. | Gelato Petrini, Delray Beach, Fla. | Sunshine Provisions Fla. 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.