



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 | Sottocenera 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

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel,
 crispy eggplant cakes, pickled cucumbers, marinated olives,
 sumac-toasted naan bread, Greek yogurt lebeh 15

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

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

KOREAN LAMB RIBS

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

SALADS

KALE & FLORIDA WATERMELON SALAD ● ■
 French feta, spicy arugula, radicchio, quinoa, toasted pepitas,
 piment d'espelette, orange citronette 13

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

TUSCAN SALAD ●

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

“BLT” WEDGE

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

WALT'S HEIRLOOM TOMATOES & LOCAL BURRATA

Extra virgin olive oil, balsamic gastrique, Hawaiian salt,
 torn basil 16

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

HANDHELDS

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

ANCIENT GRAINS VEGGIE BURGER ■

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

“PRESSED” DUCK & GOUDA GRILLED CHEESE

Medjool date jam, Old School Bakery multigrain bread, watercress, pickled red onions,
 hand-cut fries or coleslaw 14

FALAFEL AND KALE HUMMUS WRAP

Cucumbers, grape 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 13

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

PROSCIUTTO & FRESH MOZZARELLA SANDWICH

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

TO FOLLOW

VERMONT CHEDDAR & APPLEWOOD BACON OMELETTE

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

HERB-SEARED RAINBOW TROUT

Cucumber, tomato and farro salad, pickled eggplant, tahini-dill yogurt,
 lemon-oregano vinaigrette 17

ZAATAR-RUBBED FAROE ISLAND SALMON ●

Grilled spring vegetable stack, red and black quinoa pilaf, salsa verde and romesco sauce 18

MOULES-FRITES

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

AMELIA ISLAND SHRIMP SPAGHETTINI

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

THE FARMER'S MARKET VEGETABLE PALETTE ● ■

Grilled local squash, eggplant and bell peppers, asparagus, broccolini, fava bean purée, heirloom
 tomato emulsion, roasted sunchokes and wild mushrooms, quinoa pilaf, pomegranate citronette 17

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

THE “GREEK” ROASTED CHICKEN SALAD

Chopped romaine and iceberg, tomato wedges, cucumbers, Kalamata olives, pickled red onions,
 crispy eggplant croutons, French feta, lemon-oregano dressing, warm naan bread 15

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.