



SNACKS



FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5 | CAULIFLOWER & CHICKPEA FRITTERS ●■ 9
 MINI COOPER SLIDER 4 | CHORIZO & MANCHEGO STUFFED MEDJOOOL DATES - HAZELNUT ROMESCO ● 7
 CRISPY EGGPLANT CAKES WITH TZATZIKI ■ 5



CHARCUTERIE

SALUMI

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

SALUMI BOARD 16 | 23

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 | Locatelli Pecorino
 Rogue Smokey Blue | Humboldt Fog Goat
 Irish Porter Cheddar | Sottocenere al Tartufo
 Beemster Vlaskaas | Beehive Seahive

CHOICE OF THREE 15

CHOICE OF FIVE 22

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,
 zaatar-toasted naan bread, tzatziki, Greek yogurt lebaneh 16

BACON-BRAISED BRUSSELS SPROUTS ● 10

SEASONAL SOUP

Chef's choice MP

JUMBO "SCAMPI" TOAST

Wild-caught shrimp, shaved garlic, asparagus,
 baby heirloom tomatoes, Chardonnay, lemon juice, butter,
 "Old School" ciabatta 15

QUESO FUNDIDO WITH CHORIZO

Queso Chihuahua, shaved jalapeño, crispy corn tortillas 12

JUMBO LUMP CRAB CAKE

Kai Kai Farms mizuna, hearts of palm, red bell peppers,
 avocado, papaya-chili vinaigrette 15

KOREAN LAMB RIBS

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

GRILLED SPANISH OCTOPUS ●

Roasted fingerling potatoes, crushed olives, grilled chorizo,
 baby kale, salsa verde 16

SALADS

SPRING WATERMELON SALAD ●■

Kai Kai Farms mizuna and spicy arugula, pickled watermelon
 rind and yellow wax beans, shaved watermelon radish, quinoa,
 French feta, toasted pepitas, orange-espelette emulsion 13

COOPER CHOPPED SALAD ●■

Grilled asparagus and carrots, crisp celery, edamame,
 chickpeas, manchego, tomatoes, red wine vinaigrette 9

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, Point Reyes blue cheese dressing 11

ROASTED BEET CARPACCIO & BURRATA ●■

North County pea shoot and microgreen salad, fine herbs,
 toasted hazelnut vinaigrette, grey salt 16

Add to any salad: grilled chicken 5
 grilled Faroe Island salmon 8 | grilled shrimp 9
 seared tuna 10 | 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 15

GRILLED TURKEY BURGER

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

ANCIENT GRAINS VEGGIE BURGER ■

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

"PRESSED" DUCK & GOUDA GRILLED CHEESE

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

FALAFEL & KALE HUMMUS WRAP

Cucumbers, baby heirloom 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 12

SPRING CHICKEN STROZZAPRETI

Pulled roasted all-natural chicken, roasted tomatoes and broccolini,
 white balsamic chicken jus, creamy herbed goat cheese 18

GRILLED FAROE ISLAND SALMON "SALSA VERDE" ●

Grilled local squash and eggplant, red and black quinoa pilaf, hazelnut romesco 18

BUCATINI PESTO ■

Pistachio-basil pesto, Locatelli Pecorino, Kai Kai Farms spicy arugula, rustic bread crumbs 16

THE FARMER'S MARKET VEGETABLE PALETTE ●■

Roasted cauliflower "T-bone," braised Swiss chard, grilled asparagus and broccolini,
 sweet corn, bell pepper, and edamame succotash, quinoa and cauliflower couscous,
 heirloom tomato emulsion 17

SESAME-SEARED YELLOWFIN TUNA

Green tea soba noodles, miso-orange emulsion, nappa cabbage and pickled daikon slaw,
 local shoots and sprouts, crispy wontons 17

MOULES-FRITES

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

YELLOWTAIL SNAPPER "A LA PLANCHA"

Kai Kai Farms mizuna, shaved fennel and orange salad,
 crushed pistachio-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 16

THE "GREEK" CHICKEN PAILLARD

Heirloom tomatoes, cucumbers, Kalamata olives, spicy arugula, shaved red onions,
 warm naan bread, Valbreso feta, lemon-oregano dressing 19

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. | Pontano Farms, Boynton Beach, Fla. | Totoro Farms, Hobe Sound, Fla. | Kai Kai Farms, Indiantown, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | McCoy's Apiary, Loxahatchee, Fla. | Gelato Pettrini, Delray Beach, Fla. | Mozzarita, Pompano Beach, 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.