



SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE ■ 5 | CRISPY FRIED OLIVES ■ 5 | MINI COOPER SLIDER 4
CHORIZO & MANCHEGO STUFFED MEDJOOOL DATES - HAZELNUT ROMESCO ● 7 | BRAISED CHICKEN EMPANADAS 7
CRISPY EGGPLANT CAKES WITH TZATZIKI ■ 5 | MOJO GRILLED PORK RIBLETS ● 9 | GRILLED MEXICAN STREET CORN ● ■ 5

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 lebneh 16

BACON-BRAISED BRUSSELS SPROUTS ● 12

SEASONAL SOUP

Chef's choice MP

HEIRLOOM TOMATO & WATERMELON GAZPACHO

Cucumbers, red onion, cilantro, aji crema

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

SWEET CORN & CRAB FRITTERS

House-pickled vegetables and tartar sauce 14

BERBERE SPICE-RUBBED LAMB LOLLIPOPS ●

Grilled eggplant, spicy pickled peppers, preserved Meyer lemon-tahini yogurt, kale hummus, harissa-olive tapenade 18

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

SUMMER WATERMELON SALAD ● ■

Kai Kai Farm mizuna, lacinato kale, pickled watermelon rind, red and black 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, beefsteak tomatoes, crispy bacon, pickled red onions, Point Reyes blue cheese dressing 11

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

BUTCHER'S BLEND BURGER

Chuck, brisket, and short rib blended with shiitake, maitake, and black truffle mushrooms, with preserved Meyer lemon-watercress aioli and sottocenere al tartufo, garnished with crispy sunchokes, Lake Meadow Farms egg, mizuna and heirloom tomato on a griddled challah bun 19

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

THE COOPER GRILLED CHEESE

Beehive SeaHive, Grafton cheddar, queso Chihuahua, medjool date jam, tomato, Old School multigrain bread 12

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

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

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 PASTA

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

ZAATAR GRILLED FAROE ISLAND SALMON

Grilled broccolini, ancient grain pilaf, green tahini sauce, pomegranate-beet citronette, roasted chickpeas 18

JUMBO SHRIMP BUCATINI

Shaved garlic, crushed baby heirloom tomatoes, escarole, white wine, butter, arugula pesto 21

THE FARMER'S MARKET VEGETABLE PALETTE ● ■

Grilled summer squash, eggplant and bell pepper stack, grilled Mexican street corn, heirloom tomato and avocado pico de gallo, charred tomato sauce, grilled broccolini, quinoa pilaf 17

SESAME-SEARED YELLOWFIN TUNA

Green tea soba noodles, miso-orange emulsion, nappa cabbage and pickled daikon slaw, local shoots and sprouts, crispy wontons 18

MOULES-FRITES

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

LOCAL SNAPPER "A LA PLANCHA"

Shaved fennel, spicy arugula and baby kale salad, pistachios, oranges, citrus citronette 18

GRILLED DENVER 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 Farm, 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.