



## 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

### VEGAN BLACK BEAN SOUP ■●

Tomatillo-corn salsa, cilantro green onions 8

### 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●■

Tuscan kale, spicy arugula, raddichio, Valbreso French feta, quinoa, toasted pepitas, piment d' espelette, orange citronette 13

### COOPER CHOPPED SALAD ■●

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

### SUMMER PEACH AND BURRATA ●

Grilled peaches, prosciutto San Danielle, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

### THAI GRILLED SHRIMP SALAD

Green papaya, green beans, bean sprouts, chili-lime vinaigrette, crushed peanuts 17

### "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

### SESAME -SEARED YELLOWFIN TUNA

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

*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

### GRILLED TURKEY BURGER

Goat cheese, shredded lettuce, 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, lettuce, multigrain kaiser roll, hand-cut fries or coleslaw 12

**MAXimize your burger:** pecanwood bacon 2 | fried egg 2 | avocado 3

### BLT&A

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

### CHICKEN GYRO

Zaatar grilled chicken breast, cucumbers, red onion, tomatoes, shredded iceberg, tzatziki, warm naan bread 15

### PROSCIUTTO & FRESH MOZZARELLA SANDWICH

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

## TO FOLLOW

### HERB GRILLED SCOTTISH SALMON

Grilled summer squash, japanese eggplant & bell pepper stack, quinoa, arugula-watermelon radish salad, gazpacho vinaigrette 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

### STEAK FRITES●

Grilled Flat Iron steak, hand-cut fries, salsa verde, Cooper steak sauce 17

### THE FARMERS MARKET VEGETABLE PALETTE ■

Grilled summer squash, japanese eggplant & bell pepper stack, quinoa pilaf, broccolini, asparagus, tomato vinaigrette, spicy watermelon salsa 17

### THE "GREEK" CHICKEN PAILLARD

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

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.