



## SNACKS

FALAFEL WITH TAHINI DIPPING SAUCE 5 | CRISPY FRIED OLIVES 5 | MINI COOPER SLIDER 4  
CHORIZO & MANCHEGO STUFFED DATES-HAZELNUT ROMESCO 7 | BRAISED CHICKEN EMPANADAS 7  
CRISPY EGGPLANT CAKES WITH TZATAZIKI 5 | 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

### DIVER SCALLOP "FRICASSEE"

Roasted mushrooms, shaved garlic, asparagus, heirloom tomatoes, lemon juice, black truffle butter, "Old School" ciabatta 16

### QUESO FUNDIDO WITH CHORIZO

Queso Chihuahua, shaved jalapeño, crispy corn tortillas 12

### JUMBO LUMP CRAB CAKE

Piquillo pepper & avocado relish, lemon tarragon vinaigrette 15

### SWEET CORN & CRAB FRITTERS

House-pickled vegetables and tartar sauce 14

### CRISPY PORK BELLY ●

Sweet corn puree, Peruvian maiz cancha, bourbon caramel, radish sprouts 14

### FRIED HALLOUMI CHEESE

Quino and farro tabouleh, roasted eggplant spread, harissa tahini, sunflower sprouts 12

### 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 Black Pearl salmon 8 | grilled Denver steak 11  
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, & oyster mushrooms, with pork belly, beamster vlaskaas, Lake Meadow Farms egg, roasted garlic aioli, mizuna, pickled red onion, 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 BLACK PEARL SALMON

Zucchini pancakes, ancient grain pilaf, pomegranate-beet citronette, mint yogurt, Totoro Farms shoots and sprouts 18

### JUMBO SHRIMP BUCATINI

Shaved garlic, crushed baby heirloom tomatoes, escarole, white wine, butter, arugula pesto 19

### 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

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

### MOULES-FRITES

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

### 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

### RAINBOW TROUT "A LA PLANCHA"

Wilted spinach, green bean & toasted almond salad, warm bacon-mustard vinaigrette 17

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 Petrini, Delray Beach, Fla. | Mozzarita, Pompano Beach, 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.