



SNACKS

Crispy Mozzarella Curd-Stuffed Olives ■ 5 | Cooper Slider with Aged Cheddar & Secret Sauce 5
Chorizo & Manchego-Stuffed Dates with Hazelnut Romesco ● 7 | Bacon & Butter-Braised Brussels Sprouts ● 12 | Iron Skillet BBQ Gouda 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 up 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 and 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, radicchio, 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 Daniele, 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, Napa 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

Za'atar 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 and 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 and lebneh 15

THE FARMER'S MARKET VEGETABLE PALETTE ●■

Grilled summer squash, Japanese eggplant and bell pepper stack, quinoa pilaf, broccolini, grilled 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

STEAK FRITES ●

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

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. | Kai-Kai Farm, Indiantown, Fla. | Gem & Roth Farms, Belle Glade, 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 Pettrini, Delray Beach, Fla. | Sunshine Provisions, Pembroke Pines, 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.

Menu items may contain or come in contact with wheat, eggs, peanuts, tree nuts, and milk. For more information, please speak with a manager.

● Item is Gluten-free. ■ Item is Vegetarian. ◆ Item contains peanut oil.