



 **LUNCH - \$20** 

Choose an appetizer plus an entree, an appetizer plus a dessert, **or** an entree plus a dessert from the menu below.

🌀 **APPETIZERS** 🌀

HEIRLOOM TOMATO & WATERMELON GAZPACHO •■

Garnished with aji crema, cucumbers and cilantro

COOPER CHOPPED SALAD •■

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

KOREAN LAMB RIBS

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

🌀 **ENTREES** 🌀

GRILLED FLAT IRON STEAK SALAD •

Spicy arugula, romaine, radicchio, roasted corn, Maytag blue cheese, avocado, cherry tomatoes, pecanwood bacon, red wine vinaigrette

MEDITERRANEAN MEZZE BOARD ■

Kale hummus, roasted eggplant spread, falafel, pickled cucumbers, marinated olives, warm naan bread, Greek yogurt lebneh

ZAATAR-RUBBED FAROE ISLAND SALMON •

Sweet corn, fava bean and English pea succotash, fava bean purée, Totoro Farms pea shoots

🌀 **DESSERTS** 🌀

CARROT CAKE IN A JAR

Layers of house-made carrot cake, cream cheese frosting and candied pecans with toasted coconut

MANGO-KEY LIME PIE

Graham cracker crust, whipped cream, mango sauce

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. Swank Specialty Produce, Loxahatchee, Fla. | Farmhouse Tomatoes, Lake Worth, Fla. | Green Cay Farms, Delray Beach, Fla. | Pontano Farms, Boynton Beach, Fla. | Bedner Farms, Boynton Beach, Fla. | Kai Kai Farms, Indiantown, 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.**