



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 ●9 | Mini Crispy Oyster Sandwich with Spicy Tartar 5

TO START

BEER-BRAISED MUSSELS

Sofrito-ale nage, butter crostini 12

KOREAN PORK RIBS

24-hour marinated, slow roasted and char-grilled,
with kimchee & chili-soy dipping sauce 14

TUNA TARTARE

Avocado jam, Japanese pickled cucumber and pickled ginger salad,
gochujang mayo, yuzu-ponzu, crispy wontons 16

GRILLED SPANISH OCTOPUS ●

Roasted fingerling potatoes, crushed olives, chorizo, local greens, salsa verde 17

SOUP OF THE DAY

Chef's seasonal selection MP

GENERAL TSO'S CAULIFLOWER ◆■●

Flash-fried and tossed in classic sweet and spicy sauce 13

IRON SKILLET SHRIMP SCAMPI

Broiled with chardonnay, fresh lemon, butter and
prosciutto bread crumbs 14

PORK BELLY TACOS

Green papaya slaw, spicy mayo, soft corn tortillas 14

SALADS

THE "GREEK" CHICKEN PAILLARD

Heirloom tomatoes, cucumbers, Kalamata olives, local arugula,
shaved red onions, warm naan bread, Valbreso feta,
lemon-oregano vinaigrette 19

SEARED RARE TUNA "NICOISE"

Green beans, spicy greens, hard boiled egg,
fingerling potatoes, tomatoes,
preserved lemon-crushed olive vinaigrette 24

FARMHOUSE SALAD●■

Walt's heirloom tomatoes, shaved red onions, watermelon radish,
watercress, "house ranch" dressing, sea salt, and espelette 13

BURRATA & PROSCIUTTO

Prosciutto San Danielle, heirloom tomatoes,
pistachio-basil pesto, extra virgin olive oil, coarse sea salt 14

BEETS AND BLUES●■

Roasted red and golden beets, creamy cambozola,
Kai Kai Farm arugula, cider pumpkin seed vinaigrette 12

COOPER CHOPPED SALAD●■

Carrots, crispy celery, asparagus, edamame, chickpeas, manchego,
tomatoes, red wine vinaigrette 10

CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, white anchovies,
garlic and herbed croutons 11

"BLT" WEDGE●

Crisp iceberg lettuce, beefsteak tomatoes, crispy bacon, pickled red onions,
blue cheese crumbles, Point Reyes blue cheese dressing 12

ADD TO ANY SALAD: grilled chicken 6 | grilled salmon 10 | grilled flat iron steak 11
grilled shrimp 11 | seared tuna 12

TO FOLLOW

THE FARMER'S MARKET VEGETABLE PALETTE ●■

Roasted cauliflower T-bone, calabaza squash puree, broccolini,
roasted beet quinoa, spaghetti squash 22

THE COOPER BURGER

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar,
secret sauce, griddled challah bun, pickle chips, hand-cut fries or coleslaw 17

JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, Vermont cheddar mashed potatoes,
ancho barbecue sauce 20

BRAISED BEEF SHORT RIB ●

Roasted celery root, carrots and turnips,
horseradish-crushed golden potatoes, Ruby port beef jus 28

GRILLED DOUBLE-CUT DUROC PORK CHOP ●

Sweet potato-cheddar gratin, swiss chard, dried cherry & fig compote 27

MURRAY'S ROASTED HALF CHICKEN ■●

Sautéed broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 24

MAPLE GINGER GLAZED SALMON ●

Cauliflower-vegetable fried rice, edamame puree 27

RAINBOW TROUT "A LA PLANCHA" ●

Yellow and green bean salad, piquillo peppers, mizuna, warm bacon vinaigrette 26

EAST COAST SEAFOOD CIOPPINO

Wild-caught shrimp, diver scallops, littleneck clams, local fish, Blue Bay mussels, fennel,
butter, saffron tomato broth, ciabatta crostini 34

PAN SEARED BRANZINO

Roasted red pepper farro, asparagus-fennel salad, lemon-caper vinaigrette 29

SHRIMP PESTO BUCATINI

Pistachio-basil pesto, shaved garlic, white wine, butter, locatelli pecorino, prosciutto breadcrumbs 26

SIMPLY

GRILLED

Choice of broccolini and shallots, sautéed spinach, or Yukon Gold mashed potatoes.

DELMONICO 16 OZ. ● 38

CENTER-CUT FILET MIGNON 8 OZ. ● 38

DAILY BUTCHER'S CUT ● MP

COFFEE-RUBBED FLAT IRON 8 OZ. ● 28

DAILY CATCH ● MP

Choice of salsa verde, Cooper Steak Sauce, or hazelnut romesco

ON THE SIDE

BROCCOLINI & SHALLOTS ●■ 8 | SAUTÉED SPINACH ●■ 6 | HAND-CUT FRIES ■ 5 | YUKON GOLD MASHED POTATOES ●■ 6
ROASTED WILD MUSHROOMS●■ 9 | ROASTED RED PEPPER FARRO 9 | SPAGHETTI SQUASH■● 7 | CAULIFLOWER FRIED RICE ■● 7

The Cooper proudly sources seasonal, local, and sustainable ingredients when available. | Kai-Kai Farm, Indiantown, FL. | Farmhouse Tomatoes, Lake Worth, FL. | Sunshine Provisions, Pembroke Pines, FL. | Cod & Capers Seafood, NPB, FL. | Gelato Petrini, Delray Beach, FL. | Pontano Farms | North Star Seafood
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.