
SNACKS

Crispy Mozzarella Curd-Stuffed Olives ■5| Cooper Slider with aged Cheddar & Secret Sauce 5
Chorizo & Manchego Stuffed Dates with Hazelnut Romesco ●7| 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

BLISTERED SHISHITO PEPPERS◆●

Roasted peanut oil, umami powder, bonito flakes, cashews 9

GENERAL TSO'S CAULIFLOWER◆■

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

TRUFFLE MAC & CHEESE■

Vermont cheddar, gouda, queso chihuahua, black truffle cream, crispy cheesy crumbs 9

CRISPY PORK BELLY●

Sweet corn puree, bourbon caramel, pickled watermelon radish 14

HEIRLOOM TOMATO AND WATERMELON GAZPACHO■

Aji crema, diced cucumber, onion, cilantro 9

SALADS

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, grilled peaches, balsamic gastrique,
pistachio-basil pesto, extra virgin olive oil, coarse sea salt 14

WATERMELON AND FETA SALAD■●

Tuscan kale, radicchio, spicy arugula, quinoa, orange citronette,
piment d' espelette, Valbreso feta 13

COOPER CHOPPED SALAD■●

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

ROMAINE AND BABY KALE CAESAR SALAD

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 12 | grilled shrimp 11 | seared tuna 12

TO FOLLOW

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, field greens, frisee, hard boiled egg, fingerling potatoes,
artichokes, tomatoes, white anchovies, provencal vinaigrette 24

MURRAY'S ROASTED HALF CHICKEN●

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

JERRY'S BACON-WRAPPED MEATLOAF

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

GRILLED DOUBLE-CUT DUROC PORK CHOP●

Duck fat roasted fingerling potatoes, shishito, prosciutto & piquillo piparade 28

ROASTED MUSHROOM BUCATINI AND BURRATA■

Roasted garlic, spring peas, white wine, butter, fresh lemon, Locatelli Pecorino 24

THE FARMER'S MARKET VEGETABLE PALETTE■●

Braised artichoke hearts, asparagus, quinoa pilaf,
roasted squash and eggplant, fava bean puree, heirloom tomato emulsion 22

THE COOPER BURGER

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

MAPLE GINGER GLAZED SALMON●

Cauliflower-vegetable fried rice, edamame puree 29

RAINBOW TROUT "A LA PLANCHA"●

Grilled asparagus, quinoa pilaf, fava bean puree, heirloom tomato emulsion,
local shoots and sprouts 26

"PGA PAELLA"

Shrimp, diver scallops, local fish, little neck clams, chorizo, chicken,
Hollander mussels, green peas, saffron rice 35

PAN SEARED BRANZINO

Asparagus & artichoke farro, grilled asparagus, lemon-chive vinaigrette 29

SIMPLY

GRILLED

DELMONICO 16 OZ.● 39

CENTER-CUT FILET MIGNON 8 OZ.● 40

COFFEE-RUBBED FLAT IRON● 28

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

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 | ASPARAGUS & ARTICHOKE FARRO■ 9 | CAULIFLOWER FRIED RICE■● 7 | GRILLED ASPARAGUS■● 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 | Mighty Micro Green, Lake Worth FL
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.