



## SNACKS

Crispy Mozzarella Curd-Stuffed Olives ■5 | Cooper Slider with Aged Cheddar & Secret Sauce 5  
Chorizo and Manchego-Stuffed Dates ●7 | Bacon & Butter Braised Brussels Sprouts ●9

## 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

### SOUP OF THE DAY

Chef's seasonal selection MP

### KOREAN PORK RIBS

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

### 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

### PORK BELLY TACOS

Green papaya slaw, spicy mayo, soft corn tortillas 14

### IRON SKILLET SHRIMP SCAMPI

Broiled with chardonnay, fresh lemon, butter, and parmesan brad crumbs 14

## SALADS

### COOPER CHOPPED SALAD ●■

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

### BURRATA AND PROSCIUTTO ●

Prosciutto San Daniele, heirloom tomatoes, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 18

### "BLT" WEDGE ●

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

### SEARED RARE TUNA "NICOISE"

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

### BEETS AND BLUES ■●

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

### FARMHOUSE SALAD ●■

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

### CLASSIC CAESAR SALAD

Romaine hearts, shaved Parmesan, white anchovies, garlic-herb croutons 9

**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

### 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

**MAXimize your burger:** pecanwood bacon 2 | fried egg 2 | avocado 3

## TO FOLLOW

### MAPLE GINGER GLAZED SALMON ●

Cauliflower-vegetable fried rice, edamame puree 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 ●■

Roasted cauliflower T-bone, calabaza squash puree, broccolini, roasted beet quinoa, spaghetti squash 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. | Farmhouse Tomatoes, Lake Worth, Fla.

Pontano Farms, Boynton Beach, Fla. | Cod & Capers Seafood, N. Palm Beach, Fla. | Gelato Petrini, Delray Beach, Fla. | Sunshine Provisions, Pembroke Pines, Fla. | 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.