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

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**SALADS**

**BEER-BRAISED MUSSELS**
Saffron ale nage, butter, grilled crostini 12

**AVOCADO TOAST**
Avocado “mash,” tomato, pecan wood 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 kimchue & chili soy dipping sauce 14

**TO START**

**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 prosciutto bread crumbs 14

**SNACKS**

**BEER-BRAISED MUSSELS**
Saffron ale nage, butter, grilled crostini 12

**AVOCADO TOAST**
Avocado “mash,” tomato, pecan wood 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 kimchue & chili soy dipping sauce 14

**TO FOLLOW**

**THE FARMER’S MARKET VEGETABLE PALETTE**
Roasted cauliflower T-bone, calabaza squash puree, broccoliini, 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

**HANDHELDs**

**MAPLE GINGER GLAZED SALMON**
Cauliflower-vegetable fried rice, edamame puree 19

**SHAKSHUKA**
“Israel Brunch” – Two baked eggs nestled in zesty tomato sauce with garlic, onions, zaatar, chilies, Swiss chard and eggplant, accompanied by toasted naan bread and lebneh 15

**THE TOAST**

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.