



SNACKS

Crispy Mozzarella Curd-Stuffed Olives ■5 | Cooper Slider with Aged Cheddar & Secret Sauce 5

Chorizo and Manchego-Stuffed Dates ●7 | Mini Crispy Oyster Sandwich with Spicy Tartar 5

TO START

BEER-BRAISED MUSSELS

Sofrito-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

HEIRLOOM TOMATO AND WATERMELON GAZPACHO■

Aji crema, diced cucumber, onion, cilantro 9

KOREAN PORK RIBS

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

BLISTERED SHISHITO PEPPERS●◆

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

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

CRISPY PORK BELLY■

Sweet corn puree, bourbon caramel, pickled watermelon radish 14

TRUFFLE MAC & CHEESE■

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

SALADS

COOPER CHOPPED SALAD●■

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

BURRATA AND PROSCIUTTO●

Prosciutto San Daniele, grilled peaches, pistachio-basil pesto, fig jam, balsamic gastrique, extra virgin olive oil, Hawaiian sea salt 14

"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, artichokes, white anchovies, Provencal vinaigrette 18

TUSCAN SALAD■

Field greens, cherry tomatoes, fresh mozzarella, Kalamata olives, roasted garlic, polenta croutons, balsamic vinaigrette 12

FARMHOUSE SALAD●■

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

WATERMELON AND FETA SALAD●■

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

ROMAINE AND BABY KALE CAESAR SALAD

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, multi-grain kaiser roll, hand-cut fries or coleslaw 13

ANCIENT GRAINS VEGGIE BURGER■

Farro, quinoa, garbanzo beans, bell peppers, mushrooms, onions, arugula-pesto, lettuce, multi-grain kaiser roll, hand-cut fries or coleslaw 12

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

BLT&A

Thick-cut multigrain bread, avocado, pecanwood bacon, iceberg lettuce, beefsteak tomato, herbed mayo, fries or coleslaw 14

CHICKEN GYRO

Za'atar roasted and pulled chicken, cucumbers, red onion, tomatoes, shredded iceberg, tzatziki, warm naan bread 15

PROSCIUTTO & FRESH MOZZARELLA SANDWICH

Beef steak tomatoes, pesto vinaigrette, spicy arugula, served open-faced with artichoke, roasted pepper and kalamata salad 14

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●■

Braised artichoke hearts, asparagus, quinoa pilaf, roasted squash and eggplant, fava bean puree, heirloom tomato emulsion 17

THE "GREEK" CHICKEN PAILLARD

Heirloom 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 | Might Micro Greens, 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.