

The Cooper Craft Bar & Kitchen

Brunch

SNACKS

COOPER SLIDER

Caramelized Onions, Aged Cheddar & Secret Sauce 5

SWEET START

FRESHLY BAKED BASKET OF CARROT MUFFINS P/V

Whipped local honey butter 9

CINNAMON-RAISIN FRENCH TOAST V

Thick-cut challah, warm maple syrup, maple mascarpone, fresh berries 14

BLUEBERRY BLUE CORN PANCAKES V

Warm vermont maple syrup and fresh berries 13

EGGS & MORE

BACON, CHEDDAR & BROCCOLINI OMELETTE

Accompanied by home fries, fresh fruit 15⁵⁰

EGG WHITE OMELETTE GF

Red bell peppers, wild mushrooms & asparagus, tossed green salad 15⁵⁰

SHRIMP & GRITS GF

Creamy "stone-ground" cheddar cheese grits, prosciutto, scallions, Spanish onion, bell pepper, compound butter 16⁵⁰

SHAKSHUKA V

"Israeli Brunch"- Two baked eggs nestled in a zesty tomato sauce with garlic, onions, zaatar, chilies, spinach & eggplant, toasted naan bread, lebaneh 17

EGGS BENEDICT

Nueske Canadian bacon, english muffin, hollandaise, tossed green salad, fresh fruit 15⁵⁰

THE COOPER "MAX" BREAKFAST

Two cage-free eggs made your way, home fries, multi-grain toast 14

Add Applewood Bacon, Sausage or Canadian Bacon 3

MAXimize with Grilled Skirt Steak 13

STEAK & EGGS GF

Grilled skirt steak, two over easy eggs, home fries, salsa verde 25

AVOCADO TOAST

Avocado, sliced tomato, applewood bacon, pickled red onion, arugula, sunny-side up egg, thick-cut multi-grain toast 15⁵⁰

HUEVOS RANCHEROS WET BURRITO GF

Mexican chorizo, refried pinto beans, arroz verde, queso chihuahua, ancho chile sauce, avocado, sunny side up eggs 15⁵⁰

SALADS & SUCH

TRADITIONAL CAESAR SALAD

Tender hearts of romaine, shaved, Parmigiano-Reggiano, white anchovies, garlic and herbed croutons 12

COOPER CHOPPED SALAD GF

Carrots, green beans, edamame, chickpeas, tomatoes, manchego cheese, red wine vinaigrette 12

THE "GREEK" CHICKEN PAILLARD

A not so traditional Greek salad served with Valbreso feta, onions, tomatoes, pepperoncini, olives, warm naan bread and lemon oregano vinaigrette 21⁵⁰

BURRATA & PROSCIUTTO GF/P

Prosciutto San Danielle, sliced Farmhouse tomatoes, arugula, balsamic gastrique, pistachio-basil pesto, coarse sea salt 16

GENERAL TSO'S CAULIFLOWER V/P

Flash fried and tossed in a classic sweet & spicy sauce 15⁵⁰

ACAI BOWL

Oat n honey granola, seasonal fruit and berries, toasted coconut flakes, honey drizzle 14

SALAD ADDITIONS

Grilled tofu 5 / Grilled chicken 7 / Grilled salmon 10 / Grilled shrimp 10 / Grilled hanger steak 13

HANDHELDS

THE COOPER BURGER

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun, hand-cut fries or coleslaw 18

GRILLED TURKEY BURGER

Goat cheese, shredded lettuce, oven-roasted tomatoes, multigrain kaiser roll, hand-cut fries or coleslaw 16

MAXIMIZE YOUR BURGER

Applewood Bacon 2⁵⁰ / Fried Egg 2⁵⁰ / Avocado 2⁷⁵

ON THE SIDE

SAUSAGE 5⁵⁰ GF • APPLEWOOD BACON 5 GF • HOMEFRIES 5⁵⁰ GF • CANADIAN BACON 5 GF

MULTI GRAIN TOAST 5 V • TWO CAGE-FREE EGGS YOUR WAY 4 GF • CREAMY" STONE GROUND" GRITS 7

The cooper proudly sources local and sustainable ingredients when available.

Halpern's Steak & Seafood Ft. Lauderdale FL. / Cod & Capers Seafood N. Palm Beach FL. / Mr. Greens Miami FL.

Sunshine Provisions Pembroke Pines FL. / Oceanside WPB FL. / North Star Seafood Pompano Beach FL.

Mighty Micro Greens Lake Worth FL / Gelato Petrini Delray Beach FL

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

GF-ITEM IS GLUTEN FREE V- ITEM IS VEGETARIAN P ITEM CONTAINS PEANUTS

