

TO START

BEER BRAISED MUSSELS

Sofrito-ale nage, butter, grilled crostini 14

KOREAN PORK RIBS GF

24-hour marinated, slow roasted and char-grilled, served with kimchi & chili-soy dipping sauce 16

GRILLED SPANISH OCTOPUS GF

Roasted fingerling potatoes, crushed olives, andouille, roasted tomatoes, local greens, salsa verde 19

TUNA TARTAR

Gochujang aioli, yuzu ponzu, cucumber and pickled ginger salad, tomato, avocado, crispy wontons 18

VEAL AND PANCETTA MEATBALLS

Marinara, smoked scamorza, ricotta, fresh basil chiffonade 16.⁵⁰

CHARCUTERIE

Ask about our daily chef's selection

Three meats 17

Five meats 25

Three cheese 18

Five Cheeses 25

Three Cheeses and Three Meats 28

All charcuterie boards are served with crostini, fresh bread, local honey, fig jam, candied nuts and pickled vegetables

GENERAL TSO'S CAULIFLOWER V/P

Flash fried and tossed in a classic sweet and spicy sauce 15.⁵⁰

CRISPY TEMPURA FRIED CALAMARI

Shishito peppers, sriracha aioli, sweet soy, toasted sesame seeds and scallions 14

BRAISED MOJO PULLED PORK EMPANADAS

Manchego & cheddar cheeses, aji amarillo, Garlic cilantro aioli, shredded lettuce 12

GUACAMOLE

Fresh avocado, cilantro, tomato, jalapeno, lime juice, served with fresh fried corn tortilla chips 13

SOUP & SALADS

BURRATA & PROSCIUTTO

Prosciutto San Danielle, sliced Farmhouse tomatoes, balsamic gastrique, arugula, pistachio-basil pesto, extra virgin olive oil, Maldon sea salt 16

SOUTHWEST COOPER WEDGE SALAD GF

Sliced local tomatoes, poblano ranch dressing, crumbled blue cheese, pickled red onions, chopped bacon, avocado, roasted corn 16.⁵⁰

TRADITIONAL CAESAR SALAD

Tender hearts of romaine, blend of shaved Parmesan and Asiago, white anchovies, garlic and herbed croutons 13

CHEF'S SOUP OF THE DAY MP

Chef's daily selection

HEIRLOOM TOMATO GAZPACHO

Aji crema, diced cucumber, onion, cilantro 11

WATERMELON AND FETA SALAD

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

COOPER CHOPPED SALAD

Carrots, green beans, edamame, chickpeas, manchego, tomatoes, red wine vinaigrette 13

Grilled tofu 5 | Grilled chicken 7 | Grilled salmon 12 | Grilled shrimp 10 | Grilled skirt steak 13

TO FOLLOW

JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, Yukon gold mashed potatoes & BBQ sauce 26

GRILLED DOUBLE-CUT PORK CHOP GF

Creole dirty rice, roasted Brussels sprouts, roasted garlic, sweet & sour peppers 33

ROASTED HALF CHICKEN GF

Wild mushrooms and baby heirloom carrots, Yukon gold mashed potatoes, roasted chicken jus 29

IN HOUSE SMOKED ST LOUIS BBQ RIBS

Half rack, french fries and coleslaw 26

CARNE ASADA MARINATED SKIRT STEAK GF

Roasted corn, peppers, Brussels sprouts, and fingerling potato hash, aji amarillo, salsa verde 38

THE COOPER BURGER

8 oz butcher's blend, aged Vermont cheddar, lettuce, tomato, secret sauce, griddled challah bun, served with your choice of side 21

EAST COAST CIOPPINO

Jumbo shrimp, calamari, littleneck clams, local fish, mussels, scallops, fennel saffron tomato broth, grilled crostini 33

GREEN CURRY GF/V/P

*Grilled tofu, bok choy, zucchini, snow peas, scallions, red peppers, coconut milk, bean sprouts, roasted cashews, steamed basmati rice 20
Sub Chicken 8 | Sub Shrimp 12*

MAPLE GINGER GLAZED SALMON GF

Cauliflower-vegetable fried rice, edamame puree 33

SESAME SEARED YELLOWFIN TUNA GF

Baby bok choy, red and yellow peppers, snow peas, bean sprouts, soy ginger glaze 38

SHRIMP SPAGHETTINI

Heirloom tomatoes, garlic, white wine, olive oil, crushed red pepper, pecorino & kale-pesto ricotta 31

THE "GREEK" CHICKEN PAILLARD

A not so traditional Greek salad served with Valbreso feta, onions, cucumbers, tomatoes, pepperoncini, olives, warm naan bread and lemon oregano vinaigrette 26

ON THE SIDE

**BASMATI RICE 5 GF/V | BROCCOLINI & SHALLOTS 9 GF/V | FRENCH FRIES 7 V | SWEET POTATO FRIES 7 V | TRUFFLE FRIES 9
YUKON GOLD MASHED POTATOES 8 GF/V | TRUFFLE MAC AND CHEESE 13.⁵⁰ | COLE SLAW 4 GF/V | ROASTED BRUSSELS & SMOKED BACON 12 GF/V
GREEN BEANS 9 GF/V | GRILLED ASPARAGUS 9 GF/V | ROASTED WILD MUSHROOMS 9 GF/V**

The cooper proudly sources local and sustainable ingredients when available.

[Q-Plus Seafood | Sunshine Provisions, Pembroke Pines, Fla.] Oceanside, WPB, Fla.

Mr. Greens, Miami, Fla. | Monarch Foods & Wine | Gelato Petrini, Delray Beach, Fla.

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