TO START

SOUP OF THE DAY
Chef's seasonal selection 8

GENERAL TSO'S CAULIFLOWER V/P
Flash fried and tossed in classic sweet and spicy sauce 13

BLACK TRUFFLE MACARONI AND CHEESE
Gruyere, gorgonzola pasta, prosciutto bread crumbs 11

GRILLED SPANISH OCTOPUS GF
Roasted fingerling potatoes, roasted tomatoes, crushed olives, chorizo, local greens, salsa verde 16

BEER-BRAISED MUSSELS
Sofrito-ale nage, butter, crostini 12

KOREAN PORK RIBS
24-hour marinated, slow roasted and char-grilled, with kimchee & chili-say dipping sauce 14

VEAL & PANCETTA MEATBALLS
Fresh ricotta, smoked scamorza, classic tomato sauce 12

TRADITIONAL CAESAR SALAD
Tender hearts of romaine, shaved Parmigiano-Reggiano, 8 oz. butcher’s blend, lettuce, tomato, aged and lemon oregano vinaigrette 19

COOPER CHOPPED SALAD GF
Carrots, asparagus, edamame, chickpeas, tomatoes, manchego cheese, red wine vinaigrette 10/17

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 19

ADD A PROTEIN TO ANY SALAD; grilled chicken | grilled salmon | grilled shrimp | grilled tofu | grilled skirt steak

HANDHELDs

All handhelds served with shoestring fries or coleslaw

THE COOPER BURGER
8 oz. butcher’s blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun 15

GRILLED TURKEY BURGER
Goat cheese, shredded lettuce, oven-roasted tomatoes, multi-grain kaiser roll 13

ANCIENT GRAINS VEGGIE BURGER V
Farro, quinoa, garbanzo beans, bell peppers, mushrooms, onions, arugula pesto, lettuce, multi-grain kaiser roll, 13

Burger additions: applewood bacon 2 | fried egg 2 | avocado 3

HONEY MISO SALMON GF
Napa cabbage, wild mushrooms, garlic chives, dijon mustard aioli 19

SHAKSHUKA V
"Israeli Brunch" – Two baked eggs nestled in zesty tomato sauce with garlic, onions, za’atar, chilies and eggplant, accompanied by toasted naan bread and lebneh 15

GREEN CURRY GF / V
Zucchini, snow peas, scallions, red peppers, coconut milk, steamed basmati rice 12
Chicken | Shrimp | Tofu 19

TO FOLLOW

SPAGHETTINI WITH GULF SHRIMP
Heirloom tomatoes, garlic, spicy greens, crushed red pepper, grated parmesan, finished with fresh ricotta and basil chiffonade 19

STEAK FRITES
Marinated skirt steak, salsa verde, shoestring fries 19

TUNA POKE BOWL
Carrots, scallions, cucumber, edamame, avocado, pickled onions, gochujang mayo, sweet soy, sticky rice, crispy wontons, furikake seasoning 18

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.

GF-Item is Gluten Free V- Item is Vegetarian P- Item Contains Peanut Oil