

# The Cooper Craft Bar & Kitchen

## Lunch

### STARTERS

#### BEER BRAISED MUSSELS

Sofrito-ale nage, lemon butter, grilled crostini 14

#### KOREAN PORK RIBS *GF*

Char-grilled, daikon radish slaw 14

#### GENERAL TSO'S CAULIFLOWER *V/P*

Flash fried and tossed in a classic sweet & spicy sauce 15

#### GRILLED SPANISH OCTOPUS *GF*

Fingerling potatoes, olives, andouille, heirloom tomatoes, greens, salsa verde 18

#### BLACK TRUFFLE MACARONI & CHEESE

White cheddar, pecorino, prosciutto bread crumbs 6

#### EMPANADAS DE PICADILLO

Cuban style beef empanadas, aji Amarillo, cilantro garlic aioli, pickled red cabbage 12

#### CHEF'S SOUP OF THE DAY *MP*

Chefs daily selection

### SALADS

#### COOPER FIELD GREENS

Baby greens, radish, carrots, cucumber, grape tomatoes, herb polenta croutons, fig balsamic vinaigrette 12

#### THE "GREEK" CHICKEN PAILLARD

A not so traditional Greek salad, arugula, crumbled feta, onions, cucumbers, tomatoes, pepperoncini, olives, naan bread and lemon oregano vinaigrette 21

#### COOPER CHOPPED SALAD *GF*

Carrots, green beans, chickpeas, tomatoes, manchego cheese, red wine vinaigrette 11

#### RED & GOLDEN BEET SALAD

Candied pecans, goat cheese, dried cranberries, baby greens, pomegranate citronette 14

#### SOUTHWEST WEDGE SALAD *GF*

sliced local tomatoes, crumbled blue cheese, pickled red onions, chopped bacon, avocado, roasted corn, poblano ranch dressing 14

#### TRADITIONAL CAESAR SALAD

Tender hearts of romaine, shaved Asiago, white anchovies, garlic and herb croutons 12

#### SALAD ADDITIONS

Grilled Tofu 5 / Grilled chicken 7 / Grilled salmon 10 / Grilled Shrimp 12 / Grilled Flat Iron Steak 13

### ENTRÉES

#### THE COOPER BURGER

8 oz. butcher's blend, lettuce, tomato, aged Vermont cheddar, secret sauce, griddled challah bun 18

#### GRILLED TURKEY BURGER

Goat cheese, shredded lettuce, oven-roasted tomatoes, multigrain kaiser roll 16

#### LOCAL FISH TACOS *GF*

Soft white corn tortillas, aji amarillo, tomatillo salsa, shredded lettuce, sliced avocado, grilled or blackened 20

#### ROASTED TURKEY SANDWICH

Bacon, lettuce, tomato, herb mayonnaise, served on toasted multi-grain bread 15

#### CRANBERRY ALMOND CHICKEN SALAD SANDWICH

Golden raisins, red onions, cranberries, almonds, arugula, tomato, applewood smoked bacon on naan bread 16

#### GREEN CURRY *GF/V/P*

Bok choy, snow peas, red peppers, zucchini, scallions, coconut milk, cashews, steamed basmati rice 14

Chicken 8 | Shrimp 12 | Tofu 6

#### SOY GINGER GLAZED SALMON

Kimchee fried rice, wasabi lime crema, blistered snow peas 21

#### SHAKSHUKA *V*

"Israeli Brunch"- Two eggs baked in a zesty tomato sauce with garlic, onions, za'atar, harissa, warm naan bread, lebneh 17

#### ALL SANDWICHES SERVED WITH SHOESTRING FRIES OR COLESLAW

additions: applewood bacon 2.50 | fried egg 2.50 | avocado 2.75

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. / 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

Culinary Team: Christine Gonzales, Eddie Sherwood, Evan Baxter

