

The Cooper Craft Bar & Kitchen

Lunch

STARTERS

ICY BLUE MUSSELS

Paka pepper broth, white wine, aji amarillo, lime 14

KOREAN PORK RIBS ^{GF}

24-hr marinated, char-grilled, chili soy dipping sauce, daikon radish slaw 14

MARYLAND JUMBO LUMP CRAB CAKE

Corn relish, jalapeño aioli 21

GENERAL TSO'S CAULIFLOWER ^{V/P}

Tossed in a classic sweet & spicy sauce 15

GRILLED SPANISH OCTOPUS ^{GF}

Fennel purée, gigante beans, chorizo, taggiasca olive sherry vinaigrette 18

BURRATA

Prosciutto San Daniele, vine ripe tomatoes, balsamic gastrique, arugula, pistachio-basil pesto, Maldon salt 15

EMPANADAS DE PICADILLO

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

GUACAMOLE ^V

Fresh avocado, cilantro, tomato, jalapeño, lime, served with fresh fried corn tortilla chips 14

CHEF'S SOUP OF THE DAY ^{MP}

Chefs daily selection

SALADS

COOPER FIELD GREENS

Baby greens, watermelon radish, cucumbers, shaved carrots, grape tomatoes, sourdough crostini, manchego cheese, fig balsamic vinaigrette 12

THE "GREEK" CHICKEN PAILLARD

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

COOPER CHOPPED SALAD ^{GF}

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

BEET GOAT CHEESE SALAD

Red and gold beets, candied pecans, goat cheese, dried cranberries, baby greens, pomegranate citronette 14

SOUTHWEST WEDGE SALAD ^{GF}

cherry tomatoes, crumbled blue cheese, cilantro pickled red onions, chopped bacon, avocado, roasted corn, poblano ranch dressing 15

COOPER CAESAR SALAD

Little gem lettuce, parmesan, chives, brioche croutons, white anchovy 12

SALAD ADDITIONS

Grilled Tofu 5 / Grilled chicken 7 / Grilled salmon 12 / 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

SMOKED TURKEY SANDWICH

Bacon, lettuce, tomato, herb mayonnaise, served on toasted multi-grain bread 18

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, blistered snow peas 19

SHAKSHUKA ^V

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

RIGATONI ALLA VODKA

Peas, parmesan, basil, spicy tomato sauce, prosciutto 19

ALL SANDWICHES SERVED WITH SHOESTRING FRIES OR COLESLAW

additions: applewood bacon 2.50 | fried egg 2.50 | avocado 4.50

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

