

# The Cooper Craft Bar & Kitchen

## Lunch

### STARTERS

#### ICY BLUE MUSSELS

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

#### KOREAN PORK RIBS <sup>GF</sup>

*24-hr marinated, char-grilled, chili soy dipping sauce, daikon radish slaw 16*

#### MARYLAND JUMBO LUMP CRAB CAKE

*Corn relish, jalapeño aioli 21*

#### GENERAL TSO'S CAULIFLOWER <sup>V/P</sup>

*Tossed in a classic sweet & spicy sauce 15*

#### GRILLED SPANISH OCTOPUS <sup>GF</sup>

*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 <sup>V</sup>

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

#### CHEF'S SOUP OF THE DAY <sup>MP</sup>

*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 crumbled feta, onions, cucumbers, tomatoes, pepperoncini, olives, warm naan bread and lemon oregano vinaigrette 21*

#### COOPER CHOPPED SALAD <sup>GF</sup>

*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 <sup>GF</sup>

*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 <sup>GF</sup>

*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 <sup>GF/V/P</sup>

*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 <sup>V</sup>

*"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*

Culinary Team: Marcelo Palacios, Evan Baxter & Carrie Brennen

