

TO START

BEER BRAISED MUSSELS

Sofrito-ale nage, butter crostini 13.²⁵

KOREAN PORK RIBS ^{GF}

24-hour slow roasted and char-grilled,
served with kimchi & chili-soy dipping sauce 15.⁵⁰

GRILLED SPANISH OCTOPUS ^{GF}

Roasted fingerling potatoes, crushed olives, andouille,
roasted tomatoes, local greens, salsa verde 18.⁵⁰

CHIPOTLE CHICKEN EMPANADAS

Manchego and cheddar cheese, aji amarillo,
tomatillo salsa, shredded lettuce 12

GUACAMOLE ^V

Fresh avocado, cilantro, tomato, jalapeno, lime juice,
served with fresh fried corn tortilla chip 12
Add freshly made blackened shrimp pico de gallo 7

QUESO FUNDIDO CON CHORIZO

Queso chihuahua, cotija, shaved jalapenos,
fresh fried corn tortilla chips 13

GENERAL TSO'S CAULIFLOWER ^{V/P}

Flash fried and tossed in a classic sweet and spicy sauce 14.²⁵

BLACK TRUFFLE MACARONI AND CHEESE

Gruyère, classic elbow pasta, prosciutto bread crumbs 12

VEAL AND PANCETTA MEATBALLS

Marinara, smoked scamorza, ricotta, fresh basil 15.⁵⁰

TUNA TARTAR

Gochujang aioli, yuzu ponzu, cucumber and
pickled ginger salad, avocado jam, crispy wontons 17

HAM & CHEESE "A LA PLANCHA"

Mozzarella wrapped with serrano ham
heirloom tomato emulsion, crostini 12

SOUP & SALADS

BURRATA & PROSCIUTTO ^{GF}

Prosciutto San Danielle, sliced Farmhouse tomatoes, balsamic gastrique, arugula,
pistachio-basil pesto, extra virgin olive oil, coarse sea salt 15.⁵⁰

SOUTHWEST COOPER WEDGE SALAD ^{GF}

Red and yellow sliced local tomatoes,
poblano ranch dressing, crumbled blue cheese, pickled red onions,
chopped bacon, avocado, roasted corn 15.⁵⁰

TRADITIONAL CAESAR SALAD

Tender hearts of romaine, shaved Parmigiano-Reggiano,
white anchovies, garlic and herbed croutons 12

SOUP OF THE DAY

Chef's seasonal selection10

POACHED PEAR SALAD ^{GF}

Spiced pecans, crumbled goat cheese, pickled onions, frisee &
baby kale pear vinaigrette 13.25

COOPER CHOPPED SALAD ^{GF/V}

Carrots, asparagus, edamame, chickpeas, manchego cheese, tomatoes,
red wine vinaigrette 12

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

TO FOLLOW

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

JERRY'S BACON-WRAPPED MEATLOAF

Green beans and shallots, cheddar mashed potatoes, & BBQ sauce 25

GRILLED DOUBLE-CUT PORK CHOP ^{GF}

Creole dirty rice, roasted brussel sprouts, roasted garlic,
sweet & sour peppers 31

MURRAY'S ROASTED HALF CHICKEN ^{GF}

Broccolini and shallots, Yukon Gold mashed potatoes,
roasted chicken jus 27

IN HOUSE SMOKED ST LOUIS BBQ RIBS

Half rack, french fries and coleslaw 24

CARNE ASADA MARINATED SKIRT STEAK ^{GF}

Roasted corn, peppers, Brussels sprouts, and fingerling potato hash,
aji amarillo, salsa verde 35

THE "GREEK" CHICKEN PAILLARD

A not so traditional Greek salad served with Valbreso feta, onions,
tomatoes, cucumbers, pepperoncini, olives.
warm naan bread, lemon oregano vinaigrette 25

THE FARMER'S MARKET VEGETABLE PALETTE ^V

Fava bean & roasted corn succotash, wild mushrooms &
artichokes, roasted baby carrots, grilled broccolini, falafel, garlic
kale hummus, heirloom tomato vinaigrette 24

EAST COAST CIOPPINO

Jumbo shrimp, littleneck clams, local fish, mussels,
fennel saffron tomato broth, grilled crostini 36

GREEN CURRY ^{GF/V}

Grilled tofu, eggplant, zucchini, snow peas, scallions, red
peppers, coconut milk, roasted cashews,
steamed basmati rice 19
Sub Chicken 7 | Sub Shrimp 12

MAPLE GINGER GLAZED SALMON ^{GF}

Cauliflower-vegetable fried rice, edamame puree 32

SESAME SEARED YELLOWFIN TUNA ^{GF}

Baby bok choy, red and yellow peppers, snow peas,
soy ginger glaze 36

SHRIMP FUSILLI PASTA

Andouille sausage, wild mushrooms, sun dried tomatoes,
red crushed pepper, garlic cream sauce,
pecorino cheese, baby arugula 29

BRAISED SHORTTRIB

Roasted baby carrots, scallions mashed Yukon gold potatoes,
pearl onions, blistered tomatoes, natural braising jus 32

ON THE SIDE

BASMATI RICE 5 ^{GF/V} | BROCCOLINI & SHALLOTS 8 ^{GF/V} | FRENCH FRIES 5 ^V | SWEET POTATO FRIES 5 ^V | YUKON GOLD MASHED POTATOES 6 ^{GF/V}

CHEDDAR MASHED POTATOES 6 ^{GF/V} | COLE SLAW 4 ^{GF/V}

GREEN BEANS 8 ^{GF/V} | GRILLED ASPARAGUS 8 ^{GF/V} | ROASTED MUSHROOMS 8 ^{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