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

KOREAN PORK RIBS GF
24-hour slow roasted and char-grilled, served with kimchee & chili-soy dipping sauce 14

GRILLED SPANISH OCTOPUS GF
Roasted fingernail potatoes, crushed olives, chorizo, roasted tomatoes, local greens, salsa verde 17

GUACAMOLE
Fresh avocado, cilantro, tomato, jalapeno, lime juice, served with fresh fried corn tortilla chips 11
Add shrimp- Grilled or Blackened 19

BURRATA & PROSCIUTTO GF
Prosciutto San Danielle, sliced Farmhouse heirloom tomatoes, balsamic gastrique, arugula, pistachio-basil pesto, extra virgin olive oil, coarse sea salt 14

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 12

TRADITIONAL CAESAR SALAD
Tender hearts of romaine, shaved Parmigiano Reggiano, white anchovies, garlic and herbed croutons 11

THE COOPER TOFU BURGER
8 oz butcher’s blend, aged Vermont cheddar, lettuce, tomato, secret sauce, griddled shallub bun, served with your choice of side 19

THE "GREEK" GIRL'S PAIillard
A not-so traditional Greek salad served with Yaliesena feta, onions, tomatoes, pepperoncini, olives, warm naan bread and lemon oregano vinaigrette 23

JERRY'S BACON-WRAPPED MEATLOAF
Green beans and shallots, cheddar mashed potatoes, & BBQ sauce 23

CARNE ASADA MARINATED SKIRT STEAK GF
Roasted corn, peppers, bacon braised Brussels, and fingerling potato hash, aji amarillo, salsa verde 32

GRILLED DOUBLE-CUT PORK CHOP GF
Creole dirty rice, Kai Kai Farm black eyed peas, andouille sausage, roasted garlic, sweet and sour peppers. 29

MURRAY’S ROASTED HALF CHICKEN GF
Broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 25

CRISPY FRIED OLIVES V
Green olives stuffed with mozzarella cheese curd 5

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

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

VEAL AND PANCETTA MEATBALLS
Marinara, smoked scamorza, ricotta, fresh basil 14

SOUTH WEST COOPER WEDGE SALAD
GF
Red and yellow sliced local tomatoes, poblano ranch dressing, crumbled blue cheese, pickled red onions, chopped bacon, avocado, roasted corn 12

THE "GREEK" CHICKEN PALIARD
3 oz. Cretan style chicken breast, served with Valbreso feta, onions, tomatoes, pepperoncini, olives, warm naan bread and lemon oregano vinaigrette 19

THE "GREEK" CHICKEN PALIARD
GF
Grilled chicken, aji crema, cabbage slaw, sliced avocado, tomato, salsa verde, served with your choice of side 19

GREEN CURRY GF/V
Grilled tofu, zucchini, snow peas, scallions, red peppers, coconut milk, steamed basmati rice 19

HONEY MISO SALMON GF
Napa cabbage, wild mushrooms, garlic chives, Dijon mustard aioli 29

PAN SEARED YELLOWFIN TUNA GF
Fingerling potatoes, arugula, tomatoes, olives, green beans, sautéed with white wine, lemon caper vinaigrette 28

SPAGHETTINI WITH GULF SHRIMP
Baby heirloom tomatoes, garlic, spicy greens, crushed red pepper, grated parmesan, finished with fresh ricotta and basil chiffonade 26

PAN SEARED JUMBO LUMP CRAB CAKES
Green papaya salad, red pepper coulis 27

THE COOPER BURGER
8 oz butcher’s blend, aged Vermont cheddar, lettuce, tomato, sauce, griddled shallub bun, served with your choice of side 19

THE "GREEK" GIRL’S PAIillard
A not-so traditional Greek salad served with Yaliesena feta, onions, tomatoes, pepperoncini, olives, warm naan bread and lemon oregano vinaigrette 23

JERRY’S BACON-WRAPPED MEATLOAF
Green beans and shallots, cheddar mashed potatoes, & BBQ sauce 23

CARNE ASADA MARINATED SKIRT STEAK GF
Roasted corn, peppers, bacon braised Brussels, and fingerling potato hash, aji amarillo, salsa verde 32

GRILLED DOUBLE-CUT PORK CHOP GF
Creole dirty rice, Kai Kai Farm black eyed peas, andouille sausage, roasted garlic, sweet and sour peppers. 29

MURRAY’S ROASTED HALF CHICKEN GF
Broccolini and shallots, Yukon Gold mashed potatoes, roasted chicken jus 25

BLACKENED MAHI-Mahi TACOS GF
Grilled corn tortillas, aji crema, cabbage slaw, sliced avocado, tomato, salsa verde, served with your choice of side 19

GREEN CURRY GF/V
Grilled tofu, zucchini, snow peas, scallions, red peppers, coconut milk, steamed basmati rice 19
Sub Chicken 6 | Sub Shrimp 11

HONEY MISO SALMON GF
Napa cabbage, wild mushrooms, garlic chives, Dijon mustard aioli 29

PAN SEARED YELLOWFIN TUNA GF
Fingerling potatoes, arugula, tomatoes, olives, green beans, sautéed with white wine, lemon caper vinaigrette 28

SPAGHETTINI WITH GULF SHRIMP
Baby heirloom tomatoes, garlic, spicy greens, crushed red pepper, grated parmesan, finished with fresh ricotta and basil chiffonade 26

PAN SEARED JUMBO LUMP CRAB CAKES
Green papaya salad, red pepper coulis 27