



Keeping it Fresh & Local

The Cooper proudly sources local and sustainable ingredients when available

lunch menu

Executive Chef

Michael Minuto

Starters

Mussels & Crostini

White Wine, Shallots, Lemon, Garlic, Parsley 16

Korean Pork Ribs • GF • 🌶️

Chili Soy Dipping Sauce, Daikon Radish Slaw 18

General Tso's Cauliflower • V/N •

Sweet & Spicy Sauce, Scallions, Sesame Seeds 16

Grilled Octopus • GF •

Nduja Vinaigrette, Eggplant Caponata, Olives, Capers, Smoked Paprika Labneh 20

Bang Bang Shrimp

Cilantro Slaw, Scallion, Sesame 18

Chef's Soup of the Day

Chef's Daily Selection MP

Guacamole • V •

Avocado, Lime, Jalapeño, Corn Tortilla Chips 15

Shrimp & Lemongrass Dumplings

Yuzu butter, Japanese BBQ Sauce, Pickled Daikon 17

Shakshuka • V •

Two Eggs, Tomato Sauce with Garlic, Onion, Cilantro Za'atar, Harissa, Warm Naan Bread, Labneh 17

Hummus • V •

Chickpea Puree, Garlic, Herbs, Olive Oil, Naan Bread 15

Salads & more

Chicken Cobb Salad

Avocado, Bacon, Bleu Cheese, Egg, Tomatoes, Croutons, Lemon-Oregano Vinaigrette 24

Chopped Salad • GF / V •

Carrots, Green Beans, Edamame, Chickpeas, Manchego, Tomatoes, Red Wine Vinaigrette 16

Caesar Salad

Romaine Lettuce, Parmesan, Croutons, White Anchovy 15

Southwest Wedge Salad • GF •

Cherry Tomatoes, Bleu Cheese, Pickled Red Onion, Applewood Smoked Bacon, Avocado, Corn, Poblano Ranch 19

Thai Noodle Salad • N / S •

Soba Noodle (Buckwheat), Cabbage, Scallion, Carrots, Radish, Cilantro, Red Pepper, Thai Peanut Dressing 19

Ahi Poke Bowl • R / S •

Sushi Rice, Furikake, Wakame, Avocado, Radish, Carrot, Edamame, Sriracha Aioli, Wonton Chips 24

Avocado Toast • R •

Mashed Avocado, Cherry Tomato, Applewood Bacon, Pickled Red Onion, Arugula, Sunny-Side-Up Egg, Multi-Grain Toast 17

Smoked Salmon Avocado Toast • R •

Avocado, Sliced Tomato, Capers, Smoked Salmon, Balsamic Glaze, Arugula, Multi-Grain Toast 21

The "Greek" Chicken Paillard

Arugula, Onion, Feta, Cucumber, Tomatoes, Pepperoncini, Olives, Naan Bread, Lemon-Oregano Vinaigrette 27

Lobster Roll

New England Style Lobster Blend, Chives, Mayo, On a Toasted Butter Roll 29

Salad Additions: grilled chicken \$10 / grilled shrimp \$12 / tofu \$8 / grilled salmon \$12 / grilled steak \$16
Gluten Free Toast or Buns Available For \$2 Substitution charge

Sandwiches

Smash Burger

Sauteed Onion, Shredded Lettuce, American Cheese, Secret Sauce, Murphy Seed Buns 22

The Cooper Burger

8 oz. Butcher's Blend, Lettuce, Tomato, Aged Vermont Cheddar, Secret Sauce 19

Turkey Burger

Goat Cheese, Shredded Lettuce, Oven-Roasted Tomatoes, Multigrain Kaiser Roll 21

Outlaw Burger

8 oz Butcher's Blend, House made Onion Rings, Avocado BBQ Sauce, Cheddar Cheese, Jack Daniel's Sautéed Onion, Pretzel Bun 26

Crispy Chicken Sandwich 🌶️

Chili Aioli, Pickles, Arugula, Bun 18

Pulled Pork Sandwich

Potato Roll, Cider BBQ, Celery Seed Slaw, Pickled Jalapeño 18

Chicken Salad Sandwich • N •

Craisins, Almonds, Golden Raisins, Red Onion, Arugula, Tomato. Bacon. on Naan Bread 19

Entrées

Coconut Shrimp Tacos

Mango Salsa, Lettuce, Bang Bang Sauce 20

Fish Tacos • GF •

Flour Tortillas, Aji Amarillo, Tomatillo Salsa, Lettuce, Avocado, Fish (grilled or blackened) 22

Grilled Churrasco Steak Carne Asada • N •

Romesco Sauce, Fingerling Potatoes, Chimichurri 32

Green Curry • GF • 🌶️

Baby Bok Choy, Zucchini, Snow Peas, Scallions, Red Peppers, Coconut Milk, Bean Sprouts, Basmati Rice 16
Add Chicken 10 / Shrimp 12 / Tofu 8

Marry Me Chicken

Fusilli Pasta, Sundried Tomatoes, Herbs, Garlic, Parmesan, Cream 24

Soy Ginger Glazed Salmon

Kimchee Fried Rice, Blistered Snow Peas 24

Cooper Fish & Chips

Atlantic Cod, House Seasoned Fries, House Made Tartar Sauce 24

ALL SANDWICHES SERVED WITH SHOESTRING FRIES OR COLESLAW
additions: applewood bacon 3.00 / fried egg 3.00 / avocado 4.00 / bleu cheese 5.00

Sides

BASMATI RICE 5 GF/v • BROCCOLINI & SHALLOTS 10 GF/v • SWEET POTATO FRIES 8

v TRUFFLE FRIES 10 • TRUFFLE MAC & CHEESE 10 • COLESLAW 6 GF/v • FRENCH FRIES 7v

GF - Item Is Gluten Free / V - Item Is Vegetarian / N - Item Contains Nuts / S - Sesame / 🌶️ - Spicy

R - Consuming Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

Sharing charge \$5 / Cake cutting charge \$2

20% gratuity added to all parties of 6 and above / No separate checks for parties of 8 and above.