

STARTERS

GREEN JUICE 10

cucumber, apple, ginger, parsley, spinach

DEVILED EGGS 14

marinated albacore tuna

PERSIMMON 14

pomegranate seeds, pressed yogurt, honey, mint

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

CHILLED 1/2 MAINE LOBSTER 26

french fries, spicy aioli, lemon

SPICED RED LENTIL SOUP 12

curry, tomato, garlic, harissa yogurt

CHICKEN LIVER MOUSSE 15

pickles, focaccia crackers

LITTLE GEM LETTUCES 16

radicchio, sherry vinegar, olive oil, radishes

SEASONAL CITRUS 16

blood orange, satsuma mandarin, oro blanco & ruby red grapefruit, roasted jalapeño-lime-honey vinaigrette, pink peppercorn

BABY BEETS & APPLES 17

whipped goat cheese, smokey pistachios, chicory, apple cider vinegar, thyme

ARTISANAL CHEESES ** 21

Goat Tomme- raw goat milk, Oma - pasteurized cow milk; Riley's 2x4 - pasteurized cow & goat milk, semolina-raisin bread, dried fruit compote, candied walnuts

BUTTERMILK-CORNMEAL PANCAKES 17

caramelized apples, whipped cream

BAKED EGGS* 16

salsa verde, Sarvecchio cheese, little gem salad, toast

HUEVOS RANCHEROS* 19

black beans, ranchero sauce, monterey jack cheese, crème fraîche, tortilla crisps, pickled jalapeño

SCRAMBLED EGGS 17

roasted mushrooms, charred onions, goat cheese, chives, toast

POACHED EGGS* 18

sweet potato hummus, feta cheese, pressed yogurt, whole wheat pita, chile oil

GRAINS & BEANS 18

black rice, millet, navy beans, shaved daikon radish, roasted king oyster, maitake & blue oyster mushrooms, mint, garlic-chile vinaigrette
+ a fried egg 20

COOKSHOP EGG SANDWICH* 15

fried egg, fontina cheese, harissa, cabbage slaw, potato hash
+house cured bacon 18

ROASTED MUSHROOM SANDWICH 20

king oyster, maitake & blue oyster mushrooms, toasted focaccia, cheddar cheese, charred onions, mustard-horseradish sauce, kale salad

ROASTED CHICKEN BREAST SALAD 24

shaved root vegetables, kale, red wine vinaigrette, sultanas, green olive relish

COOKSHOP BURGER * 23

locally raised beef, raw milk cheddar, pickled red onion, sesame bun, french fries
+ a fried egg 25

BREAKFAST SWEETS

BUTTERMILK BISCUIT 8

apple-pear jam, butter

CINNAMON BUN 10

cream cheese icing

BEIGNETS 13

Dipalo's ricotta, cranberry jam

CRÈME BRÛLÉE 10

(gluten free)

DARK CHOCOLATE

CHEESECAKE 12

ganache, coffee cream

SIDES

WHOLE WHEAT

SOURDOUGH TOAST 8

apple-pear jam, herb butter, olive oil

BREAKFAST SAUSAGES 11

HOUSE CURED & SMOKED BACON 12

POTATO HASH 8

FRENCH FRIES 8

BRUNCH

BLOODY MARYS

COOKSHOP MARY 14
ALB vodka, house mary mix, salt

COOKSHOP MARIANNA 14
jalapeno infused tequila, chili lime, salt rim

BLOODY BLT 14
ALB vodka, house mary mix, bacon, lettuce

COCKTAILS

CHELSEA STATE OF MIND 16
vodka, satsuma mandarin, cranberry

WHEN DOVES CRY 17
tequila, blood orange, cinnamon, chile

SHACKED UP 18
brown butter infused rye, fall spiced maple

LIVE FROM THE GARDEN 16
gin, cucumber, apple, elderflower

PERFECT MARTINI 18
forthave gin, dry vermouth, cocchi torino, luxardo

WE GOT THE BEAT 16
tequila, mezcal, aperol, beet, jalapeño

BEER & CIDER

LIGHT N' TIGHT LAGER 8
Sunday Beer Co., Brooklyn, NY 3.9% - 12oz

APRES WINTER ALE 12
Torch & Crown, New York, NY 5.6% - 16oz

METRIC PILSNER 9
Industrial Arts, Beacon, NY 4.7% - 12oz

JUICE BOMB NEIPA 10
Sloop Brewing, Elizaville, NY 6.5% - 12oz

WIT'S UP CIDER 9
Citizen Cider, Burlington, VT 6.2% - 12oz

SPARKLING

CHAMPAGNE 25/115
Gosset 'Grande Reserve', Champagne, France NV

ROSE PET-NAT 🌸 16/73
Macari 'Horses', North Fork Long Island, NY 2021

BALDWIN CIDER 🍷 12/54
South Hill Cider, Ithaca, NY 2020

WHITE

ALBARIÑO 14/63
Burgans, Rias Baixas, Spain 2022

SAUVIGNON BLANC 🍷 18/80
Guy Baudin 'Les Charmes' Pouilly-Fumé, Loire Valley, France 2021

CHARDONNAY 🍷 20/88
Famille Paquet 'Saint-Veran', Burgundy, France 2020

KERNER 🍷 17/77
Abbazia di Novacella, Alto Adige, Italy 2022

FREE-SPIRITS

ST. AGRESTIS PHONY NEGRONI 10

ATHLETIC BREWING 0% IPA 7

SKIN CONTACT

GRUNER VELTLINER + 🌸 14/82
Nibiru 'Oida!', Kamtal, Austria NV

RED

GAMAY 🍷 16/73
Jean-Paul Dubost 'Pierreux', Brouilly, Beaujolais France 2019

PINOT NOIR 19/83
Sean Minor, Sonoma Coast, CA 2022

TEROLDEGO 🍷 15/68
Lieb Cellars Estate, North Fork of Long Island, NY 2020

TEMPRANILLO 🍷 18/80
Familia Torres 'Altos Ibericos Reserva', Rioja, Spain 2016

CABERNET SAUVIGNON 🍷 🌸 20/88
Trig Point 'Diamond Dust'
Alexander Valley, CA 2021

DESSERT

MOSCATO D'ASTI 10
Guido Berta, Piedmont, Italy 2021

TORCOLATO RISERVA 22
Vifnaolli Contra Infantado, Colheita 2011

TAWNY PORT 15
Quinta do Infantado, Colheita 2010

LBV PORT 13
Warre's, Portugal 2009

*Allergen: Nightshade

🌸 BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌿 NATURAL/RAW

DRINKS
COOKS

BRUNCH