

## STARTERS

### COOKSHOP PASTRIES 20

chocolate chip beignets (coffee cream), poppy seed scone, almond cream & blood orange brioche

### GREEN JUICE 10

cucumber, apple, ginger, parsley, spinach

### DEVEILED EGGS 12

smoked paprika, chives

### HONEY ROASTED BOSCH PEAR 14

pressed yogurt, honey, seeds, mint

### HOUSE-SMOKED SULLIVAN COUNTY TROUT 19

"everything" focaccini, scallion cream cheese, pickles

### OYSTERS ON THE HALF SHELL\* 18

Oyster Pond, NY., shallot mignonette

### SPICED RED LENTIL SOUP 12

curry, tomato, garlic, harissa yogurt

### PULLED PORK CROQUETTES 13

mustard, pickles

### 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

### ARTISANAL CHEESES \*\* 21

Moses Sleeper- pasteurized cow milk, Cayuga Blue- pasteurized goat, Young Gouda-raw cow 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

slow cooked broccoli, garlic, chile, whipped goat cheese, parsley, toast

### POACHED EGGS\* 18

grilled asparagus, fonduta sauce, bread crumbs

### HAM & EGGS 21

house cured ham, two sunny side eggs, potato hash

### 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 ham 18

### ROASTED MUSHROOM SANDWICH 20

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

cranberry-apple jam, butter

### CINNAMON BUN 10

cream cheese icing

### BEIGNETS 13

Dipalo's ricotta, cranberry-apple jam

### LEMON CURD MOUSSE 10

citrus segments, crisp meringue (gluten free)

### DARK CHOCOLATE

### CHEESECAKE 12

ganache, coffee cream

## SIDES

### WHOLE WHEAT

### SOURDOUGH TOAST 8

cranberry-apple jam, herb butter, olive oil

### BREAKFAST SAUSAGES 11

### HOUSE CURED & SMOKED BACON 12

### POTATO HASH 8

### FRENCH FRIES 8

COOKSHOP

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, kalamansi citrus, cranberry

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

**SHACKED UP 18**  
brown butter infused rye, warm-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

**BAT FLIP SPRING ALE 12**  
Torch & Crown, New York, NY 4.3% - 16oz

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

**HAZY RAYS IPA 9**  
Lawson's Finest Liquids, Waitsfield, VT 5.3% - 12oz

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

## SPARKLING

### SPARKLING MUSCADET 17/77

Louise Chereau 'Orgueil',  
Sevre-et-Maine, Loire Valley, France 2020

**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 2021

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

## ROSÉ

**GRENACHE & CINSULT 15/68**  
Château de Pampelonne, Côtes de Provence, France  
2023

## FREE-SPIRITS

**FREE RADICAL FIZZ 9**  
goji & blueberry, catskill honey, lemon, soda

**ST. AGRESTIS PHONY NEGRONI 10**

**ATHLETIC BREWING 0% IPA 7**

## SKIN CONTACT

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

## RED

**PINOT NOIR 17/77**  
Trousse-Chemise, Willamette Valley, OR 2022

**ETNA ROSSO** 🍷 15/68  
Masseria Setteporte, Sicily, Italy 2021

**SYRAH** 🍷 ♦ 16/80  
Etienne Bécheras, Crozes-Hermitage Rhône Valley,  
France 2020

**TEMPRANILLO** 🍷 18/80  
Familia Torres 'Altos Ibericos Reserva', Rioja, Spain 2017

**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 10yr PORT 15**  
Quinta do Infantado, Porto, Portugal

**LBV PORT 13**  
Warre's, Portugal 2009

\*Allergen: Nightshade

⚙️ BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌸 NATURAL/RAW

DRINKS

BRUNCH