

# COOKSHOP

## DINNER

### OYSTERS

Oyster Pond, L.I.  
shallot mignonette, lemon 18

### CHEESE

Moses Sleeper, VT pasteurized cow milk  
Cayuga Blue, NY pasteurized goat milk  
Young Gouda, WI raw cow milk

semolina-raisin bread, berries, candied walnuts 24

## SNACKS

**DEVILED EGGS 14**  
tuna salpicon, chives

**MARINATED MELON 12**  
lime, chile

**FOCACCIA 12**  
whipped ricotta, olive oil,  
lemon, rosemary

**TZATZIKI 12**  
yogurt, cucumber, garlic, mint,  
cherry tomatoes, pita

**FARM STAND RADISHES 11**  
herbed butter, Syracuse salt crystals

## STARTERS

**LIONI STRACCIATELLA 18**  
New York table grapes, basil,  
grilled country sourdough

**CRISP SQUASH BLOSSOMS & OKRA 18**  
tempura, spicy charred tomato sauce,  
basil, grana cheese

**STONE FRUIT SALAD 18**  
peaches, nectarines, plums, shaved  
fennel, lemon, olive oil, mascarpone-  
pomegranate dressing

**CHILLED TOMATO SOUP 13**  
cucumber relish, Riesling, mint

**CAROLINA SHRIMP SALAD 19**  
cucumbers, red onions, cilantro,  
roasted chile-lime-honey vinaigrette

**MAPLE SMOKED BLUEFISH 14**  
charred red peppers,  
pickled red onion, chile

**MUSHROOM EMPANADA 12**  
provolone cheese, spicy peach jam

## SALADS

**LITTLE GEM LETTUCES 17**  
sherry vinegar, olive oil, radishes

**MARKET VEGETABLES 18**  
vine beans, cucumber, grape  
tomatoes, red onion, radishes, basil,  
anchovy-lemon vinaigrette

**HEIRLOOM TOMATOES 19**  
red onion, basil, salt crystals,  
olive oil

## PIZZA & PASTA

**ZUCCHINI PIZZA 24**  
charred cherry tomatoes,  
basil-ricotta, provolone cheese,  
chile, organic flour

**SPAGHETTI 24**  
basil pesto, garlic, walnuts, grana  
cheese, olive oil, organic semolina

**SEDANINI 25**  
organic semolina pasta, charred  
eggplant, corn, sun-gold tomatoes,  
garlic, chile, basil, grana cheese

## SEAFOOD

**GRILLED ALBACORE TUNA 28**  
cucumbers, cherry tomatoes,  
dill, champagne vinegar

**CHILLED MAINE LOBSTER  
HALF 28  
WHOLE 52**  
French fries, aioli, lemon

**SEA SCALLOPS  
A LA PLANCHA 31**  
sweet corn pudding,  
charmoula sauce

## POULTRY & MEAT

**SPIT-ROASTED HALF CHICKEN 28**  
vine beans, salsa verde

**CONFIT DUCK LEG 30**  
butter bean salad, celery, scallions, dill,  
chile, red wine vinegar, marinated plums

**ALL-NATURAL "DENVER" STEAK 42**  
charred tomato sauce, garlic, chile,  
roasted potato wedges

**CENTER-CUT PORK CHOP 36**  
Berkshire pork, brandy-marinated peaches,  
herb salad

## VEGAN

**BUTTER BEAN & QUINOA SALAD 18**  
kale, cucumbers, dill vinaigrette, lemon,  
marinated cherry tomatoes

**COOKSHOP BURGER 25**  
locally raised beef, raw milk cheddar cheese,  
pickled red onion, sesame bun, French fries

## VEGETABLES

**SLICED BEEFSTEAK TOMATO 12**  
olive oil, basil, salt crystals

**BUTTER BEAN SALAD 12**  
celery, scallions, dill, chile,  
red wine vinegar

**BLISTERED NARDELLO PEPPERS 12**  
vinegar, olive oil, capers

**BRAISED ROMANO BEANS 12**  
tomato, garlic, chile, oregano

**GRILLED CORN ON THE COB 9**  
herbed butter, lime

**Chef : Wilfrin Fernandez-Cruz**

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

## DRINKS

### COCKTAILS

- FROZEN PALOMA** 17  
tequila, lime, grapefruit
- LIVE FROM THE GARDEN** 17  
gin, cucumber, apple, elderflower
- ROSE SPRITZ** 16  
cocchi americano rosa, lemon, spumante
- SUMMER LOVIN'** 17  
vodka, watermelon, vermouth blanc, lime
- DISCO BUCK** 17  
bourbon, hibiscus, ginger, lemon
- WALKING ON SUNSHINE** 17  
tequila, mezcal, ancho reyes verde, jalalpeño-chipotle agave, smoked paprika

### BEER

- SHARE HOUSE SUMMER ALE - T & C** 14  
New York, NY 5.4% - 16oz
- HAZY RAYS IPA - Lawson's** 10  
New York, NY 5.3% - 12oz
- LIGHT N' TIGHT LAGER - Sunday Beer Co.** 9  
Brooklyn, NY 3.9% - 12oz
- METRIC PILSNER - Industrial Arts** 10  
Beacon, NY 4.7% - 12oz
- N/A RUN WILD IPA** 9  
Athletic Brewing, Milton CT
- N/A KOLSCH** 9  
Best Day Brewing, Sausalito, CA 12oz

### CIDER

- BALDWIN CIDER - South Hill Cidery** 12  
Ithaca, NY 8.5% - 5oz Glass

### FREE SPIRITS

- FREE RADICAL FIZZ** 10  
goji & blueberry, catskill honey, lemon, soda
- FRESH-PRESSED WATERMELON** 12
- PHONY NEGRONI** 12  
St. Agrestis, Brooklyn, NY

## WINES BY THE GLASS

### SPARKLING

glass

- SPARKLING MUSCADET** 17  
Louise Chereau 'Orgeuil', Muscadet Sevre-et-Maine, Loire Valley, France NV
- BRUT ROSE** 21  
Schrambsberg 'Mirabelle', North Coast, California NV
- CINSAULT PET-NAT** 16  
Lubanzi 'Rainboat', Swartland, South Africa 2023

### WHITE

glass

- SAUVIGNON BLANC** 18  
Guy Baudin 'Les Charmes' Pouilly-Fumé Loire Valley, France 2021
- ALBARINO** 14  
Burgans, Rias Baixas, Spain 2022
- CHARDONNAY** 16  
Domaine Damien Martin, Mâcon-Verzé, Burgundy, France 2023
- KERNER** 17  
Abbazia di Novacella, Alto Adige, Italy 2022

### SKIN CONTACT

glass

- GRENACHE BLANC** 14  
Bonny Doon 'Le Cigare' Central Coast, California 2023

### ROSE

glass

- GRENACHE, CINSAULT** 15  
Château de Pampelonne, Côtes de Provence, France 2023
- BARBERA, DOLCETTO** 17  
Idlewild 'The Flower', Mendocino, California 2023

### RED

glass

- PINOT NOIR** 17  
Trousse-Chemise, Willamette Valley, Oregon 2022
- ETNA ROSSO** 15  
Masseria Setteporte, Sicily, Italy 2021
- SYRAH** 16  
Etienne Bécheras, Crozes-Hermitage Rhône Valley, France 2022
- CABERNET SAUVIGNON** 20  
Trig Point 'Diamond Dust' Alexander Valley, California 2021

### DESSERT

glass

- MOSCATO D'ASTI** 10  
Guido Berta, Piedmont, Italy 2021
- TAWNY PORT 10YR** 15  
Quinta do Infantado
- LATE BOTTLED VINTAGE PORT** 13  
Warre's, Portugal 2009

# COOKS HOP