

## BREAKFAST PASTRIES

### BUTTERMILK BISCUIT 8

apple jam, butter

### CINNAMON BUN 8

cream cheese icing

### BEIGNETS 11

Dipalo's ricotta, cranberry sauce

### STICKY TOFFEE DATE CAKE 10

ruby grapefruit, medjool dates

### COOKIE PLATE 7

toasted sesame milk chocolate; lemon sugar; ginger molasses; salted chocolate shortbread

## STARTERS

### FUYU PERSIMMON \*\* 12

honey sweetened yogurt, medjool dates, pomegranate seeds, pistachios

### GREEN JUICE 10

spinach, apple, carrot, celery & parsley

### ARTISANAL CHEESES\*\* 19

Pipe Dream Bouche- goat milk, Swallow Tail Tomme-raw cow milk, Grayson- raw cow milk; raisin bread, dried fruit compote, candied walnuts

### FARM STAND RADISHES 10

herbed butter, Syracuse salt crystals

### PULLED PORK CROQUETTES 12

whole grain mustard, B & B pickles

### DUTCH BABY 'PANCAKE' 14

roasted apples, lemon curd

## BRUNCH

### STONE GROUND

### CORNMEAL PORRIDGE\*\* 12

maple syrup baked apple, candied walnuts

### SCRAMBLE 17

roasted mushrooms, thyme, crème fraîche, toast

### POACHED EGGS "CILBIR" \* 18

sweet potato hummus, yogurt, chile oil, toast

### BAKED EGGS \* 16

salsa verde, sarvecchio cheese, toast

### HUEVOS RANCHEROS \* 18

two eggs, black beans, ranchero sauce, monterey jack cheese, crème fraîche, crispy tortilla, pickled jalapeno

## SEAFOOD

### OYSTERS ON THE

### HALF SHELL\* 18

Oyster Pond, NY, shallot mignonette

### 1/2 CHILLED MAINE LOBSTER 24

potato chips, aioli, lemon

### OLIVE OIL POACHED

### ALBACORE TUNA 15

spicy aioli, olives, capers, red onion, hard boiled egg, toast

### COOKSHOP EGG SANDWICH \* 15

fried egg, fontina, caramelized onion jam, chile, arugula, mixed greens  
+ house smoked ham 18

### WILD RICE & LENTIL SALAD 18

kale, roasted sweet potatoes, apples, grapes, mint, parsley, spicy sunflower seeds  
+ a poached egg 20

### ROASTED CHICKEN

### BREAST SALAD \*\* 23

gem lettuces, radicchio, apple, daikon radish, spicy pecans, red wine vinaigrette, salsa verde

### COOKSHOP BURGER \* 23

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

## SIDES

### WHOLE WHEAT SOURDOUGH TOAST 8

apple jam, herb butter, olive oil

### BREAKFAST SAUSAGE 11

### HOUSE CURED & SMOKED BACON 12

### POTATO HASH 8

FOODS  
COOKS

BRUNCH

## BLOODY MARYS

**COOKSHOP MARY 14**  
ALB vodka, house mary mix, salt

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

## COCKTAILS

**FORSYTHIA 16**  
quinquina, apple blossom

**BLACK TIE OPTIONAL 16**  
gin, pear, maraschino, tonic

**KING CRIMSON 16**  
vodka, amontillado sherry, pomegranate, lemon

**HOLY TRINITY 16**  
sotol, celery, ginger, lemon

**CRANBERRY NEGRONI 16**  
gin, sweet vermouth, cranberry

## BEER & CIDER

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

**LEAF PILE PUMPKIN ALE 9**  
Greenport Brewing, Greenport, NY 5.2% - 12oz

**RARE VOS AMBER ALE 9**  
Ommegang, Cooperstown, NY 6.5% - 16oz

**LITE & TIGHT LAGER 9**  
Sunday Beer Co., Brooklyn, NY 3.9% - 12oz

**INTERSECT IPA 12**  
Torch & Crown, New York, NY 5.1% - 16oz

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

## SPARKLING

**RIESLING SEKT 14/63**  
Markus Molitor, Brut, Mosel, Germany NV

**ROSE PET-NAT 15/68**  
Field Recordings, Paso Robles, CA 2021

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

**NON-ALCOHOLIC BUBBLES 12/54**  
Dr.Fischer 'Steinbock Zero', Saar, Germany NV

## WHITE

**ALBARIÑO 14/63**  
Burgans, Rias Baixas, Spain 2021

**SAUVIGNON BLANC 18/81**  
M. Deschamps 'Vigne de Bege' Pouilly Fumé, France 2019

**CHARDONNAY 15/68**  
Maison Noir 'Knock on Wood', Yamhill-Carlton, OR 2020

**VIOGNIER 16/72**  
Casale del Giglio, Lazio, Italy 2018

## FREE-SPIRITS

**CELRAY SELTZER 9**  
celery, ginger, lime, sletzer

**ATHLETIC BREWING 0% IPA 7**

**LEMON, LIME & BITTERS 7**  
lemon, lime, bitters, soda

## ROSÉ

**VENTOUX 15/59**  
Valcombe 'Cuvée Epicure', Rhône Valley, France 2021

**AGLIANICO 18/81**  
San Salvatore 'Vetere', Campania, Italy 2021

## ORANGE

**VERDELHO + 16/72**  
Forlorn Hope 'Queen of the Sierra', Sierra Foothills, CA 2020

## RED

**PINOT NOIR 17/77**  
Ayres, Willamette Valley, OR 2021

**SYRAH + GRENACHE 15/68**  
Le P'tit Paysan 'Le P'tit Pape', Central Coast, CA 2019

**BLAUFRANKISCH 17/77**  
Nittnaus 'Kaulk und Schiefer', Burgenland, Austria 2020

**CABERNET SAUVIGNON 20/90**  
Pied a Tere 'Love on Mars', Sonoma County, CA 2019

**PRIMITIVO 18/81**  
Trullo di Pezza 'Licurti', Puglia, Italy 2018

## DESSERT

**MOSCATO D'ASTI 10**  
Guido Berta, Piedmont, Italy 2020

**TORCOLATO RISERVA 22**  
Vifnaolli Contra Infantado, Colheita 2011

**TAWNY PORT 15**  
Quinta do Infantado, Colheita 2010

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



BIODYNAMIC



ORGANIC/SUSTAINABLE



NATURAL/RAW

FOODS  
COOKS

BRUNCH