

STARTERS

GREEN JUICE 10

cucumber, apple, honeydew,
ginger, parsley, spinach

MIXED BERRIES 14

raspberries, blackberries & blueberries,
pressed yogurt, honey, mint

DEVILED EGGS 14

marinated smoked bluefish

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

CHILLED 1/2 MAINE LOBSTER 24

French fries, spicy aioli, lemon

CAROLINA SHRIMP SALAD 18

cucumbers, red onion, cilantro,
roasted jalapeño-lime-honey vinaigrette

CHILLED TOMATO SOUP 12

cucumber-red onion relish, Riesling wine, mint, olive oil

HEIRLOOM TOMATOES 16

red onion, basil, Syracuse salt crystals, olive oil

CANTALOUPE & NECTARINES 16

purslane, lime, fresh goat cheese, pistachios,
smokey paprika

LITTLE GEM LETTUCES 16

mustard vinaigrette, sherry vinegar, radishes

CHICKEN LIVER MOUSSE 15

pickles, sourdough toast

ARTISANAL CHEESES ** 21

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

BRUNCH

BUTTERMILK-CORNMEAL PANCAKES 17

blueberries, whipped cream

CASSEROLE BAKED FRENCH TOAST 18

macerated plums

BAKED EGGS* 16

salsa verde, sarvecchio cheese, gem salad, toast

HUEVOS RANCHEROS* 19

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

SCRAMBLED EGGS 17

roasted zucchini, Sarvecchio cheese, basil puree,
tomato jam, crème fraîche, toast

POACHED EGGS* 18

marinated beefsteak tomatoes, basil, fonduta,
herbed breadcrumbs

GRAINS & BEANS 18

black rice, millet, green lentils, cucumbers,
roasted corn, spinach, cherry tomatoes, charmoula,
cilantro, pumpkin seeds
+ a fried egg 20

COOKSHOP EGG SANDWICH* 15

fried egg, fontina cheese, beefsteak tomato, potato hash
+house smoked ham 18

BEEFSTEAK TOMATO SANDWICH 20

toasted focaccia, basil ricotta, monterey jack cheese,
broccolini, gem lettuce salad

ROASTED CHICKEN BREAST SALAD ** 24

little gem lettuces, cucumbers, 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

BREAKFAST SWEETS

STRAWBERRY SHORTCAKE 11

whipped cream

YOGURT PANNA COTTA 10

macerated plums, vanilla (gluten free)

BUTTERMILK BISCUIT 8

peach jam, butter

CINNAMON BUN 10

cream cheese icing

BEIGNETS 13

Dipalo's ricotta, peach jam

SIDES

WHOLE WHEAT

SOURDOUGH TOAST 8

peach jam, herb butter, olive oil

BREAKFAST SAUSAGES 11

HOUSE CURED & SMOKED BACON 12

POTATO HASH 8

FRENCH FRIES 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

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

COCKTAILS

FROZEN PALOMA 16
tequila, grapefruit, lime

THE COOKSHOP MARTINI 18
hayman's gin, dry vermouth, luxardo, pernod

HARVEST MOON 17
neversink gin, green apple, vermouth, aperitivo, cider

ESPRESSO MARTINI 16
vodka, espresso, house coffee liqueur

WATERMELON MAN 16
mezcal, rum, aperitivo, watermelon, lime

CATSKILL SPRITZ 16
catskill crimson amaro, pollinator gin,

BEER & CIDER

LITE LAGER 9
Talea Beer Co., Brooklyn, NY 4.8% - 12oz

METRIC PILSNER 8
Industrial Arts, Beacon, NY 4.7% - 12oz

SWAY AMERICAN WHEAT ALE 12
Torch & Crown, New York, NY 5.5% - 16oz

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

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

SPARKLING

BLANC DE BLANCS 20/90
Schramsberg 'Mirabelle' Brut, Napa Valley, CA 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 2021

SAUVIGNON BLANC 🍷 17/77
DAOU, Paso Robles, CA 2022

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

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

VIOGNIER 🍷 16/73
Casale del Giglio, Lazio, Italy 2018

SKIN CONTACT

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

FREE-SPIRITS

CUCUMBER COOLER 12
cucumber, hops, apple, ginger, mint

ATHLETIC BREWING 0% IPA 7

ST. AGRESTIS PHONY NEGRONI 10

ROSÉ

PINOT NOIR 🍷 15/68
Hermann J. Wiemer 'Seneca Lake',
Finger Lakes, NY 2022

TXAKOLINA 🍷 15/68
Ameztoi 'Rubentis', Basque Country,
Spain 2021

GRENACHE + 🍷 13/59
Domaine Gavoty 'Recital', Côtes de Provence,
France 2021

RED

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

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

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

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

DRINKS BOOK

BRUNCH

🌸 BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌿 NATURAL/RAW