

STARTERS

FOCACCIA 10

whipped ricotta, olive oil, lemon, rosemary

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

CHILLED 1/2 MAINE LOBSTER 26

french fries, spicy aioli, lemon

FLORIDA HEAD-ON SHRIMP 17

A LA PLANCHA

garlic, chile, olive oil, herbs, butter, lemon

SEASONAL CITRUS 16

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

SHAVED RAW KING OYSTER

MUSHROOMS 15

alpha toman cheese, parsley, lemon, olive oil

DEVILED EGGS 14

marinated albacore tuna

PULLED PORK CROQUETTES 13

pickles, mustard

SPICED RED LENTIL SOUP 12

curry, tomato, garlic, harissa yogurt

BAKED RACLETTE * 17

Vermont raw cow milk cheese, chile-creme fraiche, focaccia toast, scallions

ROASTED SUNCHOKES 15

slow cooked chickpeas, garlic confit, tomato, rosemary-lemon oil

ARTISANAL CHEESES ** 21

Finger Lake Gold- pasteurized goat milk, Humble - raw cow milk; Riley's 2x4 - pasteurized cow & goat milk, semolina-raisin bread, dried fruit compote, candied walnuts

SALADS

BEETS & APPLES 17

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

LITTLE GEM LETTUCES 16

radicchio, sherry vinegar, olive oil, radishes

GRAINS & BEANS 18

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

PIZZA & PASTA

BRUSSELS SPROUT PIZZA 23

provolone & crescenza cheese, red onion, thyme, chile oil, organic flour

CASARECCE 24

organic semolina pasta, farmstand spinach, Finger Lakes feta, garlic, chile, lemon

VEGETABLES

BROCCOLI DI CICCO 12

garlic, salsa verde

SAUTEED SPINACH 10

garlic, chile

ROASTED BRUSSELS SPROUTS 12

pickled sultanas

WHEATBERRY TABOULI 12

lentils, butternut squash, onion, mint, sultanas

FRENCH FRIES 8

SANDWICHES

FALAFEL 19

whole wheat pita, cabbage, chile paste, tahini, litte gem salad

SHRIMP TAQUITOS 22

cabbage slaw, potatoes, chipotle, ranchero sauce, creme fraiche, lime

SEAFOOD BURGER 24

albacore tuna, sea scallops, shrimp, oregano, spicy aioli, pickled red onions, bread & butter pickles, french fries

COOKSHOP BURGER * 23

locally raised beef, raw milk cheddar, pickled red onion, sesame bun, french fries

ROASTED MUSHROOMS 20

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

ENTREES

ALBACORE TUNA 27

shaved fennel, grapefruit, orange, radicchio, black mission fig & almond anchoiade

STEAMED BOUCHOT MUSSELS 22

white wine, anchovy, tomato, garlic, chile, grilled sourdough bread

ROASTED CHICKEN SALAD 24

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

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

**FOODS
COOKS**

LUNCH

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, 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

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

APRÈS WINTER ALE 12
Torch & Crown, New York, NY 6.8% - 16oz

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

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

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

ALBARIÑO 14/63
Burgans, Rias Baixas, Spain 2022

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

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

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!', Kamptal, Austria NV

RED

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

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

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

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

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

DESSERT

SEMI-SWEET RIESLING 🍷 14/63
Red Newt Cellars 'Lahoma Vineyards',
Finger Lakes, NY 2014

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

TORCOLATO RISERVA 22
Vignaioli Contra Soarda, Veneto, Italy 2014

TAWNY PORT 15
Quinta do Infantado, Colheita 2010

FOODS

*Allergen: Nightshade

🌸 BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌸 NATURAL/RAW