

STARTERS

GREEN JUICE 10

cucumber, apple, ginger, parsley, spinach

FOCACCIA 10

whipped ricotta, olive oil, lemon, rosemary

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

CHILLED 1/2 MAINE LOBSTER 24

French fries, spicy aioli, lemon

BABY BEETS & APPLES 17

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

DEVEILED EGGS 14

confit albacore tuna

PULLED PORK CROQUETTES 12

mustard, pickels

SPICED RED LENTIL SOUP 12

curry, tomato, garlic, harissa yogurt

CAULIFLOWER BEIGNETS 14

feta cheese, black olive relish

ROASTED KABOCHA SQUASH 15

harissa-yogurt, seeds

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

SALADS

CAMPO ROSSO PUNTARELLE 18

lemon-garlic-anchovy vinaigrette

CHICORIES 16

sherry vinegar, radishes

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

PIZZA & PASTA

BRUSSELS SPROUT PIZZA 23

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

SPAGHETTI 24

organic semolina pasta, hazelnut pesto, parsley, Sarvecchio cheese, pommeau

VEGETABLES

BROCCOLI DI CICCO 12

garlic, salsa verde

SAUTEED SPINACH 10

garlic, chile

WHEATBERRY TABOULI 12

lentils, butternut squash, onion, mint, pomegranate

FRENCH FRIES 8

SANDWICHES

FALAFEL 19

whole wheat pita, cabbage, chile paste, tahini, chicory salad

SMOKED BRISKET 23

whole grain mustard, B&B pickles, marinated cabbage, sesame bun, chicory salad

SEAFOOD TAQUITOS 22

shrimp & squid, cabbage slaw, potatoes, chipotle, ranchero sauce, creme fraiche, lime

COOKSHOP BURGER * 23

ocally 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, chicory salad

ENTREES

MONTAUK BLUEFISH 23

shaved fennel, grapefruit, orange, radicchio, pomegranate-anise seed salsa

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

MAMA'S GUN 16

spicy tequila, mezcal, aperol, beet, lime

SHACKED UP 18

brown butter infused rye, fall spiced maple

BAD BUNNY 16

mezcal, rum, averna amaro, carrot, lemon, urfa*

PERFECT MARTINI 18

forthave gin, dry vermouth, cocchi torino, luxardo

LIVE FROM THE GARDEN 16

tequila, cucumber, apple, elderflower

HARVEST MOON 17

neversink gin, green apple, vermouth, aperitivo, cider

FROZEN PALOMA 16

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

TRANSVERSE AUTUMN ALE 12

Torch & Crown, New York, NY 5.3% - 16oz

WIT'S UP CIDER 9

Citizen Cider, Burlington, VT 6.2% - 12oz

JUICE BOMB NEIPA 10

Sloop Brewing, Elizaville, NY 6.5% - 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

ALBARIÑO 14/63

Burgans, Rias Baixas, Spain 2021

SAUVIGNON BLANC 🍷 18/80

Guy Baudin 'Les Charmes' Pouilly-Fumé, Loire Valley, France 2021

CHARDONNAY 🍷 20/88

Famille Paquet 'Saint-Veran', Burgundy, France 2020

KERNER 🍷 17/77

Abbazia di Novacella, Alto Adige, Italy 2022

SKIN CONTACT

GRUNER VELTLINER + 🌸 14/82

Nibiru 'Oida!', Kamptal, Austria NV

FREE-SPIRITS

WHAT'S UP DOC 9

cold brewed chai, carrot, lemon

ST. AGRESTIS PHONY NEGRONI 10

ATHLETIC BREWING 0% IPA 7

ROSE

GRENACHE + 🍷 13/59

Domaine Gavoty 'Recital', Côtes de Provence, France 2021

RED

GAMAY 🍷 17/77

Jean-Paul Dubost 'Pierreux', Brouilly, Beaujolais France 2019

PINOT NOIR 19/83

Sean Minor, Sonoma Coast, CA 2022

TEROLDEGO 🍷 15/68

Lieb Cellars Estate, North Fork of Long Island, NY 2020

TEMPRANILLO 🍷 18/80

Familia Torres 'Altos Ibericos Reserva', Rioja, Spain 2015

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

Vignaioli Contra Soarda, Veneto, Italy 2014

TAWNY PORT 15

Quinta do Infantado, Colheita 2010

LBV PORT 13

Warre's, Portugal 2009

DRINKS BOOK

*Allergen: Nightshade

🌸 BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌿 NATURAL/RAW