

COOKSHOP

LUNCH

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, NY table grapes, candied walnuts 24

STARTERS

DEVILED EGGS 14
tuna salpicon, chives

PICKLED BABY BEETS 15
whipped goat feta, dill, mint

FOCACCIA 12
whipped ricotta, olive oil, lemon, rosemary

FARM STAND RADISHES 11
herbed butter, Syracuse salt crystals

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

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

CHICKEN WINGS 13
sweet & sour sauce

PULLED PORK CROQUETTES 14
pickles, focaccia crackers

TOMATO SOUP 13
cucumber relish, Riesling, mint

SALADS

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

CAMPO ROSSO CHICORIES 18
grana cheese, breadcrumbs, anchovy-lemon vinaigrette

LITTLE GEM LETTUCES 17
sherry vinegar, olive oil, radishes

WHEATBERRY & CRANBERRY BEANS 18
kale, cauliflower, sweet potato, pumpkin seeds, citrus-chile vinaigrette (V)
+ a fried egg +2

AUTUMN FRUIT 18
bartlett pear, honeycrisp apple, New York table grapes, shaved fennel, mascarpone-pomegranate dressing

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

VEGETABLES

BRAISED VINE BEANS 12
tomato, garlic, chile, oregano

FRENCH FRIES 9

ROASTED SWEET POTATO 14
walnut-sage agresto (V)

BLISTERED CORBACI PEPPERS 12
vinegar, olive oil, capers

CRANBERRY BEAN SALAD 12
celery, scallions, dill, chile, red wine vinegar

HONEYNUT SQUASH 12
spicy seed mix, cider syrup

SANDWICHES

BEEFSTEAK TOMATO 18
basil aioli, housemade potato chips, sourdough pullman

FALAFEL 19
whole wheat pita, cabbage, chile paste, tahini, little gem salad

PAN BAGNAT 23
olive oil poached albacore tuna, olives, capers, red onions, beefsteak tomato, hard cooked egg, shaved fennel salad

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

ENTRÉES

CASARECCE 25
organic semolina pasta, chanterelle mushrooms, shallots, chile, lemon, grana cheese

GRILLED ALBACORE TUNA 26
cucumbers, cherry tomatoes, dill, champagne vinegar

PEPPER & ONION PIZZA 24
charred sweet peppers, roasted onions, provolone cheese, oregano, harissa sauce, organic flour

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

ROASTED CHICKEN SALAD 25
mixed chicories, shaved fennel, watermelon radishes, red wine vinaigrette, castelvetro olive relish

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
- BOBBING FOR APPLES** 17
vodka, apple brandy, lillet blanc
- ESCAPE ROOT** 18
gin, beet, dill, lemon
- RAISIN IN THE SUN** 17
sag aragh, grape molasses, saba, spumante
- DISCO BUCK** 18
bourbon, hibiscus, ginger, lemon
- LIVE FROM THE GARDEN** 17
gin, cucumber, apple, elderflower
- WALKING ON SUNSHINE** 17
tequila, mezcal, ancho reyes verde,
jalalpeño-chipotle agave, smoked paprika

BEER

- HIGH BRAU OKTOBERFEST - T & C** 14
New York, NY 5.5% - 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

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

WHITE

- SAUVIGNON BLANC** 18
Guy Baudin 'Les Charmes' Pouilly-Fumé Loire Valley, France 2021
- ALBARINO** 15
Familia Torres "Pazo das Bruxas", Rias Baixas, Spain 2022
- KERNER** 17
Abbazia di Novacella, Alto Adige, Italy 2022
- CHARDONNAY** 16
Domaine Damien Martin, Mâcon-Verzé, Burgundy, France 2023

SKIN CONTACT

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

ROSE

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

RED

- PINOT NOIR** 17
Trousse-Chemise, Willamette Valley, Oregon 2022
- ETNA ROSSO** 15
Masseria Setteporte, Sicily, Italy 2021
- SYRAH** 19
Etienne Bécheras, St. Joseph, Rhône Valley, France 2020
- CABERNET SAUVIGNON** 20
Trig Point 'Diamond Dust' Alexander Valley, California 2021

DESSERT

- 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

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