

COOKS HOP

DINNER

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

semonlina-raisin bread, dried fruit compote, candied walnuts 21

SNACKS

DEVEILED EGGS 14
tuna salpicon, chives

PULLED PORK CROQUETTES 13
pickles, mustard

FALAFEL 12
tahini sauce

SPICY WHITE BEAN PUREE 12
seeds, whole wheat pita

FARM STAND RADISHES 12
herbed butter, Syracuse salt crystals

STARTERS

MUSHROOM GRATIN 17
raw cow milk cheese, ramps,
chile-crème fraîche, breadcrumbs

BRAISED ARTICHOKE HEARTS 19
small potatoes, green garlic butter

CUCUMBERS & RADISHES 15
roasted chile-lime-honey vinaigrette,
red onion, dill

FOCACCIA 11
whipped ricotta, olive oil,
lemon, rosemary

SPICED RED LENTIL SOUP 12
curry, tomato, garlic, harissa yogurt

TEMPURA CAROLINA SHRIMP 19
tartar sauce, capers, onion, lemon

HOUSE CURED HAM 17
honey-mustard vinaigrette,
dried fruit compote

SALADS

LITTLE GEM LETTUCES 16
sherry vinegar, olive oil, radishes

ARUGULA & MUSTARD GREENS 17
goat milk feta, toasted walnuts,
green olives, red wine vinaigrette

SHAVED ASPARAGUS 18
sauce gribiche: hard cooked egg,
capers, mustard, tarragon;
pea shoots

PIZZA & PASTA

RAMP PIZZA 24
provolone & crescenza cheese,
chile, organic flour

CALZONE 23
sundried tomato, spinach, garlic,
mozzarella & provolone cheese,
gem lettuce wedges

SEDANINI 24
organic semolina pasta,
slow cooked broccoli, grana cheese,
garlic, chile, lemon

SEAFOOD

SEA SCALLOPS A LA PLANCHA 31
skordalia (potato-garlic puree), caper-anchovy salsa

PAN SEARED PORGY FILLET 25
relish of castelvetrano olives, dried apricots,
celery, red onion, chile, oregano

ALBACORE TUNA 28
asparagus, fava beans, pickled red onion, oregano

SEAFOOD BURGER 24
tuna, sea scallops, shrimp, oregano,
spicy aioli, pickled red onions,
bread & butter pickles, french fries

POULTRY & MEAT

SPIT-ROASTED HALF CHICKEN 27
grilled Spring onions, salsa verde

CONFIT DUCK LEG 30
butter bean salad, celery, scallions, dill, chile,
red wine vinegar

ALL-NATURAL SIRLOIN STEAK 40
yukon potato salad, red onion, mustard,
radicchio, salsa verde

FINGER LAKES LAMB 36
heirloom carrot slaw, sultanas, cumin,
mint, parsley, sherry vinegar

CENTER-CUT PORK CHOP 34
Berkshire pork, rhubarb compote,
chile, turmeric, garlic, broccoli rabe

VEGAN

CHICKPEA RAGOUT 18
sauteed escarole, tomato, garlic confit, seeds

VEGETABLES

GRILLED ASPARAGUS 14
lemon, olive oil

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

CRISP RUSSET POTATOES 10
chimichurri

ROASTED BABY CARROTS 12
thyme, salsa verde

HEIRLOOM CARROT SLAW 11
sultanas, cumin, orange

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** 16
tequila, grapefruit, lime
- CHELSEA STATE OF MIND** 16
vodka, kalamansi citrus, cranberry
- WE GOT THE BEAT** 16
tequila, mezcal, aperol, beet, jalapeño
- WHEN DOVES CRY** 17
tequila, blood orange, cinnamon, chile
- LIVE FROM THE GARDEN** 16
gin, cucumber, apple, elderflower
- PERFECT MARTINI** 18
neversink gin, dry vermouth, cocchi torino

BEER + CIDER

- BAT FLIP SPING ALE - Torch & Crown** 12
New York, NY 5.4% - 16oz
- LIGHT N' TIGHT LAGER - Sunday Beer Co.** 8
Brooklyn, NY 3.9% - 12oz
- METRIC PILSNER - Industrial Arts** 9
Beacon, NY 4.7% - 12oz
- HAZY RAYS IPA - Lawson's Finest Liquids** 9
Waitsfield, VT 5.3% - 12oz
- WIT'S UP - Citizen Cider** 10
Burlington, VT 6.2% - 12oz
- BALDWIN CIDER - South Hill Cidery** 12
Ithaca, NY 8.5% - 5oz Glass
- N/A RUN WILD IPA** 8
Athletic Brewing, Milton CT
- N/A KOLSCH** 8
Best Day Brewing, Sausalito, 12oz

FREE SPIRITS

- FREE RADICAL FIZZ** 9
goji & blueberry, catskill honey, lemon, soda
- PHONY NEGRONI** 10
St. Agrestis, Brooklyn, NY

WINES BY THE GLASS

SPARKLING

- SPARKLING MUSCADET** 17
Louise Chereau 'Orgeuil', Muscadet Sevre-et-Maine, Loire Valley, France NV
- PETILLANT NATUREL ROSE** 16
Macari 'Horses' Sparkling Petit Verdot, North Fork of Long Island, NY 2021

WHITE

- SAUVIGNON BLANC** 18
Guy Baudin 'Les Charmes' Pouilly-Fumé, Loire Valley, France 2021
- ALBARINO** 14
Burgans, Rias Baixas, Spain 2022
- CHARDONNAY** 20
Famille Paquet, Saint-Veran, Burgundy, France 2020
- KERNER** 17
Abbazia di Novacella, Alto Adige, Italy 2022

SKIN CONTACT

- GRUNER VELTLINER** 14
Nibiru 'Oida!' Kamptal, Austria NV

ROSE

- GRENACHE, CINSAULT** 15
Château de Pampelonne, Côtes de Provence, France 2023
- CABERNET FRANC, GAMAY** 18
Jolie-Ladie Wines, Mendocino, California 2022

RED

- PINOT NOIR** 17
Trousse-Chemise, Willamette Valley, Oregon 2022
- ETNA ROSSO** 15
Masseria Setteporte, Sicily, Italy 2021
- SYRAH** 16
Etienne Bécheras, Crozes-Hermitage, Rhône Valley, France 2022
- CABERNET SAUVIGNON** 20
Trig Point 'Diamond Dust' Alexander Valley, California 2021

DESSERT

- MOSCATO D'ASTI** 10
Guido Berta, Piedmont, Italy 2021
- TORCOLATO RISERVA** 22
Vignaioli Contra Soarda, Veneto, Italy 2021
- TAWNY PORT** 15
Quinta do Infantado, Colheita 2010
- LATE BOTTLED VINTAGE PORT** 13
Warre's, Portugal 2009

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