

# COOKSHOP

## LUNCH

### OYSTERS

Oyster Pond, L.I.  
shallot mignonette, lemon **18**

### CHEESE

Nancy's Camembert, NY  
pasteurized sheep  
& cow milk

St. Germain, WI  
pasteurized goat milk

Grayson, VA  
raw cow milk

semolina-raisin bread, orange marmalade, candied walnuts **24**

## STARTERS

**DEVEILED EGGS 14**  
Arctic char rillette

**FOCACCIA 12**  
whipped ricotta, olive oil,  
lemon, rosemary

**CHICKEN LIVER MOUSSE 15**  
pickles, focaccia crackers

**CHICKPEA SOUP 12**  
Napa cabbage, garlic, chile,  
tomato, salsa verde (V)

**PICKLED BEETS 15**  
whipped goat feta, dill, mint

**SPINACH TURNOVER 14**  
feta cheese, sultanas, walnuts,  
spicy tahini sauce

**BRAISED ARTICHOKE HEARTS 19**  
new potatoes, green garlic butter

**TEMPURA SHRIMP 18**  
Carolina shrimp,  
pickled vegetable aioli, lemon

**BRANDADE FRITTERS 13**  
house cured merluza, potato,  
garlic, charred chile aioli

## SALADS

**CHICORIES 18**  
anchovy-lemon vinaigrette,  
breadcrumbs

**BELGIAN ENDIVE (from California) 17**  
remoulade sauce, mustard, chile,  
creme fraiche, toasted hazelnuts

**CITRUS 18**  
cara cara, mandarin & blood orange,  
ruby red grapefruit, kumquat,  
red onion, mint, pink peppercorn,  
Meyer lemon vinaigrette (V)

**SHAVED RAW KING OYSTER  
MUSHROOMS 17**  
alpha tolman cheese, parsley,  
lemon, olive oil

**SAVOY SPINACH 18**  
toasted pistachios,  
medjool dates, ginger-lemon  
vinaigrette (V)

**BLACK CHICKPEA,  
WHEATBERRY & QUINOA 19**  
roasted squash, red onion,  
parsley, mint, sunflower seeds,  
ginger-chile vinaigrette (V)  
+ a fried egg **+2**

## VEGETABLES

**ROASTED SWEET POTATO 12**  
walnut-sage agresto

**DELICATA SQUASH CAPONATA 13**  
garlic, celery, olives, raisins, honey

**FRENCH FRIES 9**

**ROASTED SUNCHOKES\*\* 14**  
ajo blanco sauce (V)

**BAKED CANNELLINI BEANS 13**  
paprika, mustard, breadcrumbs

## SANDWICHES

**GRILLED CHEESE 19**  
artisanal Pawlet cheese & raw milk cheddar,  
maitake mushrooms, charred onion,  
house-made focaccia, mustard, potato chips

**FALAFEL 17**  
whole wheat pita, carrot slaw,  
cilantro, mint, tahini, harissa

**TUNA MELT 21**  
olive oil poached albacore tuna, olives,  
capers, red onions, fontina cheese,  
semolina raisin bread, arugula salad

**MERGUEZ SAUSAGE 20**  
house-made lamb sausage, chipotle, feta cheese,  
pickled vegetables, arugula, whole wheat pita

## ENTRÉES

**RIGATONI 24**  
organic semolina pasta,  
slow cooked tomato sauce,  
garlic, chile, stracciatella chese

**PAN ROASTED MERLUZA 27**  
tomato-navy bean ragout, mint,  
parsley, celery-pickled red onion relish

**STEAMED BOUCHOT MUSSELS 23**  
white wine, tomato, garlic, chile, oregano,  
grilled ciabatta bread

**CHARRED ONION PIZZA 24**  
provolone cheese, oregano, chile,  
organic flour

**ROASTED CHICKEN BREAST SALAD 25**  
mixed chicories, shaved fennel, honeycrisp apples,  
watermelon radishes, red wine vinaigrette,  
castelvetrano olive relish

**COOKSHOP BURGER 25**  
locally raised beef, raw milk cheddar,  
pickled red onion, French fries  
+ a fried egg **+2**

Chef : Wilfrin Fernandez-Cruz

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

## DRINKS

### COCKTAILS

- POMMELIER** 17  
vodka, calvados, lillet blanc,  
orchard apple
- RUBY SOHO** 17  
gin, campari, grapefruit, lemon
- MARMALADE SUNRISE** 17  
sag aragh (distilled raisin spirit),  
housemade orange marmalade, lime
- DISCO BUCK** 18  
bourbon, hibiscus, ginger, lemon
- EMBER GLOW** 17  
reposado tequila, pasilla, jalapeño, lime

### BEER

- WINTER LANDSCAPE BLACK LAGER** 12  
Industrial Arts, Beacon, NY 5.2% - 16oz
- LITTLE SIP IPA** 10  
Lawson's Finest, Waitsfield, VT 6.2% - 12oz
- LIGHT N' TIGHT LAGER - Sunday Beer Co** 9  
Brooklyn, NY 3.9% - 12oz
- PILSNER - Five Boroughs Brewing Co.** 10  
Brooklyn, NY 5.0% - 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
- PHONY NEGRONI** 12  
St. Agrestis, Brooklyn, NY
- PHONY MEZCAL 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,  
Loire Valley, France NV

### WHITE

- SAUVIGNON BLANC** 18  
Guy Baudin 'Les Charmes', Pouilly-Fumé, Loire Valley, France 2023
- 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 Volant' Central Coast, California 2023

### ROSE

- NERELLO MASCALESE** 17  
Firriato, Le Sabbie Dell'Etna, Sicily, Italy 2023

### RED

- PINOT NOIR** 17  
Trousse-Chemise, Willamette Valley, Oregon 2022
- GARNACHA** 18  
Bernabeleva, 'Navaherreros', Sierra de Gredos, Spain 2022
- ETNA ROSSO** 15  
Masseria Setteporte, Sicily, Italy 2021
- CABERNET SAUVIGNON** 20  
Trig Point 'Diamond Dust' Alexander Valley, California 2021

### DESSERT

- MOSCATO D'ASTI** 12  
Guido Berta, Piedmont, Italy 2023
- TAWNY PORT 10YR** 15  
Quinta do Infantado
- LATE BOTTLED VINTAGE PORT** 14  
Ferreira, Portugal 2015

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