

STARTERS

FOCACCIA 11

whipped ricotta, olive oil, lemon, rosemary

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

DEVILED EGGS 12

smoked paprika, chives

SPICED RED LENTIL SOUP 12

curry, tomato, garlic, harissa yogurt

TEMPURA CAROLINA SHRIMP 19

tartar sauce, capers, onion, lemon

SEASONAL CITRUS 16

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

SHAVED RAW KING OYSTER

MUSHROOMS 15

alpha toman cheese, parsley, lemon, olive oil

BABY LEEK GRATIN * 17

Vermont raw cow milk cheese, chile-creme fraiche, bread crumbs

BRAISED ARTICHOKE HEARTS 19

small potates, green garlic butter

PULLED PORK CROQUETTES 13

mustard, pickles

ARTISANAL CHEESES ** 21

Moses Sleeper- pasteurized cow milk, Cayuga Blue- pasteurized goat, Young Gouda-raw cow milk, semolina-raisin bread, dried fruit compote, candied walnuts

SALADS

ARUGULA & MUSTARD GREENS 17

heirloom radishes, goat milk feta, frizzled shallots

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
+ a fried egg 20

PIZZA & PASTA

ROASTED RED ONION PIZZA 21

Meyer lemon, provolone & crescenza cheese, oregano, chile, organic flour

SEDANINI 24

organic semolina pasta, slow cooked broccoli, sarvecchio cheese, garlic, chile, lemon

VEGETABLES

GRILLED ASPARAGUS 14

lemon, olive oil

ROASTED BRUSSELS SPROUTS 12

pickled currants

SWEET POTATO HASH 12

apples, sage, charred onions

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

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

ROASTED MUSHROOMS 20

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

COOKSHOP BURGER * 23

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

ENTREES

PAN SEARED PORGY FILLET 25

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

ROASTED CHICKEN SALAD 24

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

CHICKPEA RAGOUT 18

sauteéd escarole, tomato, garlic confit, seeds

* 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, warm 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

BAT FLIP SPRING ALE 12
Torch & Crown, New York, NY 4.3% - 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

SPARKLING MUSCADET 17/77
Louise Chereau 'Orgueil',
Sevre-et-Maine, Loire Valley, France 2020

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 2021

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

ROSÉ

GRENACHE & CINSAULT 15/68
Château de Pampelonne, Côtes de Provence,
France 2023

RED

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

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

SYRAH 🍷 ♦ 16/80
Etienne Bécheras, Crozes-Hermitage
Rhône Valley, France 2020

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

CABERNET SAUVIGNON 🍷 ⚙️ 20/88
Trig Point 'Diamond Dust'

DESSERT

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

TORCOLATO RISERVA 22
Vignaioli Contra Soarda, Veneto, Italy 2014

TAWNY 10yr PORT 15
Quinta do Infantado, Porto, Portugal

LBV PORT 13
Warre's, Portugal 2009

DRINKS
COOK

*Allergen: Nightshade

⚙️ BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌸 NATURAL/RAW