

COOKS HOP

DINNER

STARTERS

OYSTERS ON THE HALF SHELL * 18

Oyster Pond, NY shallot mignonette

FOCACCIA 7

whipped ricotta, olive oil, lemon, rosemary

LIONI BROOKLYN BURRATA 14

marinated English peas, lemon, focaccia crisps

FARM STAND RADISHES 10

herb butter, Syracuse salt crystals

TEMPURA RHODE ISLAND SQUID 15

frisée, fermented chile, cilantro, lime

SEA SCALLOP CRUDO 17

navel orange, lime, habanero chile, Syracuse salt

CHICKEN LIVER MOUSSE 15

focaccia toast, pickled vegetable

SALADS

GEM LETTUCES 14

mustard vinaigrette

DANDELION 15

sauce gribiche, mustard, hard cooked egg, tarragon, seasoned breadcrumbs

HEIRLOOM GRAINS ** 16

dried cherries, green olives, cucumber, chickpeas, radishes, beets, red onions, slow cooked broccoli, spicy walnuts

PIZZA & PASTA

ZUCCHINI PIZZA 22

spring onions, ricotta & sarvecchio cheese, lemon, basil, chile

SEDANINI 22

burst sungold tomatoes, garlic, basil, chile, sarvecchio cheese

MEAT & POULTRY

SPIT-ROASTED HALF CHICKEN 27

sugar snap peas, natural jus, salsa verde

GRAS-FED HANGER STEAK * 36

roasted potatoes, gem lettuce-blue cheese salad

FINGER LAKES LAMB * 34

seedless cucumbers, red onion, black olives, feta cheese, lemon, olive oil, fresh herbs

SMOKED BRISKET SANDWICH 22

whole grain mustard, red onion, marinated cabbage, gem lettuce

SEAFOOD

ALBACORE TUNA 28

anchoiade sauce, pistachios, anchovies, fennel-orange salad

SULLIVAN COUNTY TROUT 29

slow cooked broccoli, currants, oregano

WHOLE CHILLED MAINE LOBSTER 48

potato chips, aioli, lemon

VEGETABLE SIDES

BLISTERED SUGAR SNAP PEAS 10

salsa verde

WARM JERSEY ASPARAGUS 12

lemon, Syracuse salt crystals

MARINATED PERSIAN CUCUMBERS 10

dill

CRISP RUSSET POTATOES 10

chimichurri

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

COCKTAILS

MUST BE LIMONE 16

le moné meyer lemon apertif, rocky's botanical liqueur, lemon, club soda

SPRING & TONIC 16

greenhook gin, rhubarb & angelica bitters, elderflower, q tonic

THE FENNEL STRAW 15

ALB vodka, aperol, dry vermouth, fennel, strawberry, lemon

WATERMELON SUGAR 16

plantation 3 stars rum, blanc vermouth, watermelon

DISCO BUCK 16

buffalo trace bourbon, barrow's intense ginger, hibiscus

FROZEN PALOMA 15

espadin tequila blanco, grapefruit, lime, marash

FREE-SPIRITS

LEMON, LIME & BITTERS 7

lemon, lime, bitters, soda

ST. AGRESTIS PHONY NEGRONI 10

ATHLETIC BREWING 0% IPA 7

BEER & CIDER

'METRIC PILS' PILSNER 9

Industrial Arts, Beacon, NY 4.7% - 12oz

'WORKING CLASS HERO' SAISON 8

Cambridge Brewing, Cambridge, MA 4.5% - 12oz

'PEARLY WIT' WHITE ALE 10

Springdale, Framingham, MA 4.5% - 16oz

'LIGHT & TIGHT' LAGER 9

Sunday Beer Co., Brooklyn, NY 3.9% - 12oz

'INTERSECT' IPA 12

Torch & Crown, New York, NY 5.1% - 16oz

'UNIFIED PRESS' CIDER 9

Citizen Cider, Burlington, VT 5.2% - 12oz

FULL SPIRITS LIST



SPARKLING

RIESLING SEKT 14/68

Markus Molitor, Brut, Mosel, Germany NV

PET NAT ROSE 19/93

Alta Alella 'AUS', Penedès, Spain 2021 🍷

BALDWIN CIDER 12/58

South Hill Cider, Ithaca, NY 2020 🍷

WHITE

ALBARINO 14/68

Burgans, Rías Baixas, Spain 2020

SAUVIGNON BLANC 17/83

Marc Deschamps 'Porcheronnes' Pouilly Fumé, France 2019 🍷

DOURO BRANCO 18/88

Muxagat, Douro Valley, Portugal 2018 🍷

CHARDONNAY 16/78

Coquelicot Estate, Santa Ynez, CA 2018 🍷

ROSÉ

VENTOUX 13/63

Valcombe 'Cuvée Epicure', Rhône Valley, France 2020 🍷

AGLIANICO 18/88

San Salvatore 'Vetere', Campania, Italy 2021 🍷

ORANGE

GRENAICHE BLANC 13/63

Bonny Doon Vineyard, Central Coast 2021 🍷

RED

PAIS 18/88

Lonardo Erazo 'La Resistencia', Itata Valley, Chile 2019 🍷

PINOT NOIR 18/88

Patrick Noël 'Les Morogues', Menetou-Salon, France 2019 🍷

MALBEC 15/73

Cosse et Maisonneuve 'Le Fage', Cahors, France 2018 🍷

CABERNET SAUVIGNON 20/98

Ordeaux 'South Bank', Columbia Gorge, OR 2019 🍷

DESSERT

MOSCATO D'ASTI 10

Guido Berta, Piedmont, Italy 2020

TAWNY PORT 15

Quinta do Infantado, Colheita 2010

🌱 Biodynamic

🍷 Organic/Sustainable

🍷 Natural/Raw

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