

STARTERS

TOMATO SOUP 13

cucumber relish, Riesling, mint

NEW YORK TABLE GRAPES 16

pressed yogurt, honey, mint

CAPIROTADA 17

(Latin Style bread pudding) caramelized apples, dried plums, sultanas, vanilla cream

DEVILED EGGS 14

tuna salpicon, scallions

CAROLINA SHRIMP SALAD 19

cucumbers, red onions, cilantro, roasted-chile-honey vinaigrette

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

CHICKEN LIVER MOUSSE 14

pickles, focaccia crackers

PICKLED BABY BEETS 15

whipped goat feta, dill

AUTUMN FRUIT SALAD 18

bartlett pear, honeycrisp apple, New York table grapes, shaved fennel, mascarpone dressing

LITTLE GEM LETTUCES 17

sherry vinegar, olive oil, radishes

ARTISANAL CHEESES ** 24

Moses Sleeper- pasteurized cow milk, Cayuga Blue- pasteurized goat, Young Gouda-raw cow milk, semolina-raisin bread, NY table grapes, candied walnuts

BUTTERMILK-CORNMEAL PANCAKES 18

caramelized apples, whipped cream

BAKED EGGS* 17

salsa verde, Sarvecchio cheese, chicory salad, toast

HUEVOS RANCHEROS* 21

black beans, ranchero sauce, monterey jack cheese, crème fraîche, tortilla crisps, pickled jalapeño

SCRAMBLED EGGS 18

roasted zucchini, chile, basil, whipped goat cheese, toast

POACHED EGGS* 19

soft cooked polenta, sauteed spinach, fonduta sauce

WHEATBERRY & CRANBERRY

BEAN SALAD 18

kale, cauliflower, sweet potato, pumpkin seeds, citrus-chile vinaigrette
+ a fried egg +2

COOKSHOP EGG SANDWICH* 16

fried egg, monterey jack cheese, harissa, cabbage slaw, potato hash
+house cured ham +3

BEEFSTEAK TOMATO SANDWICH 18

basil aioli, housemade potato chips, sourdough pullman

PAN BAGNAT SANDWICH 18

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

ROASTED CHICKEN BREAST SALAD 25

mixed chicories, shaved fennel, watermelon radishes, red wine vinaigrette, castelvetro olive relish

COOKSHOP BURGER* 25

locally raised beef, raw milk cheddar, pickled red onion, sesame bun, French fries
+ a fried egg +2

BREAKFAST SWEETS

BUTTERMILK BISCUIT 8

peach jam, butter

CINNAMON BUN 10

cream cheese icing

BEIGNETS 13

Dipalo's ricotta, peach jam

LEMON-POPPY SEED SCONE 9

honey butter

SIDES

WHOLE WHEAT

SOURDOUGH TOAST 8

peach jam, herb butter, olive oil

BREAKFAST SAUSAGES 11

POTATO HASH 8

FRENCH FRIES 9

COOKSHOP

BRUNCH

BLOODY MARYS

COOKSHOP MARY 16
vodka, house mary mix, salt

COOKSHOP MARIANNA 16
jalapeno infused tequila, chili lime, salt rim

BLOODY BLT 16
vodka, house mary mix, bacon, lettuce

COCKTAILS

FROZEN PALOMA 17
tequila, grapefruit, lime

LIVE FROM THE GARDEN 17
gin, cucumber, apple, elderflower

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

BEER & CIDER

HIGH BRAU OKTOBERFEST 14
T&C., New York, NY, 5.5% - 16oz

HAZY RAYS IPA 10
Lawson's Brewery, Waitsfield, VT 5.3% - 12oz

LIGHT N' TIGHT LAGER 9
Sunday Beer Co., Brooklyn, NY 3.9% - 12oz

METRIC PILSNER 10
Industrial Arts, Beacon, NY 4.7% - 12oz

RUN WILD N/A IPA 9
Athletic Brewing Company, Milford, CT - 12oz

BEST DAY N/A KÖLSCH 9
Best Day Brewing, Saulsalito, CA - 12oz

SPARKLING

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

CINSAULT PET-NAT 🌸 16/73
Lubanzi 'Rainboat', Swartland, South Africa 2023

BALDWIN CIDER 🍷 12/54
South Hill Cider, Ithaca, NY 2020

WHITE

ALBARIÑO 15/65
Familia Torres "Pazo das Bruxas," Rias Baixas, Spain 2022

SAUVIGNON BLANC 🍷 18/80
Guy Baudin 'Les Charmes' Pouilly-Fumé, Loire Valley,
France 2021

CHARDONNAY 🍷 16
Domaine Damien Martin, Mâcon-Verzé, Burgundy, France
2023

KERNER 🍷 17/77
Abbazia di Novacella, Alto Adige, Italy 2022

SKIN CONTACT

GRENACHE BLANC 14
Bonny Doon 'Le Cigare', Central Coast, CA 2023

FREE-SPIRITS

FREE RADICAL FIZZ 10
goji & blueberry, catskill honey, lemon, soda

FRESH-PRESSED WATERMELON 12

ST. AGRESTIS PHONY NEGRONI 12

ROSÉ

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

BARBERA, DOLCETTO 17/77
Idlewild 'The Flower', Mendocino, California 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

CABERNET SAUVIGNON 🍷 ⚙️ 20/88
Trig Point 'Diamond Dust'
Alexander Valley, CA 2021

DESSERT

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

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

LBV PORT 13
Warre's, Portugal 2009



BIODYNAMIC



ORGANIC/SUSTAINABLE



NATURAL/RAW

**DRINKS
COOK**

BRUNCH