

COOKSHOP

BRUNCH

BREAKFAST PASTRIES

BUTTERMILK BISCUIT	8
<i>strawberry jam, butter</i>	
CINNAMON BUN	8
<i>cream cheese icing</i>	
BEIGNETS	10
<i>Dipalo's ricotta, strawberry jam</i>	
STRAWBERRY SHORT CAKE	10
<i>Jersey strawberries, whipped cream</i>	
COOKIE PLATE	7
<i>toasted sesame milk chocolate; lemon sugar; ginger-molasses; salted chocolate shortbread</i>	

STARTERS

JERSEY BLACKBERRIES	12
<i>honey sweetened buttermilk, mint</i>	
CHILLED YELLOW TOMATO SOUP	12
<i>Riesling, mint, cucumber relish</i>	
FARM STAND RADISHES	10
<i>herb butter, Syracuse salt crystals</i>	
CHICKEN LIVER MOUSSE	15
<i>focaccia toast, pickled vegetables</i>	
HEIRLOOM TOMATOES	17
<i>basil, bulbing onion, Syracuse salt, olive oil</i>	

SEAFOOD

OYSTERS ON THE HALF SHELL	18
<i>Oyster Pond, NY, shallot mignonette</i>	
HOUSE SMOKED BLUEFISH SALPICON	14
<i>scallions, creme fraiche, sourdough</i>	
1/2 CHILLED MAINE LOBSTER	24
<i>potato chips, aioli, lemon</i>	

BRUNCH

HOUSE MADE WHEAT BRAN CEREAL **	12
<i>mixed berries (choice of yogurt, whole or oat milk)</i>	
DUTCH BABY "PANCAKE"	14
<i>macerated peaches & blueberries, lemon curd cream</i>	
SCRAMBLE	16
<i>roasted zucchini, basil, creme fraiche, toast</i>	
POACHED EGGS *	17
<i>sliced beefsteak tomatoes, basil puree, garlic, red wine vinegar, grana cheese</i>	
BAKED EGGS *	15
<i>salsa verde, sarvecchio cheese, toast</i>	
HUEVOS RANCHEROS *	18
<i>black beans, ranchero sauce, monterey jack cheese, creme fraiche, crispy tortilla, pickled jalapeño</i>	
COOKSHOP EGG SANDWICH *	15
<i>fried egg, fontina, caramelized onion jam, chile, arugula, potato hash + house smoked ham</i>	18
HEIRLOOM GRAINS **	18
<i>poached egg, dried cherries, green olives, cucumbers, chickpeas, radishes, beets, red onions, broccoli, spicy walnuts</i>	
ROASTED CHICKEN BREAST SALAD	23
<i>gem lettuces, Persian cucumbers, cherry tomatoes, radishes & fennel, mustard vinaigrette, salsa verde</i>	
COOKSHOP BURGER *	23
<i>locally raised beef, raw milk cheddar, pickled red onion, sesame bun, french fries + a fried egg</i>	25

SIDES

WHOLEWHEAT SOURDOUGH TOAST	6	POTATO HASH	8
<i>strawberry jam, herb butter, olive oil</i>		<i>russet potatoes, onions, garlic, paprika, oregano</i>	
BREAKFAST SAUSAGE	10	FRENCH FRIES	7
MARINATED BEEFSTEAK TOMATOES	12	MARINATED PERSIAN CUCUMBERS	10
<i>basil, red wine vinegar, olive oil</i>		<i>dill</i>	

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

**Contains nuts

BLOODY MARYS

COOKSHOP MARY 14

ALB vodka, house mary mix, salt

BLOODY MARIANNA 14

jalapeño infused tequila, chili, lime, salt rim

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

old forester bourbon, barrow's intense ginger, hibiscus

FROZEN PALOMA 15

espadin tequila blanco, grapefruit, lime, marash

FREE-SPIRITS

GREEN JUICE 10

spinach, apple, carrot, celery & parsley

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

SPARKLING

RIESLING SEKT 14/68
Markus Molitor, Mosel, Germany NV 🍷

PET NAT ROSE 16/77
Lubanzi, Swartland, South Africa 2021

BALDWIN CIDER 12/58
South Hill Cider, Ithaca, NY 2020 🍷

WHITE

SAUVIGNON BLANC 18/81
M. Deschamps 'Vignes de Berge' Pouilly Fumé, France 2019 🍷

CHARDONNAY 15/68
Maison Noir, 'Knock on Wood', Yamhill-Carlton, OR 2020

VIIGNIER 16/72
Casale del Giglio, Lazio, Italy 2021 🍷

ROSÉ

AGLIANICO 18/88
San Salvatore 'Vetere', Campania, Italy 2021 🍷

VENTOUX 13/63
Valcombe 'Cuvée Epicure', Rhône Valley, France 2021 🍷

ORANGE

GRENACHE BLANC 13/63
Bonny Doon Vineyard, Central Coast, CA 2021 🍷

RED

PINOT NOIR 16/72
François Cazin, Cheverney, France 2020 🍷

PETITE SIRAH 14/63
Fleur de California, North Coast, CA 2018

CABERNET SAUVIGNON 20/90
Ordeaux 'South Bank', Columbia Gorge, OR 2019 🍷

PRIMITIVO 18/81
Trulo di Pezza, 'Licurti', Puglia, Italy 2018 🍷

DESSERT

MOSCATO D'ASTI 10
Guido Berta, Piedmont, Italy 2020

TAWNY PORT 15
Quinta do Infantado, Colheita 2011

🌱 Biodynamic

🍷 Organic/Sustainable

🍷 Natural/Raw

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