

COOKSHOP

LUNCH

OYSTERS

Beausoleil, N.B.
shallot mignonette, lemon 22

CHEESE

Nancy's Camembert, NY
pasteurized sheep
& cow milk

Urdang, VT
pasteurized goat milk

Grayson, VA
raw cow milk

semolina-raisin bread, orange marmalade, candied walnuts 24

STARTERS

DEVILED EGGS 14
tuna salpicon, scallions

COUNTRY STYLE PATE 17**
pickles, pistachios, mustard,
grilled country sourdough toast

FOCACCIA 12
whipped ricotta, olive oil,
lemon, rosemary

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

PICKLED BABY BEETS 15
whipped goat feta, dill, mint

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

SEAFOOD FRITTO MISTO 18
shrimp, mussels, hake, squid,
Meyer lemon aioli

**SMOKED SULLIVAN
COUNTY TROUT 17**
tangerine, pickled red onion,
pomegranate seeds

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

SALADS

**WHEATBERRY & CANNELLINI
BEANS 19**
kale, cauliflower, sweet potato,
pumpkin seeds, citrus-chile
vinaigrette (V)
+ a fried egg +2

CHICORIES 18
breadcrumbs, anchovy-lemon
vinaigrette

ORGANIC NAPA CABBAGE 17
sherry vinegar-chile vinaigrette,
shaved grana cheese

CITRUS 18
cara cara & blood orange,
satsuma mandarin, ruby red grapefruit,
red onion, mint, pink peppercorn,
Meyer lemon vinaigrette

SAVOY SPINACH 18
toasted pistachios, medjool
dates, ginger-lemon vinaigrette

VEGETABLES

FRENCH FRIES 9

ROASTED SWEET POTATO 12
walnut-sage agresto

**CHARRED BRUSSELS
SPROUTS 14**
pickled sultanas, garlic, lemon (V)

ROASTED SUNCHOKES 14**
ajo blanco sauce (V)

HONEYNUT SQUASH 14
spicy seed mix, cider syrup

SANDWICHES

GRILLED CHEESE 19
artisanal Pawlet cheese & raw milk cheddar,
broccoli rabe, house-made focaccia, mustard,
hand-cut Russet 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,
chicory salad

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

ENTRÉES

SEDANINI 25
organic semolina pasta, chanterelle
mushrooms, shallots, chile, lemon,
grana cheese

MONTAUK PORGY 27
slow cooked sprouting cauliflower,
ajo blanco sauce (olive oil, garlic,
almonds, sourdough)

BRUSSELS SPROUTS PIZZA 24
charred Brussels sprouts, lemon zest,
spicy ricotta, provolone cheese,
organic flour

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

STEAMED BOUCHOT MUSSELS 20
white wine, tomato, garlic, chile, oregano,
grilled country sourdough

Chef : Wilfrin Fernandez-Cruz

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

DRINKS

COCKTAILS

- COLD BREW STATE OF MIND** 18
frozen espresso martini - vodka, cold brew
- 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

- APRES WINTER ALE** 14
Torch & Crown, New York, NY 5.6% - 16oz
- HAZY RAYS IPA - Lawson's** 10
New York, NY 5.3% - 12oz
- LIGHT N' TIGHT LAGER - Sunday Beer Co** 9
Brooklyn, NY 3.9% - 12oz
- METRIC PILSNER - Industrial Arts** 10
Beacon, NY 4.7% - 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,

WHITE

- SAUVIGNON BLANC 18
Roger Pabiot 'Silex' Pouilly-Fumé Loire Valley, France 2022
- 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' Central Coast, California 2023

ROSE

- BARBERA, DOLCETTO 17
Idlewild 'The Flower', Mendocino, California 2023

RED

- PINOT NOIR 17
Trousse-Chemise, Willamette Valley, Oregon 2022
- ETNA ROSSO 15
Masseria Setteporte, Sicily, Italy 2021
- SYRAH 19
Etienne Bécheras, St. Joseph, Rhône Valley, France 2020
- 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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