

STARTERS

CHILLED TOMATO SOUP 13

cucumber relish, Riesling, mint

MIXED BERRIES 16

blueberries, raspberries, blackberries, strawberries, pressed yogurt, honey, mint

DEVEILED EGGS 14

tuna salpicon, scallions

CAROLINA SHRIMP SALAD 19

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

CHILLED 1/2 MAINE LOBSTER 28

French fries, aioli, lemon

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

MUSHROOM EMPANADA 12

provolone cheese, spicy peach jam

FARM STAND RADISHES 11

herbed butter, Syracuse salt crystals

STONE FRUIT SALAD 18

peaches, nectarines, plums, shaved fennel, lemon, olive oil, mascarpone-pomegranate dressing

HEIRLOOM TOMATOES 19

red onion, basil, salt crystals, olive oil

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

macerated nectarines, whipped cream

BAKED EGGS* 17

salsa verde, Sarvecchio cheese, litte gem salad, toast

HUEVOS RANCHEROS* 21

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

SCRAMBLED EGGS 18

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

POACHED EGGS* 19

marinated beefsteak tomatoes, fonduta sauce, basil, bread crumbs

BUTTER BEAN & QUINOA SALAD 18

kale, cucumbers, dill vinaigrette, lemon, marinated cherry tomatoes
+ a fried egg +2

COOKSHOP EGG SANDWICH* 16

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

BEEFSTEAK TOMATO SANDWICH 18

basil aioli, sprouts, housemade potato chips, sourdough pullman

PAN BAGNAT SANDWICH 18

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

ROASTED CHICKEN BREAST SALAD 25

gem lettuces, cucumbers, radishes, vine beans, cherry tomatoes, red wine vinaigrette, pickle 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

SIDES

WHOLE WHEAT

SOURDOUGH TOAST 8

peach jam, herb butter, olive oil

HOUSE CURED & SMOKED BACON 12

BREAKFAST SAUSAGES 11

POTATO HASH 8

FRENCH FRIES 9

BRUNCH

BLOODY MARYS

COOKSHOP MARY 16
ALB vodka, house mary mix, salt

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

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

COCKTAILS

FROZEN PALOMA 17
tequila, grapefruit, lime

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

ROSE SPRITZ 16
cocchi americano rosa, lemon, spumante

SUMMER LOVIN' 17
vodka, watermelon, vermouth blanc, lime

DISCO BUCK 17
bourbon, hibiscus, ginger, lemon

WALKING ON SUNSHINE 17
tequila, mezcal, ancho reyes verde,
jalalpeño-chipotle agave, smoked paprika

BEER & CIDER

SHARE HOUSE SUMMER ALE 14
T&C., New York, NY, 5.4% - 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 14/63
Burgans, 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
COCKTAILS
BEER & CIDER
DESSERT

BRUNCH