

STARTERS

DEVEILED EGGS 14

Arctic char rillette

BUTTERMILK BISCUIT 9

apple jam, whipped butter

COOKSHOP SEEDED BIALY 7

caramelized onions, Jones Farm cream cheese

BRANDADE FRITTERS 13

house cured merluza, potato, garlic, charred chile aioli

CHICKPEA SOUP 12

Napa cabbage, garlic, chile, tomato, salsa verde

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

CHICKEN LIVER MOUSSE 15

pickles, focaccia crackers

CAYUGA COUNTY MULTI-GRAIN PORRIDGE 16

grapefruit brulee, pressed yogurt,
candied walnuts, apple cider syrup

CITRUS SALAD 18

cara cara & blood orange, kumquat,
mandarin, oro blanco, red onion, mint,
pink peppercorn, Meyer lemon vinaigrette

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

slow cooked broccoli, chile, whipped feta cheese, toast

POACHED EGGS* 18

soft cooked polenta, sauteed spinach, fonduta sauce

BLACK CHICKPEA, WHEATBERRY & QUINOA SALAD 19

roasted squash, parsley, mint, red onion, sunflower seeds,
ginger-chile vinaigrette
+ a fried egg +2

COOKSHOP EGG SANDWICH* 18

two fried eggs, house-cured bacon, fontina cheese,
slow cooked spicy broccoli rabe, aioli, whole wheat bread

FALAFEL SANDWICH 17

whole wheat pita, carrot slaw, cilantro, mint, tahini, harissa

TUNA MELT SANDWICH 21

olive oil poached albacore tuna, olives, capers, red onions,
fontina cheese, semolina raisin bread, chicory salad

ROASTED CHICKEN BREAST SALAD 25

mixed chicories, shaved fennel, honeycrisp apples,
watermelon radishes, red wine vinaigrette,
castelvetrano olive relish

COOKSHOP BURGER* 25

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

FRESH JUICE

ORANGE | \$10

RUBY GRAPEFRUIT | \$10

GREEN JUICE | \$12

cucumber, apple, ginger, parsley, spinach

BREAKFAST SWEETS

CINNAMON BUN 10

cream cheese icing

CORNMEAL-HONEY BUNDT 9

honey mousse

BEIGNETS 13

Dipalo's ricotta, mocha sauce

LEMON-POPPY SEED SCONE 9

honey butter

SIDES

CIABATTA TOAST 8

orange marmalade, herb butter, olive oil

YUKON GOLD POTATO GRATIN 9

roasted onion, oregano, Monterey cheese, paprika

BREAKFAST SAUSAGES 11

HOUSE-CURED BACON 12

FRENCH FRIES 9

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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

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

EMBER GLOW 17
reposado tequila, pasilla, jalapeno, lime

POMMELIER 17
vodka, calvados, lillet blanc, orchard apple

MARMALADE SUNRISE 17
sag aragh (distilled raisin spirit),
housemade orange marmalade, lime

RUBY SOHO 17
gin, campari, grapefruit, lemon

DISCO BUCK 18
bourbon, hibiscus, ginger, lemon

BEER & CIDER

WINTER LANDSCAPE Black Lager 12
Industrial Arts., Beacon , NY, 5.2% - 16oz

LITTLE SIP IPA 10
Lawson's Brewery, Waitsfield, VT 6.2% - 12oz

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

PILSNER 10
Five Boroughs Brewing Co., Brooklyn , NY, 5.0% - 12oz

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

BEST DAY N/A KÖLSCH 9
Best Day Brewing, Sausalito, 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 🍷 18/85
Guy Baudin 'Les Charmes' Pouilly-Fumé, Loire Valley, France 2023

CHARDONNAY 🍷 16 / 75
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

ST. AGRESTIS PHONY NEGRONI 12

and PHONY MEZCAL NEGRONI 12

ROSÉ

NERELLO MASCALESE 17/80
Firriato, Le Sabbie Dell'Etna, Sicily 2022

RED

PINOT NOIR 17/77
Trousse-Chemise, Willamette Valley, OR 2022

GARNACHA 18/85
Bernabeleva, 'Navaherreros' Gredos, Spain 2022

ETNA ROSSO 🍷 15/68
Masseria Setteporte, Sicily, Italy 2021

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**

BRUNCH