

STARTERS

FOCACCIA 9

whipped ricotta, olive oil, lemon, rosemary

GREEN JUICE 10

spinach, apple, carrot, celery & parsley

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY, shallot mignonette

VEGETABLE SOUP 11

braised root vegetables, cabbage, chickpeas, chipotle-garlic broth, pickled red onions, cilantro

1/2 CHILLED MAINE LOBSTER 24

potato chips, aioli, lemon

LIONI BROOKLYN BURRATA 16

roasted onion compote, cipollinis, leeks, red wine vinegar, honey, rosemary, focaccia crisps

ARTISANAL CHEESES** 19

Cowles chèvre- goat milk, Swallow Tail Tomme- raw cow milk, Grayson- raw cow milk; raisin bread, dried fruit compote, candied walnuts

CHICKEN LIVER MOUSSE 15

focaccia toast, pickled vegetables

CRISP BRUSSELS SPROUTS** 17

ajo blanco, almonds, currants, marash, lemon

ROASTED HONEYNUT SQUASH 16

maple sweetened harissa yogurt, seeds

FARM STAND CRUDITÉ 14

celery hearts, treviso, radish, fennel, carrots, herbed butter, Syracuse salt crystals

SALADS

TREVISO 15

anchovy, lemon, garlic, mustard, breadcrumbs

AUTUMN LETTUCES 16

castelfranco, escarole, kale, bartlett pear, sarvecchio cheese, red wine vinaigrette

WILD RICE & LENTIL 18

kale, roasted sweet potatoes, apples, grapes, mint, parsley, spicy sunflower seeds

PIZZA & PASTA

BRUSSELS SPROUTS PIZZA 24

bartlett pear, grayson cheese, caramelized onion-chile jam

CALZONE 22

roasted mushrooms, spinach, provolone & goat cheese, caramelized onions, chile, gem salad

SEDANINI 23

broccoli di cicco, garlic, chile, lemon, sarvecchio cheese

SIDES

ROASTED SWEET POTATOES 12

red wine-feta vinaigrette

BROCCOLI DI CICCICO 12

chile, garlic, salsa verde

CRISP RUSSET POTATOES 10

chimichurri

FRENCH FRIES 7

SANDWICHES

FALAFEL 18

whole wheat pita, cabbage, chile paste, tahini, kale salad

TUNA MELT 21

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

SMOKED BRISKET 22

whole grain mustard, B&B pickles, caramelized onion jam, marinated cabbage, arugula salad

COOKSHOP BURGER* 23

locally raised beef, raw milk cheddar, pickles, sesame bun, french fries

ENTREES

WHOLE 16 OZ LONG ISLAND

FLUKE 34

shaved fennel, salmoriglio

SEARED ALBACORE TUNA 28

provençal style fish sauce, leek, fennel, olive relish

ROASTED CHICKEN SALAD ** 23

gem lettuces, radicchio, apple, daikon radishes, spicy pecans, red wine vinaigrette, salsa verde

FOODS
S
K
O
O
C
C

LUNCH

COCKTAILS

FORSYTHIA 16

quinquina, apple blossom

BLACK TIE OPTIONAL 16

gin, pear, maraschino, tonic

KING CRIMSON 16

vodka, amontillado sherry, pomegranate, lemon

HOLY TRINITY 16

sotol, celery, ginger, lemon

CRANBERRY NEGRONI 16

gin, sweet vermouth, cranberry

SPICED TODDY 16

bourbon, cinnamon, allspice, maple, lemon

BEER & CIDER

METRIC PILS PILSNER 9

Industrial Arts, Beacon, NY 4.7% - 12oz

LEAF PILE PUMPKIN ALE 9

Greenport Brewing, Greenport, NY 5.2% - 12oz

RARE VOS AMBER ALE 9

Ommegang, Cooperstown, NY 6.5% - 16oz

LITE & TIGHT LAGER 9

Sunday Beer Co., Brooklyn, NY 3.9% - 12oz

INTERSECT IPA 12

Torch & Crown, New York, NY 5.1% - 16oz

WIT'S UP CIDER 9

Citizen Cider, Burlington, VT 6.2% - 12oz

SPARKLING

RIESLING SEKT 🍷 14/63

Markus Molitor, Brut, Mosel, Germany NV

ROSE PET-NAT 🌸 15/68

Field Recordings, Paso Robles, CA 2021

BALDWIN CIDER 🍷 12/54

South Hill Cider, Ithaca, NY 2020

NON-ALCOHOLIC BUBBLES 12/54

Dr. Fischer 'Steinbock Zero', Saar, Germany NV

WHITE

ALBARIÑO 14/63

Burgans, Rias Baixas, Spain 2021

SAUVIGNON BLANC 🍷 18/81

M. Deschamps 'Les Vignes de Berge' Pouilly Fumé, France 2019

CHARDONNAY 15/68

Maison Noir 'Knock on Wood', Yamhill-Carlton, OR 2020

VIOGNIER 🍷 16/72

Casale del Giglio, Lazio, Italy 2018

FREE-SPIRITS

CELRAY SELTZER 9

celery, ginger, lime, seltzer

ATHLETIC BREWING 0% IPA 7

LEMON, LIME & BITTERS 7

lemon, lime, bitters, soda

ST. AGRESTIS PHONY NEGRONI 10

ROSÉ

VENTOUX 🍷 15/59

Valcombe 'Cuvée Epicure', Rhône Valley, France 2021

AGLIANICO 🍷 🌸 18/81

San Salvatore 'Vetere', Campania, Italy 2021

ORANGE

VERDELHO + 🌸 16/72

Forlorn Hope 'Queen of the Sierra', Sierra Foothills, CA 2020

RED

PINOT NOIR 🍷 17/77

Ayres, Willamette Valley, OR 2021

SYRAH + GRENACHE 15/68

Le P'tit Paysan 'Le P'tit Pape', Central Coast, CA 2019

BLAUFRANKISCH 🍷 17/77

Nittnaus 'Kaulk und Schiefer', Burgenland, Austria 2020

CABERNET SAUVIGNON 🍷 🌸 20/90

Pied a Terre 'Love on Mars', Sonoma County, CA 2019

PRIMITIVO 🍷 18/81

Trullo di Pezza 'Licurti', Puglia, Italy 2018

DESSERT

MOSCATO D'ASTI 10

Guido Berta, Piedmont, Italy 2020

TORCOLATO RISERVA 22

Vignaioli Contra Soarda, Veneto, Italy 2014

TAWNY PORT 15

Quinta do Infantado, Colheita 2010

LBV PORT 13

Warre's, Portugal 2009

FOOTNOTES