

STARTERS

DEVEILED EGGS 14
tuna salpicon, scallions

BUTTERMILK BISCUIT 9
pear jam, whipped butter

COOKSHOP SEEDED BIALY 7
caramelized onions, Jones Farm cream cheese

PULLED PORK CROQUETTES 13
pickles, mustard

CHICKPEA SOUP 12
cabbage, garlic, chile, tomato, salsa verde

OYSTERS ON THE HALF SHELL* 18
Oyster Pond, NY., shallot mignonette

**CAYUGA COUNTY MULTI-GRAIN
PORRIDGE 16**
grapefruit brulee, pressed yogurt, almond crunch,
apple cider syrup

**SMOKED SULLIVAN
COUNTY TROUT SALAD 17**
seeded bialy, cream cheese, pickles

CITRUS SALAD 18
cara cara & blood orange, mandarin,
red grapefruti, 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

**WHEATBERRY & CANNELLINI
BEAN SALAD 19**
kale, cauliflower, sweet potato, pumpkin seeds,
citrus-chile vinaigrette
+ a fried egg +2

COOKSHOP EGG SANDWICH* 18
two fried eggs, house-cured bacon, fontina cheese,
slow cooked spicy broccoli rabe, aioli, ciabatta 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

JUICES

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, pear jam

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

HOUSE-CURED & SMOKED BACON 12

BREAKFAST SAUSAGES 11

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

APRES Winter Ale 14
T&C., New York, NY, 5.6% - 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

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, 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 15/65
Familia Torres "Pazo das Bruxas," Rias Baixas, Spain 2022

SAUVIGNON BLANC 🍷 18/80
Roger Pabiot 'Silex' Pouilly-Fumé, Loire Valley, France 2022

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

ST. AGRESTIS PHONY NEGRONI 12

and PHONY MEZCAL NEGRONI 12

🌿 BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌿 NATURAL/RAW

ROSÉ

GRENACHE CINSAULT 15/70
Le Caillou, Côtes-du-Rhône, France 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

SYRAH 🍷 ♦ 19/90
Etienne Bécheras, St. Joseph, 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

DRINKS BOOK

BRUNCH