

# COOKSHOP

DINNER

## OYSTERS

Oyster Pond, L.I.  
shallot mignonette, lemon 18

## CHEESE

Moses Sleeper, VT pasteurized cow milk  
Cayuga Blue, NY pasteurized goat milk  
Young Gouda, WI raw cow milk

semolina-raisin bread, berries, candied walnuts 24

## SNACKS

**DEVILED EGGS 14**  
tuna salpicon, chives

**MARINATED MELON 12**  
lime, chile

**PULLED PORK CROQUETTES 13**  
pickles, mustard

**FOCACCIA 12**  
whipped ricotta, olive oil,  
lemon, rosemary

**FARM STAND RADISHES 11**  
herbed butter, Syracuse salt crystals

## STARTERS

**CHILLED TOMATO SOUP 13**  
cucumber relish, Riesling, mint

**CRISP SQUASH BLOSSOMS 18**  
tempura, charred tomato sauce,  
basil, grana cheese

**STONE FRUIT SALAD 18**  
apricots, peaches, nectarines, plums,  
shaved fennel, lemon, olive oil,  
mascarpone-pomegranate dressing

**CAROLINA SHRIMP SALAD 19**  
cucumbers, red onions, cilantro,  
roasted chile-lime-honey vinaigrette

**LIONI STRACCIATELLA 18**  
roasted eggplant, corn, tomato,  
chile, garlic, basil, grilled country  
sourdough

**HOUSE CURED HAM 16**  
shaved melon

## SALADS

**LITTLE GEM LETTUCES 17**  
sherry vinegar, olive oil, radishes

**MARKET VEGETABLES 18**  
vine beans, cucumber, grape  
tomatoes, red onion, radishes, basil,  
anchovy-lemon vinaigrette

**HEIRLOOM TOMATOES 19**  
red onion, basil, salt crystals,  
olive oil

## PIZZA & PASTA

**ZUCCHINI PIZZA 24**  
charred cherry tomatoes,  
basil-ricotta, provolone cheese,  
chile, organic flour

**SPAGHETTI 24**  
basil pesto, garlic, walnuts, grana  
cheese, olive oil, organic semolina

**SEDANINI 25**  
organic semolina pasta  
burst sun-gold tomatoes, garlic,  
chile, basil, whipped lemon-ricotta

## SEAFOOD

**CHILLED POACHED  
ARCTIC CHAR 26**  
cucumbers, cherry tomatoes,  
dill, champagne vinegar

**CHILLED MAINE LOBSTER  
HALF 28  
WHOLE 52**  
French fries, aioli, lemon

**SEA SCALLOPS  
A LA PLANCHA 31**  
sweet corn pudding,  
charmoula sauce

## POULTRY & MEAT

**SPIT-ROASTED HALF CHICKEN 28**  
vine beans, salsa verde

**CONFIT DUCK LEG 30**  
butter bean salad, celery, scallions, dill,  
chile, red wine vinegar, marinated cherries

**ALL-NATURAL "DENVER" STEAK 42**  
charred tomato sauce, garlic, chile,  
roasted potato wedges

**COOKSHOP BURGER 25**  
locally raised beef, raw milk cheddar,  
pickled red onion, sesame bun, French fries

## VEGAN

**BUTTER BEAN & QUINOA SALAD 18**  
kale, cucumbers, dill vinaigrette, lemon,  
marinated cherry tomatoes

**ROASTED PORK SHOULDER 34**  
Berkshire pork, purslane,  
brandy-marinated peaches

## VEGETABLES

**BLISTERED CORBACI PEPPERS 12**  
vinegar, olive oil, capers

**SLICED BEEFSTEAK TOMATO 12**  
olive oil, basil, salt crystals

**CHARRED VINE BEANS 12**  
salsa verde

**BUTTER BEAN SALAD 12**  
celery, scallions, dill, chile,  
red wine vinegar

**GRILLED CORN ON THE COB 9**  
herbed butter, lime

**Chef : Wilfrin Fernandez-Cruz**

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

## DRINKS

### COCKTAILS

- FROZEN PALOMA** 17  
tequila, grapefruit, lime
- WALKING ON SUNSHINE** 17  
tequila, mezcal, ancho reyes verde,  
jalapeño-chipotle agave, smoked paprika
- ROSE SPRITZ** 16  
cocchi americano rosa, lemon, spumante
- LIVE FROM THE GARDEN** 17  
gin, cucumber, apple, elderflower
- DISCO BUCK** 17  
bourbon, hibiscus, ginger, lemon
- CHELSEA STATE OF MIND** 18  
vodka, kalamansi citrus, berry

### BEER

- SHARE HOUSE SUMMER ALE - T & C** 14  
New York, NY 5.4% - 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

- WIT'S UP - Citizen Cider** 10  
Burlington, VT 6.2% - 12oz
- BALDWIN CIDER - South Hill Cidery** 12  
Ithaca, NY 8.5% - 5oz Glass

### FREE SPIRITS

- FREE RADICAL FIZZ** 10  
goji & blueberry, catskill honey,  
lemon, soda
- FRESH-PRESSED WATERMELON** 12
- PHONY NEGRONI** 12  
St. Agrestis, Brooklyn, NY

## WINES BY THE GLASS

### SPARKLING

glass

- SPARKLING MUSCADET** 17  
Louise Chereau 'Orgeuil', Muscadet Sevre-et-Maine,  
Loire Valley, France NV
- CINSAULT PET-NAT** 16  
Lubanzi 'Rainboat', Swartland, South Africa 2023

### WHITE

glass

- SAUVIGNON BLANC** 18  
Guy Baudin 'Les Charmes' Pouilly-Fumé  
Loire Valley, France 2021
- ALBARINO** 14  
Burgans, Rias Baixas, Spain 2022
- CHARDONNAY** 16  
Domaine Damien Martin, Mâcon-Verzé, Burgundy, France 2023
- KERNER** 17  
Abbazia di Novacella, Alto Adige, Italy 2022

### SKIN CONTACT

glass

- GRENACHE BLANC** 14  
Bonny Doon 'Le Cigare' Central Coast, California 2023

### ROSE

glass

- GRENACHE, CINSAULT** 15  
Château de Pampelonne, Côtes de Provence, France 2023
- BARBERA, DOLCETTO** 17  
Idlewild 'The Flower', Mendocino, California 2023

### RED

glass

- PINOT NOIR** 17  
Trousse-Chemise, Willamette Valley, Oregon 2022
- ETNA ROSSO** 15  
Masseria Setteporte, Sicily, Italy 2021
- SYRAH** 16  
Etienne Bécheras, Crozes-Hermitage  
Rhône Valley, France 2022
- CABERNET SAUVIGNON** 20  
Trig Point 'Diamond Dust' Alexander Valley, California 2021

### DESSERT

glass

- MOSCATO D'ASTI** 10  
Guido Berta, Piedmont, Italy 2021
- TAWNY PORT 10YR** 15  
Quinta do Infantado
- LATE BOTTLED VINTAGE PORT** 13  
Warre's, Portugal 2009

# COOKS HOP