

## STARTERS

### GREEN JUICE 10

cucumber, apple, ginger, parsley, spinach

### FOCACCIA 10

whipped ricotta, olive oil, lemon, rosemary

### OYSTERS ON THE HALF SHELL\* 18

Oyster Pond, NY., shallot mignonette

### CHILLED 1/2 MAINE LOBSTER 24

French fries, spicy aioli, lemon

### MARINATED SATSUMA MANDARIN 12

roasted jalapeño-lime-honey vinaigrette, pink peppercorn

### DEVILED EGGS 14

confit albacore tuna

### PULLED PORK CROQUETTES 12

pickles, mustard

### SPICED RED LENTIL SOUP 12

curry, tomato, garlic, harissa yogurt

### CAULIFLOWER BEIGNETS 14

feta cheese, black olive relish

### ROASTED KABOCHA SQUASH 15

harissa-yogurt, seeds

### ARTISANAL CHEESES \*\* 21

Goat Tomme- raw goat milk, Oma - pasteurized cow milk; Riley's 2x4 - pasteurized cow & goat milk, semolina-raisin bread, table grapes, candied walnuts

## SALADS

### BABY BEETS & APPLES 17

whipped goat cheese, smokey pistachios, chicory, apple cider vinegar, thyme

### CHICORIES 16

sherry vinegar, radishes

### GRAINS & BEANS 18

black rice, millet, navy beans, shaved daikon radish, roasted king oyster, maitake & blue oyster mushrooms, mint, garlic-chile vinaigrette  
+ a fried egg 20

## PIZZA & PASTA

### BRUSSELS SPROUT PIZZA 23

provolone & crescenza cheese, red onion, thyme, chile oil, organic flour

### SPAGHETTI 24

organic semolina pasta, hazelnut pesto, parsley, Sarvecchio cheese, pommeau

## VEGETABLES

### BROCCOLI DI CICCIO 12

garlic, salsa verde

### SAUTEED SPINACH 10

garlic, chile

### WHEATBERRY TABOULI 12

lentils, butternut squash, onion, mint, pomegranate

### FRENCH FRIES 8

## SANDWICHES

### FALAFEL 19

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

### SHRIMP TAQUITOS 22

cabbage slaw, potatoes, chipotle, ranchero sauce, creme fraiche, lime

### COOKSHOP BURGER \* 23

locally raised beef, raw milk cheddar, pickled red onion, sesame bun, french fries

### SMOKED BRISKET 23

whole grain mustard, B&B pickled, marinated cabbage, sesame bun, chicory salad

### ROASTED MUSHROOMS 20

king oyster, maitake & blue oyster mushrooms, toasted focaccia, cheddar cheese, charred onions, mustard-horseradish sauce, chicory salad

## ENTREES

### ALBACORE TUNA 26

shaved fennel, grapefruit, orange, radicchio, pomegranate-anise seed salsa

### STEAMED BOUCHOT MUSSELS 22

white wine, anchovy, tomato, garlic, chile, grilled sourdough bread

### ROASTED CHICKEN SALAD 24

shaved root vegetables, kale, red wine vinaigrette, sultanas, green olive relish

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

FOODS  
COOKS

LUNCH

## COCKTAILS

### MAMA'S GUN 16

spicy tequila, mezcal, aperol, beet, lime

### SHACKED UP 18

brown butter infused rye, fall spiced maple

### BAD BUNNY 16

rum, mezcal, averna amaro, carrot, lemon, urfa\*

### PERFECT MARTINI 18

forthave gin, dry vermouth, cocchi torino, luxardo

### LIVE FROM THE GARDEN 16

tequila, cucumber, apple, elderflower

## BEER & CIDER

### LIGHT N' TIGHT LAGER 8

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

### METRIC PILSNER 9

Industrial Arts, Beacon, NY 4.7% - 12oz

### TRANSVERSE AUTUMN ALE 12

Torch & Crown, New York, NY 5.3% - 16oz

### WIT'S UP CIDER 9

Citizen Cider, Burlington, VT 6.2% - 12oz

### JUICE BOMB NEIPA 10

Sloop Brewing, Elizaville, NY 6.5% - 12oz

## SPARKLING

### CHAMPAGNE 25/115

Gosset 'Grande Reserve', Champagne, France NV

### ROSE PET-NAT 🌸 16/73

Macari 'Horses', North Fork Long Island, NY 2021

### 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 🍷 20/88

Famille Paquet 'Saint-Veran', Burgundy, France 2020

### KERNER 🍷 17/77

Abbazia di Novacella, Alto Adige, Italy 2022

## FREE-SPIRITS

### BEET KOMBUCHA 9

### ST. AGRESTIS PHONY NEGRONI 10

### ATHLETIC BREWING 0% IPA 7

## SKIN CONTACT

### GRUNER VELTLINER + 🌸 14/82

Nibiru 'Oida!', Kamptal, Austria NV

## RED

### GAMAY 🍷 17/77

Jean-Paul Dubost 'Pierreux', Brouilly, Beaujolais France 2019

### PINOT NOIR 19/83

Sean Minor, Sonoma Coast, CA 2022

### TEROLDEGO 🍷 15/68

Lieb Cellars Estate, North Fork of Long Island, NY 2020

### TEMPRANILLO 🍷 18/80

Familia Torres 'Altos Ibericos Reserva', Rioja, Spain 2016

### CABERNET SAUVIGNON 🍷 🌸 20/88

Trig Point 'Diamond Dust'

Alexander Valley, CA 2021

## DESSERT

### MOSCATO D'ASTI 10

Guido Berta, Piedmont, Italy 2021

### TORCOLATO RISERVA 22

Vignaioli Contra Soarda, Veneto, Italy 2014

### TAWNY PORT 15

Quinta do Infantado, Colheita 2010

### LBV PORT 13

Warre's, Portugal 2009

FOODS

\*Allergen: Nightshade

🌸 BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌿 NATURAL/RAW