

STARTERS

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

CAROLINA SHRIMP SALAD 18

cucumbers, red onion, cilantro,
roasted jalapeño-lime-honey vinaigrette

DEVILED EGGS 14

marinated smoked bluefish

VINE BEAN FRITES 16

tempura, lemon aioli

CHICKEN LIVER MOUSSE 15

pickles, sourdought toast

CANTALOUPE & NECTARINES 16

purslane, lime, fresh goat cheese, pistachios,
smokey paprika

CHILLED TOMATO SOUP 12

cucumber-red onion relish, Riesling wine, mint, olive oil

ROASTED CORN PUDDING 17

crisp eggplant, garlic, lime, chile oil

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

HEIRLOOM TOMATOES 17

red onion, basil, Syracuse salt crystals, olive oil

LITTLE GEM LETTUCES 16

mustard vinaigrette, sherry vinegar, radishes

FARM STAND VEGETABLES 17

cucumber, cherry tomatoes, onions, feta cheese,
red wine vinaigrette

PIZZA & PASTA

PEPPER & ONION PIZZA 24

Jimmy Nardello peppers, oregano, provolone cheese,
marash, organic flour

SEDANINI RIGATE 25

organic semolina pasta, bursted sun gold tomatoes,
corn, eggplant, basil, garlic, Sarvecchio cheese

VEGETABLES

GRILLED CORN ON THE COB 9

herbed butter

SLOW ROASTED BROCCOLI 12

garlic, salsa verde

CRISP RUSSET POTATOES 10

chimichurri

ROASTED CARROTS 12

orange, dill

FINGERLING POTATO SALAD 12

mustard, red wine vinegar, parsley

SEAFOOD

SEAFOOD BURGER 23

swordfish, sea scallops, shrimp, oregano, spicy aioli,
beefsteak tomato, french fries

SEARED SEA SCALLOPS 29

roasted corn, oregano, chile, lime,
charmoula, purslane

BUTTERFLIED SULLIVAN

COUNTY TROUT 30

dill marinated cucumbers, roasted sweet peppers,
salmoriglio

LINE-CAUGHT SWORDFISH 31

marinated cherry tomatoes, cilantro, red onion,
roasted jalapeno, lime

MEAT & POULTRY

SPIT-ROASTED HALF CHICKEN 27

charred vine beans, natural jus, salsa verde

ALL NATURAL SIRLOIN STEAK* 40

peppercorn sauce, marinated Jimmy Nardello peppers,
fingerling potato salad, mustard, red wine vinegar

FINGER LAKES LAMB 36

slow cooked eggplant, tomato, cumin, mint, parsley

CENTER-CUT PORK CHOP 34

Berkshire pork, peperonata, charred vine beans,
smoked paprika

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DINNER

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

COCKTAILS

FROZEN PALOMA 16
tequila, grapefruit, lime

THE COOKSHOP MARTINI 18
forthave gin, dry vermouth, luxardo, pernod

LIVE FROM THE GARDEN 16
tequila, cucumber, apple, elderflower

HARVEST MOON 17
neversink gin, green apple, vermouth, aperitivo, cider

WATERMELON MAN 16
mezcal, rum, aperitivo, watermelon, lime

CATSKILL SPRITZ 16
catskill crimson amaro, pollinator gin, luxardo bianco, cap Corse blanc, soda

BEER & CIDER

SWAY AMERICAN WHEAT ALE 12
Torch & Crown, New York, NY 5.5% - 16oz

TALEA LITE LAGER 9
Talea Beer Co., Brooklyn, NY 4.8% - 12oz

METRIC PILSNER 8
Industrial Arts, Beacon, NY 4.7% - 12oz

WIT'S UP CIDER 9
Citizen Cider, Burlington, VT 6.2% - 12oz

JUICE BOMB NEIPA 10
Sloop Brewing, Elizaville, NY 6.5% - 12oz

SPARKLING

BLANC DE BLANCS 20/90
Schramsberg 'Mirabelle' Brut, Napa Valley, CA 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 2021

SAUVIGNON BLANC 🍷 17/77
DAOU, Paso Robles, CA 2022

CHARDONNAY 15/68
Maison Noir 'Knock on Wood', Yamhill-Carlton, OR 2020

CHARDONNAY 20/88
Famille Paquet 'Saint-Véran', Burgundy, France 2020

VIIGNIER 🍷 16/73
Casale del Giglio, Lazio, Italy 2018

SKIN CONTACT

GRÜNER VELTLINER + 🌸 14/82
Nibiru 'Oida!', Kamptal, Austria NV

FREE-SPIRITS

CUCUMBER COOLER 12
cucumber, hops, apple, ginger, mint

ST. AGRESTIS PHONY NEGRONI 10

ATHLETIC BREWING 0% IPA 7

ROSÉ

PINOT NOIR 🍷 15/68
Hermann J. Wiemer 'Seneca Lake',
Finger Lakes, NY 2022

TXAKOLINA 15/68
Ameztoi 'Rubentis', Basque Country,
Spain 2021

GRENACHE + 🍷 13/59
Domaine Gavoty 'Recital', Côtes de Provence,
France 2022

RED

PINOT NOIR 19/83
Sean Minor, Sonoma Coast, CA 2022

GAMAY 🍷 16/73
Jean-Paul Dubost 'Pierreux', Brouilly, Beaujolais
France 2019

TEROLDEGO 🍷 15/68
Lieb Cellars Estate, North Fork of Long Island, NY 2020

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

FOR THE SPOOKS