

STARTERS

DEVILED EGGS 14

trout roe

GREEN JUICE 10

spinach, apple, carrot, celery & parsley

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY, shallot mignonette

CAROLINA SHRIMP SALAD 17

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

MIXED BERRIES** 12

strawberries & blueberries, honey sweetened yogurt,
pistachios, mint

LITTLE GEM LETTUCES 16

scallion-mustard vinaigrette, sherry vinegar, radishes

SPRING VEGETABLE CRUDITÉ 14

carrots, radishes, fennel, celery, cucumbers,
horseradish creme fraiche

ARTISANAL CHEESES ** 19

Invierno - raw sheep & cow milk, Finger Lakes Gold-
pasteurized goat milk, Timberdoodle - pasteurized cow
milk; raisin bread, medjool dates, candied walnuts

PULLED PORK CROQUETTES 12

whole grain mustard, B & B pickles

BRUNCH

BUTTERMILK-CORNMEAL PANCAKES 17

macerated strawberries, whipped cream

BAKED EGGS* 16

salsa verde, sarvecchio cheese, toast

HUEVOS RANCHEROS* 19

two eggs, black beans, ranchero sauce, monterey jack cheese,
crème fraîche, tortilla crisps, pickled jalapeño

SAVORY LEEK CROSTATA 18

slow cooked leeks, charred scallions, raclette cheese,
fresh thyme, poached egg

SCRAMBLED EGGS 17

roasted mushrooms, scallions, crème fraîche, toast

COOKSHOP EGG SANDWICH* 15

fried egg, fontina, slow-cooked kale chile, potato hash
+house smoked ham 18

POACHED EGGS* 18

grilled asparagus, fonduta, toasted focaccia

GRAIN SALAD 18

wheat berries, buckwheat groats, navy beans, beets,
radishes, spring carrots, spinach, roasted onion,
pumpkin seeds, sherry vinegar
+ a fried egg 20

ROASTED CHICKEN BREAST SALAD ** 24

little gem lettuces, Persian cucumbers, radish, spicy pecans,
red wine vinaigrette, salsa verde

COOKSHOP BURGER * 23

locally raised beef, raw milk cheddar, pickled red onion,
sesame bun, french fries
+ a fried egg 25

BREAKFAST SWEETS

BLUEBERRY-WALNUT CRUMB CAKE** 11

lemon curd

YOGURT PANNA COTTA 10

poached rhubarb, vanilla (gluten free)

BUTTERMILK BISCUIT 8

strawberry jam, butter

CINNAMON BUN 10

cream cheese icing

CARROT-BRAN MUFFIN** 8

pecans, cinnamon butter

BEIGNETS 13

Dipalo's ricotta, blueberry jam

SIDES

WHOLE WHEAT SOURDOUGH TOAST 8

strawberry jam, herb butter, olive oil

BREAKFAST SAUSAGE 11

HOUSE CURED & SMOKED BACON 12

POTATO HASH 8

FOODS
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BLOODY MARYS

COOKSHOP MARY 14
ALB vodka, house mary mix, salt

COOKSHOP MARIANNA 14
jalapeno infused tequila, chili lime, salt rim

BLOODY BLT 14
ALB vodka, house mary mix, bacon, lettuce

COCKTAILS

FROZEN PALOMA 16
tequila blanco, grapefruit, lime

THE BARISTA 16
vodka, cold brew, coffee liqueur, vanilla

SMOKEY 75 16
mezcal, lemongrass, agave, prosecco

HOLY TRINITY 16
tequila, celery, ginger, lemon

GARDENER'S LEMONADE 16
vodka, mint, lemon

HIGHLINE SPRITZ 16
cappelletti aperitivo, rhubarb, spumante

BEER & CIDER

VERVE FRUITED SOUR 12
Torch & Crown, New York, NY 6.4% - 16oz

METRIC PILS PILSNER 9
Industrial Arts, Beacon, NY 4.7% - 12oz

BLONDE BLONDE ALE 8
Good Nature, Hamilton, NY 4.5% - 12oz

LITE & TIGHT LAGER 9
Sunday Beer Co., Brooklyn, NY 3.9% - 12oz

JUICE BOMB NEIPA 10

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

WHITE

MELON DE BORGOGNE 13/59
Château l'Oiselinière de la Ramée,
Muscadet Sevre et Maine, Loire Valley, France 2019

ALBARIÑO 14/63
Burgans, Rias Baixas, Spain 2021

SAUVIGNON BLANC 🍷 17/77
DAOU, Paso Robles, CA 2021

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

VIOGNIER 🍷 16/72
Casale del Giglio, Lazio, Italy 2018

SKIN CONTACT

GRUNER VELTLINER + 🌸 14/82
Nibiru 'Oida!', Kamtal, Austria NV

FREE-SPIRITS

ATHLETIC BREWING 0% IPA 7

LEMON, LIME & BITTERS 7
lemon, lime, bitters, soda

ST. AGRESTIS PHONY NEGRONI 10

ROSÉ

PINOT NOIR 🍷 14/62
Hermann J. Wiemer 'Seneca Lake',
Finger Lakes, NY 2022

TXAKOLINA 🍷 14/62
Ameztoi 'Rubentis', Basque Country,
Spain 2021

GRENACHE + 🍷 13/59
Domaine Gavoty 'Recital', Côtes de Provence,
France 2021

RED

PINOT NOIR 17/77
Sokol Blosser 'Evolution', Willamette Valley, OR 2021

GAMAY 🍷 17/77
Jean-Paul Dubost 'Pierreux', Brouilly, Beaujolais
France 2019

CABERNET FRANC 19/86
Lang & Reed, Napa Valley, CA 2021

CABERNET SAUVIGNON 🍷 🌸 21/94
The Counselor 'River Pass Vineyard'
Alexander Valley, CA 2021

DESSERT

MOSCATO D'ASTI 10
Guido Berta, Piedmont, Italy 2021

TORCOLATO RISERVA 22
Vifnaolli Contra Infantado, Colheita 2011

TAWNY PORT 15
Quinta do Infantado, Colheita 2010

LBV PORT 13
Warre's, Portugal 2009

🌸 BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌿 NATURAL/RAW

DRINKS
COOKS

BRUNCH