

COOKS HOP

LUNCH

OYSTERS

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

CHEESE

Nancy's Camembert, NY
pasteurized sheep
& cow milk

St. Germain, WI
pasteurized goat milk

Grayson, VA
raw cow milk

semolina-raisin bread, orange marmalade, candied walnuts **24**

STARTERS

DEVILED EGGS 14
Arctic char rillette

FOCACCIA 12
whipped ricotta, olive oil,
lemon, rosemary

BRAISED BEEF CROQUETTES 14
pickles, mustard

CHICKPEA SOUP 12
Napa cabbage, garlic, chile,
tomato, salsa verde (V)

PICKLED BEETS 15
whipped goat feta, dill, mint

STEAMED ASPARAGUS 14
sauce gribiche

BRAISED ARTICHOKE HEARTS 19
new potatoes, green garlic butter

CRAB BEIGNETS 18
Carolina lump crab, smoked Arctic
char, tartar sauce

SEA SCALLOP CRUDO 21
olive oil, salt crystals, marash, citrus

SALADS

SAVOY SPINACH 18
toasted pistachios,
medjool dates, ginger-lemon
vinaigrette (V)

CHICORIES 18
anchovy-lemon vinaigrette,
breadcrumbs

**SHAVED RAW KING OYSTER
MUSHROOMS 17**
alpha tolman cheese, parsley,
lemon, olive oil

BELGIAN ENDIVE (from California) 17**
remoulade sauce, mustard, chile,
creme fraiche, toasted hazelnuts

**BLACK CHICKPEA,
WHEATBERRY & QUINOA 19**
asparagus, red onion, parsley,
mint, sunflower seeds, ginger-chile
vinaigrette (V)
+ a fried egg **+2**

VEGETABLES

FRENCH FRIES 9

BROCCOLI DI CICCIO 14
chile, garlic, lemon (V)

ROASTED BABY CARROTS 14
green garlic butter

FARM STAND RADISHES 12
herbed butter, Syracuse salt crystals

BUTTER BEAN SALAD 14
celery, scallions, dill, chile,
red wine vinegar (V)

SANDWICHES

GRILLED CHEESE 19
artisanal Pawlet cheese & raw milk cheddar,
maitake mushrooms, charred onion,
house-made focaccia, mustard, little gem salad

FALAFEL 17
whole wheat pita, carrot slaw,
cilantro, mint, tahini, harissa

CRISP SEA SCALLOPS 25
tempura, tartar sauce, cabbage slaw,
burger roll, potato chips

MERGUEZ SAUSAGE 20
house-made lamb sausage, chipotle, feta cheese,
pickled vegetables, arugula, whole wheat pita

ENTRÉES

RIGATONI 24
organic semolina pasta,
slow cooked tomato sauce,
garlic, chile, stracciatella chese

ARCTIC CHAR 28
sauce gribiche, hard cooked egg,
caper, tarragon, mustard

STEAMED BOUCHOT MUSSELS 23
white wine, tomato, garlic, chile, oregano,
grilled ciabatta bread

CHARRED ONION PIZZA 24
provolone cheese, oregano, chile,
organic flour

ROASTED CHICKEN BREAST SALAD 25
shaved vegetables, carrots, fennel, celery, red onion,
mixed chicories, salsa verde

COOKSHOP BURGER 25
locally raised beef, raw milk cheddar,
pickled red onion, French fries
+ a fried egg **+2**

Chef : Wilfrin Fernandez-Cruz

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

DRINKS

COCKTAILS

- COLD BREW STATE OF MIND** 18
frozen espresso martini- vodka, cold brew
- POMMELIER** 17
vodka, calvados, lillet blanc,
orchard apple
- RUBY SOHO** 17
gin, campari, grapefruit, lemon
- DISCO BUCK** 18
bourbon, hibiscus, ginger, lemon
- EMBER GLOW** 17
reposado tequila, pasilla, jalapeño, lime

BEER

- SPRING LANDSCAPE HELLES LAGER** 12
Industrial Arts, Beacon, NY 6.7% - 16oz
- LITTLE SIP IPA** 10
Lawson's Finest, Waitsfield, VT 6.2% - 12oz
- LIGHT N' TIGHT LAGER - Sunday Beer Co** 9
Brooklyn, NY 3.9% - 12oz
- PILSNER - Five Boroughs Brewing Co.** 10
Brooklyn, NY 5.0% - 12oz
- N/A RUN WILD IPA** 9
Athletic Brewing, Milton CT
- N/A KOLSCH** 9
Best Day Brewing, Sausalito, CA 12oz

CIDER

- BALDWIN CIDER - South Hill Cidery** 12
Ithaca, NY 8.5% - 5oz Glass

FREE SPIRITS

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

WINES BY THE GLASS

SPARKLING

- BRUT ROSE** 21
Schrambsberg 'Mirabelle', North Coast, California NV
- CINSAULT PET-NAT** 16
Lubanzi 'Rainboat', Swartland, South Africa 2023
- SPARKLING MUSCADET** 17
Louise Chereau 'Orgeuil', Muscadet Sevre-et-Maine,
Loire Valley, France NV

WHITE

- SAUVIGNON BLANC** 18
Guy Baudin 'Les Charmes', Pouilly-Fumé, Loire Valley, France 2023
- ALBARINO** 15
Familia Torres "Pazo das Bruxas", Rias Baixas, Spain 2022
- KERNER** 17
Abbazia di Novacella, Alto Adige, Italy 2022
- CHARDONNAY** 16
Domaine Damien Martin, Mâcon-Verzé, Burgundy, France 2023

SKIN CONTACT

- GRENACHE BLANC** 14
Bonny Doon 'Le Cigare Volant' Central Coast, California 2023
- GRUNER VELTLINER +** 16
Weingut Schödl 'Frühstrückswein', Loidesthal, Austria 2023

ROSE

- NERELLO MASCALESE** 17
Firriato, Le Sabbie Dell'Etna, Sicily, Italy 2023

RED

- PINOT NOIR** 17
Trousse-Chemise, Willamette Valley, Oregon 2023
- GARNACHA** 18
Bernabeleva, 'Navaherreros', Sierra de Gredos, Spain 2023
- ETNA ROSSO** 15
Masseria Setteporte, Sicily, Italy 2022
- CABERNET SAUVIGNON** 20
Trig Point 'Diamond Dust' Alexander Valley, California 2022

DESSERT

- MOSCATO D'ASTI** 12
Guido Berta, Piedmont, Italy 2023
- TAWNY PORT 10YR** 15
Quinta do Infantado
- LATE BOTTLED VINTAGE PORT** 14
Ferreira, Portugal 2015

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