

COOKSHOP

LUNCH

STARTERS

FOCACCIA	7
<i>whipped ricotta, olive oil, lemon, rosemary</i>	
GREEN JUICE	10
<i>spinach, apple, carrot, celery & parsley</i>	
OYSTERS ON THE HALF SHELL *	18
<i>Oyster Pond, NY, shallot mignonette</i>	
1/2 CHILLED MAINE LOBSTER	24
<i>potato chips, aioli, lemon</i>	
SMOKED BLUEFISH SALPICON	14
<i>scallions, creme fraiche, sourdough</i>	
CHICKEN LIVER MOUSSE	15
<i>focaccia toast, pickled vegetable</i>	
LIONI BROOKLYN BURRATA	14
<i>marinated English peas, lemon, focaccia crisps</i>	
FARM STAND RADISHES	10
<i>herb butter, Syracuse salt crystals</i>	

SALADS

GEM LETTUCES	14
<i>mustard vinaigrette</i>	
DANDELION	15
<i>sauce gribiche, mustard, hard cooked egg, tarragon, seasoned breadcrumb</i>	
HEIRLOOM GRAINS **	16
<i>dried cherries, green olives, cucumber, chickpeas, radishes, beets, red onions, slow cooked broccoli, spicy walnut</i>	

PIZZA & PASTA

ZUCCHINI PIZZA	22
<i>spring onions, ricotta & sarvecchio cheese, lemon, basil, chile</i>	
CASARECCE	22
<i>asparagus, parsley, lemon, chile, sarvecchio cheese</i>	

SANDWICHES

FALAFEL "BURGER"	17
<i>whole wheat pita, cabbage, chile paste, tahini, little gem wedges</i>	
SMOKED BRISKET	22
<i>whole grain mustard, red onion, marinated cabbage, arugula salad</i>	
PAN BAGNAT	19
<i>olive oil poached albacore tuna, olives, capers, red onions, beefsteak tomato, hard boiled egg, aioli, gem salad</i>	
COOKSHOP BURGER *	23
<i>locally raised beef, raw milk cheddar, pickles, sesame bun, french fries</i>	

ENTREES

SULLIVAN COUNTY TROUT	29
<i>slow cooked broccoli, currants, oregano</i>	
ALBACORE TUNA	28
<i>anchoiade sauce, pistachios, anchovies, fennel-orange salad</i>	
ROASTED CHICKEN BREAST SALAD	23
<i>gem lettuces, Persian cucumbers, cherry tomatoes, radishes & fennel, mustard vinaigrette, salsa verde</i>	

VEGETABLE SIDES

BLISTERED SUGAR SNAP PEAS	10	MARINATED PERSIAN CUCUMBERS	10
<i>salsa verde</i>		<i>dill</i>	
WARM JERSEY ASPARAGUS	12	CRISP RUSSET POTATOES	10
<i>lemon, Syracuse salt crystals</i>		<i>chimichurri</i>	
FRENCH FRIES	7		

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

COCKTAILS

MUST BE LIMONE 16

le moné meyer lemon apertif, rocky's botanical liqueur, lemon, club soda

SPRING & TONIC 16

greenhook gin, rhubarb & angelica bitters, elderflower, q tonic

THE FENNEL STRAW 15

ALB vodka, aperol, dry vermouth, fennel, strawberry, lemon

WATERMELON SUGAR 16

plantation 3 stars rum, blanc vermouth, watermelon

DISCO BUCK 16

buffalo trace bourbon, barrow's intense ginger, hibiscus

FROZEN PALOMA 15

espadin tequila blanco, grapefruit, lime, marash

FREE-SPIRITS

LEMON, LIME & BITTERS 7

lemon, lime, bitters, soda

ST. AGRESTIS PHONY NEGRONI 10

ATHLETIC BREWING 0% IPA 7

BEER & CIDER

'METRIC PILS' PILSNER 9

Industrial Arts, Beacon, NY 4.7% - 12oz

'WORKING CLASS HERO' SAISON 8

Cambridge Brewing, Cambridge, MA 4.5% - 12oz

'PEARLY WIT' WHITE ALE 10

Springdale, Framingham, MA 4.5% - 16oz

'LIGHT & TIGHT' LAGER 9

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

'INTERSECT' IPA 12

Torch & Crown, New York, NY 5.1% - 16oz

'UNIFIED PRESS' CIDER 9

Citizen Cider, Burlington, VT 5.2% - 12oz

FULL SPIRITS LIST



SPARKLING

RIESLING SEKT 14/68

Markus Molitor, Brut, Mosel, Germany NV

PET NAT ROSE 19/93

Alta Alella 'AUS', Penedès, Spain 2021 🍷

BALDWIN CIDER 12/58

South Hill Cider, Ithaca, NY 2020 🍷

WHITE

ALBARINO 14/68

Burgans, Rías Baixas, Spain 2020

SAUVIGNON BLANC 17/83

Marc Deschamps 'Porcheronnes' Pouilly Fumé, France 2019 🍷

DOURO BRANCO 18/88

Muxagat, Douro Valley, Portugal 2018 🍷

CHARDONNAY 16/78

Coquelicot Estate, Santa Ynez, CA 2018 🍷

ROSÉ

VENTOUX 13/63

Valcombe 'Cuvée Epicure', Rhône Valley, France 2020 🍷

AGLIANICO 18/88

San Salvatore 'Vetera', Campania, Italy 2021 🍷

ORANGE

GRENACHE BLANC 13/63

Bonny Doon Vineyard, Central Coast 2021 🍷

RED

PAIS 18/88

Lonardo Erazo 'La Resistencia', Itata Valley, Chile 2019 🍷

PINOT NOIR 18/88

Patrick Noël 'Les Morogues', Menetou-Salon, France 2019 🍷

MALBEC 15/73

Cosse et Maisonneuve 'Le Fage', Cahors, France 2018 🍷

CABERNET SAUVIGNON 20/98

Ordeaux 'South Bank', Columbia Gorge, OR 2019 🍷

DESSERT

MOSCATO D'ASTI 10

Guido Berta, Piedmont, Italy 2020

TAWNY PORT 15

Quinta do Infantado, Colheita 2010

🍷 Biodynamic

🍷 Organic/Sustainable

🍷 Natural/Raw

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