

COOKSHOP

LUNCH

OYSTERS

Wellfleet, MA
shallot mignonette, lemon 24

CHEESE

Nancy's Camembert, NY
pasteurized sheep
& cow milk

St. Germain, WI
pasteurized goat milk

Clothbound Cheddar, VT
pasteurized cow milk

semolina-raisin bread, orange marmalade, candied walnuts 24

STARTERS

DEVILED EGGS 14
Arctic char rillette

ASPARAGUS FRITES 17
lemon aioli

FOCACCIA 12
whipped ricotta, olive oil,
lemon, rosemary

BRAISED ARTICHOKE HEARTS 19
new potatoes, green garlic butter

SPRING VEGETABLES 17
English peas, fava beans, radishes,
whipped goat cheese, fresh herbs,
tomato vinaigrette, pita

CHICKEN LIVER MOUSSE 15
pickles, focaccia crackers

**CHILLED HALF MAINE
LOBSTER 28**
French fries, aioli, lemon

CRAB BEIGNETS 19
Carolina lump crab, smoked Arctic char,
tartar sauce

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

SALADS

SPRING DANDELION 18
anchovy-lemon vinaigrette,
croutons, grana cheese

ARUGULA & ESCAROLE 18
Spring onions, aged gouda cheese,
red wine vinaigrette

SEEDLESS CUCUMBERS 17
shaved fennel, charmoula,
lemon, cilantro

LITTLE GEM LETTUCES 17
sherry vinegar, olive oil, radishes

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

VEGETABLES

FRENCH FRIES 9

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

FARM STAND RADISHES 12
herbed butter, Syracuse salt crystals

STEAMED ASPARAGUS 14
sauce gribiche

ROASTED BABY CARROTS 14
green garlic butter

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, mustard
house-made focaccia, radish, 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 cheese

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

RAMP PIZZA 24
provolone, mozzarella, ricotta & grana
cheese, chile, organic flour

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

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

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

FROND & FLOR 17
gin, fino sherry, aquavit,
Riesling, dill

BITTERSWEET SYMPHONY 18
cynar, espresso, grapefruit, soda

PRETTY IN PEARL 17
tequila, vermouth blanc, apricot,
jasmine pearl tea

MAIZE RUNNER 17
vodka, elote licor, blueberry, coconut

PORCH SWING 17
bourbon, amontillado sherry, peach,
honey, lemon

STRAWBERRY FIELDS 18
tequila, mezcal, yellow chartreuse,
strawberry, black pepper

BEER

BAT FLIP SPRING ALE 12
Torch & Crown, Manhattan, NY 5.4% - 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

glass

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

glass

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

glass

GRENACHE BLANC 14
Bonny Doon 'Le Cigare Volant' Central Coast, California 2023

GRUNER VELTLINER + 16
Weingut Schödl 'Frühstrückswein', Loidesthal, Austria 2023

ROSE

glass

GRENACHE, CINSAULT + 16
Chateau de Peyrassol 'Les Templiers', Provence, France 2023

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

RED

glass

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

glass

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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