

COOKS HOP

DINNER

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

ASPARAGUS FRITES 17

lemon aioli

FOCACCIA 12

whipped ricotta, olive oil,
lemon, rosemary

CHICKPEA SOUP 12

Napa cabbage, garlic, chile,
tomato, salsa verde (V)

PICKLED BEETS 15

whipped goat feta, dill, mint

CHICKEN LIVER MOUSSE 17

pickles, focaccia crackers

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

SHAVED RAW KING OYSTER MUSHROOMS 17

Alpha Tolman cheese, parsley,
lemon, olive oil

SAVOY SPINACH 18

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

BELGIAN ENDIVE** (from California) 17

remoulade sauce, mustard, chile,
creme fraiche, toasted hazelnuts

SPRING DANDELION 18

anchovy-lemon vinaigrette, croutons,
grana cheese

VEGETABLES

YUKON GOLD POTATO GRATIN 9

roasted onion, Monterey cheese,
oregano, paprika

BUTTER BEAN SALAD 14

celery, scallions, dill, chile,
red wine vinegar (V)

STEAMED ASPARAGUS 14

sauce gribiche

ROASTED BABY CARROTS 14

green garlic butter

BROCCOLI DI CICCIO 14

chile, garlic, lemon (V)

PIZZA & PASTA

CHARRED ONION PIZZA 24

provolone cheese, oregano, chile,
organic flour

SPAGHETTI 25

California asparagus, whipped ricotta,
lemon, parsley, grana cheese,
organic semolina

RIGATONI 24

organic semolina pasta,
slow cooked tomato sauce, garlic,
chile, stracciatella cheese

SEAFOOD

ARCTIC CHAR 28

sauce gribiche, hard cooked egg,
caper, tarragon, mustard

PAN ROASTED MERLUZA** 27

puttanesca relish, castelvetro &
black olives, anchovy, sun-dried tomato,
capers, garlic, chile, sultanas, pistachios

WHOLE MONTAUK FLUKE 34

roasted new potatoes, whipped herb
butter, chile, lemon

POULTRY & MEAT

SPIT-ROASTED HALF CHICKEN 28

shaved vegetable bread salad,
croutons, salsa verde

CONFIT DUCK LEG 30

butter bean salad, celery, scallions,
dill, chile, red wine vinegar

GRASS-FED "DENVER" STEAK 42

wafer thin crisp potatoes, blue cheese

CENTER-CUT PORK CHOP 36

cabbage slaw, honey-mustard dressing,
spicy peanuts

COOKSHOP BURGER 25

locally raised beef, raw milk cheddar cheese,
pickled red onion, French fries

Chef : Wilfrin Fernandez-Cruz

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

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

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

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

COOKSHOP