

COOKSHOP

DINNER

OYSTERS

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

CHEESE

Moses Sleeper, VT pasteurized cow milk
Cayuga Blue, NY pasteurized goat milk
Young Gouda, WI raw cow milk

semolina-raisin bread, dried fruit compote, candied walnuts 21

SNACKS

PULLED PORK CROQUETTES 13
mustard, pickles

DEVILED EGGS 12
smoked paprika, chives

CHICKEN LIVER MOUSSE 14
pickles, focaccia crackers

SWEET POTATO HUMMUS 11
feta, seeds, whole wheat pita

FARM STAND RADISHES 12
herbed butter, Syracuse salt crystals

PIZZA & PASTA

ROASTED ONION PIZZA 21
Meyer lemon, provolone & crescenza cheese, oregano, chile, organic flour

SEDANINI 24
semolina pasta, slow cooked broccoli, grana cheese, garlic, chile, lemon

STARTERS

BABY LEEK GRATIN 17
Vermont raw cow milk cheese, chile-crème fraîche, breadcrumbs

BRAISED ARTICHOKE HEARTS 19
small potatoes, green garlic butter

SHAVED RAW KING OYSTER MUSHROOMS 15
alpha toman cheese, parsley, lemon, olive oil

FOCACCIA 11
whipped ricotta, olive oil, lemon, rosemary

SPICED RED LENTIL SOUP 12
curry, tomato, garlic, harissa yogurt

TEMPURA CAROLINA SHRIMP 19
tartar sauce, capers, onion, lemon

HOUSE CURED HAM 17
honey-mustard vinaigrette, dried fruit compote

SALADS

SEASONAL CITRUS 16
blood orange, satsuma mandarin, oro blanco & ruby red grapefruit, roasted jalapeño-lime-honey vinaigrette, pink peppercorn

SPRING ARUGULA & RADISHES 17
heirloom radishes, goat milk feta, frizzled shallots

LITTLE GEM LETTUCES 16
radicchio, sherry vinegar, olive oil, radishes

SEAFOOD

SEA SCALLOPS A LA PLANCHA 31
skordalia (potato-garlic puree), caper-anchovy salsa

PAN SEARED PORGY FILLET 25
relish of castelvetrano olives, dried apricots, celery, red onion, chile, oregano

PAN-ROASTED MERLUZA 26
Provençal style fish sauce, Meyer lemon aioli

SEAFOOD BURGER 24
tuna, sea scallops, shrimp, oregano, spicy aioli, pickled red onions, bread & butter pickles, french fries

POULTRY & MEAT

SPIT-ROASTED HALF CHICKEN 27
grilled Spring onions, salsa verde

CENTER-CUT PORK CHOP 34
Berkshire pork, roasted sweet potato hash, apples, charred onions, sage, apple cider syrup

ALL-NATURAL SIRLOIN STEAK 40
yukon potato salad, red onion, mustard, treviso, salsa verde

COOKSHOP CASSOULET 38
confit duck leg, roasted pork shoulder, lamb sausage, cannellini beans, paprika, seasoned bread crumbs

FINGER LAKES LAMB 29
heirloom carrot slaw, sultanas, cumin, mint, parsley, sherry vinegar

VEGETABLES

CRISP RUSSET POTATOES 10
chimichurri

SLOW COOKED BROCCOLI 12
chile, lemon

ROASTED CARROTS & PARSNIPS 12
thyme, salsa verde

ROASTED BRUSSELS SPROUTS 12
pickled currants

HEIRLOOM CARROT SLAW 11
sultanas, cumin, orange

Chef : Wilfrin Fernandez-Cruz

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

DRINKS

COCKTAILS

- CHELSEA STATE OF MIND** 16
vodka, kalamansi citrus, cranberry
- WE GOT THE BEAT** 16
tequila, mezcal, aperol, beet, jalapeño
- WHEN DOVES CRY** 17
tequila, blood orange, cinnamon, chile
- SHACKED UP** 18
brown butter infused rye, warm-spiced maple
- LIVE FROM THE GARDEN** 16
gin, cucumber, apple, elderflower
- PERFECT MARTINI** 18
forthave gin, dry vermouth, cocchi torino, luxardo

BEER + CIDER

- BAT FLIP SPING ALE** - Torch & Crown 12
New York, NY 5.4% - 16oz
- METRIC PILSNER** - Industrial Arts 9
Beacon, NY 4.7% - 12oz
- LIGHT N' TIGHT LAGER** - Sunday Beer Co. 8
Brooklyn, NY 3.9% - 12oz
- HAZY RAYS IPA** - Lawson's Finest Liquids 9
Waitsfield, VT 5.3% - 12oz
- WIT'S UP** - Citizen Cider 10
Burlington, VT 6.2% - 12oz
- BALDWIN CIDER** - South Hill Cidery 12
Ithaca, NY 8.5% - 5oz Glass

FREE SPIRITS

- FREE RADICAL FIZZ** 9
goji & blueberry, catskill honey, lemon, soda
- NON-ALCOHOLIC IPA** 7
Athletic Brewing, Milton CT

WINES BY THE GLASS

SPARKLING

- SPARKLING MUSCADET ROSE** 17
Louise Chereau 'Orgeuil', Muscadet Sevre-et-Maine, Loire Valley, France NV
- PETILLANT NATUREL ROSE** 16
Macari 'Horses' Sparkling Petit Verdot, North Fork of Long Island, NY 2021

WHITE

- SAUVIGNON BLANC** 18
Guy Baudin 'Les Charmes' Pouilly-Fumé, Loire Valley, France 2021
- ALBARINO** 14
Burgans, Rias Baixas, Spain 2022
- CHARDONNAY** 20
Famille Paquet, Saint-Veran, Burgundy, France 2020
- KERNER** 17
Abbazia di Novacella, Alto Adige, Italy 2022

SKIN CONTACT

- GRUNER VELTLINER** 14
Nibiru 'Oidal' Kamptal, Austria NV

ROSE

- GRENACHE, CINSAULT** 15
Château de Pampelonne, Côtes de Provence, France 2023

RED

- PINOT NOIR** 17
Trousse-Chemise, Willamette Valley, Oregon 2022
- ETNA ROSSO** 15
Masseria Setteporte, Sicily, Italy 2021
- TEMPRANILLO** 18
Familia Torres 'Altos Ibericos' Reserva, Rioja, Spain 2017
- SYRAH** 16
Etienne Bécheras, Crozes-Hermitage, Rhône Valley, France 2022
- CABERNET SAUVIGNON** 20
Trig Point 'Diamond Dust' Alexander Valley, California 2021

DESSERT

- MOSCATO D'ASTI** 10
Guido Berta, Piedmont, Italy 2021
- TORCOLATO RISERVA** 22
Vignaioli Contra Soarda, Veneto, Italy 2021
- TAWNY PORT** 15
Quinta do Infantado, Colheita 2010
- LATE BOTTLED VINTAGE PORT** 13
Warre's, Portugal 2009

COOKS HOP