

COOKSHOP

LUNCH

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

semonlina-raisin bread, dates, candied walnuts

STARTERS

FOCACCIA 11
whipped ricotta, olive oil, lemon, rosemary

GREEN JUICE 10
cucumber, apple, ginger, parsley, spinach

DEVEILED EGGS 14
tuna salpicon, chives

CHICKEN LIVER MOUSSE 15
pickles, foccicia crackers

CAROLINA SHRIMP SALAD 19
cucumber, red onion, cilantro, roasted chile-lime-honey vinaigrette

ASPARAGUS FRITES 17
tempura, lemon aioli

SPICY CHICKPEA PUREE 12
seeds, whole wheat pita

FARM STAND RADISHES 11
herbed butter, Syracuse salt crystal

BAKED STRACCIATELLA & ENGLISH PEAS 18
lemon, chile, foccacia cracker

SALADS

LITTLE GEM LETTUCES 16
sherry vinegar, olive oil, radishes

ESCAROLE & MUSTARD GREENS 17
goat milk feta, toasted walnuts, green olives, red wine vinaigrette

SHAVED ASPARAGUS 18
sauce gribiche: hard cooked eggs, capers, mustard, tarragon

PIZZA & PASTA

ZUCCHINI PIZZA 24
charred tomato sauce, provolone & crescenza cheese, chile, red onion, oregano, organic flour

CALZONE 23
sundried tomato compote, spinach, Dipalo's mozzarella, gem lettuce wedges

SEDANINI 24
organic semolina pasta, English peas, ricotta cheese, garlic, chile, lemon, mint

SANDWICHES

GRILLED ASPARAGUS 20
grilled Jersey asparagus, toasted focacia, cheddar cheese, charred onions, mustard-horseradish sauce, little gem salad

FALAFEL 19
whole wheat pita, cabbage, chile paste, tahini, little gem salad

CRISP MERLUZA 23
tempura, tartar sauce, sesame roll, French fries

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

COOKSHOP BURGER 23
locally raised beef, raw milk cheddar, pickled red onion, sesame bun, French fries

ENTRÉES

BUTTER BEANS & QUINOA 18
kale, cucumbers, dill vinaigrette, lemon, roasted maitakes mushrooms
+ a fried egg 20 (V)

CHILLED 1/2 MAINE LOBSTER 28
French fries, chile aioli, lemon

PAN SEARED PORGY FILLET 25
cucumbers, dill, champagne vinegar

ROASTED CHICKEN SALAD 24
escarole & little gem lettuces, cucumbers, radishes, red wine vinaigrette, pickle relish

VEGETABLES

SAUTEED ESCAROLE 12
chile, garlic

ROASTED BABY CARROTS 12
salsa verde

BLISTERED SNAP PEAS 14
lemon, olive oil

FRENCH FRIES 8

Chef : Wilfrin Fernandez-Cruz

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

DRINKS

COCKTAILS

- FROZEN PALOMA** 16
tequila, grapefruit, lime
- WALKING ON SUNSHINE** 16
tequila, mezcal, ancho reyes verde,
jalapeño-chipotle agave, smoked paprika
- ROSE SPRITZ** 15
cocchi americano rosa, lemon, spumante
- LIVE FROM THE GARDEN** 16
gin, cucumber, apple, elderflower
- DISCO BUCK** 16
bourbon, hibiscus, ginger, lemon
- CHELSEA STATE OF MIND** 16
vodka, kalamansi citrus, berry

BEER + CIDER

- RAINBOWS EVERYWHERE IPA - T & C** 12
New York, NY 6.9% - 16oz
- LIGHT N' TIGHT LAGER - Sunday Beer Co.** 8
Brooklyn, NY 3.9% - 12oz
- METRIC PILSNER - Industrial Arts** 9
Beacon, NY 4.7% - 12oz
- NO BACKSIES HEFEWEIZEN-Aslin Beer Co.** 11
Alexandria, VA 5.5% - 16oz
- WIT'S UP - Citizen Cider** 10
Burlington, VT 6.2% - 12oz
- BALDWIN CIDER - South Hill Cidery** 12
Ithaca, NY 8.5% - 5oz Glass
- N/A RUN WILD IPA** 8
Athletic Brewing, Milton CT
- N/A KOLSCH** 8
Best Day Brewing, Sausalito, 12oz

FREE SPIRITS

- FREE RADICAL FIZZ** 9
goji & blueberry, catskill honey,
lemon, soda
- PHONY NEGRONI** 10
St. Agrestis, Brooklyn, NY

WINES BY THE GLASS

SPARKLING

- SPARKLING MUSCADET** 17
Louise Chereau 'Orgeuil', Muscadet Sevre-et-Maine,
Loire Valley, France NV
- PETILLANT NATUREL ROSE** 16
Macari 'Horses' Sparkling Cabernet Franc,
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 'Oida!' Kamptal, Austria NV

ROSE

- GRENACHE, CINSAULT** 15
Château de Pampelonne, Côtes de Provence, France 2023
- BARBERA, DOLCETTO** 17
Idlewild 'The Flower', Mendocino, California 2023

RED

- PINOT NOIR** 17
Trousse-Chemise, Willamette Valley, Oregon 2022
- ETNA ROSSO** 15
Masseria Setteporte, Sicily, Italy 2021
- 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
- TAWNY PORT 10YR** 15
Quinta do Infantado
- LATE BOTTLED VINTAGE PORT** 13
Warre's, Portugal 2009

COOKS HOP