

## STARTERS

### GREEN JUICE 10

cucumber, apple, ginger, parsley, spinach

### DEVILED EGGS 14

confit albacore tuna

### PERSIMMON 14

pomegranate seeds, pressed yogurt, honey, mint

### OYSTERS ON THE HALF SHELL\* 22

Pemaquid, ME., shallot mignonette

### CHILLED 1/2 MAINE LOBSTER 24

French fries, spicy aioli, lemon

### SPICED RED LENTIL SOUP 12

curry, tomato, garlic, harissa yogurt

### PULLED PORK CROQUETTES 12

mustard, pickles

### CHICORY SALAD 16

sherry vinegar, radishes

### BABY BEETS & APPLES 17

whipped goat cheese, smokey pistachios, chicory, apple cider vinegar, thyme

### ARTISANAL CHEESES \*\* 21

Goat Tomme- raw goat milk, Oma - pasteurized cow milk; Riley's 2x4 - pasteurized cow & goat milk, semolina-raisin bread, table grapes, candied walnuts

## BRUNCH

### BUTTERMILK-CORNMEAL PANCAKES 17

caramelized apples, whipped cream

### BAKED EGGS\* 16

salsa verde, Sarvecchio cheese, chicory salad, toast

### HUEVOS RANCHEROS\* 19

black beans, ranchero sauce, monterey jack cheese, crème fraîche, tortilla crisps, pickled jalapeño

### SCRAMBLED EGGS 17

roasted mushrooms, charred onions, goat cheese, chives, toast

### POACHED EGGS\* 18

stone ground polenta, spinach, grana cheese, salsa verde, chile oil

### GRAINS & BEANS 18

black rice, millet, navy beans, shaved daikon radish, roasted king oyster, maitake & blue oyster mushrooms, mint, garlic-chile vinaigrette  
+ a fried egg 20

### COOKSHOP EGG SANDWICH\* 15

fried egg, fontina cheese, harissa, cabbage slaw, potato hash  
+house cured bacon 18

### ROASTED MUSHROOM SANDWICH 20

king oyster, maitake & blue oyster mushrooms, toasted focaccia, cheddar cheese, charred onions, mustard-horseradish sauce, chicory salad

### ROASTED CHICKEN BREAST SALAD 24

shaved root vegetables, kale, red wine vinaigrette, sultanas, green olive relish

### COOKSHOP BURGER \* 23

locally raised beef, raw milk cheddar, pickled red onion, sesame bun, french fries  
+ a fried egg 25

## BREAKFAST SWEETS

### BUTTERMILK BISCUIT 8

apple-pear jam, butter

### CINNAMON BUN 10

cream cheese icing

### BEIGNETS 13

Dipalo's ricotta, apple-pear jam

### CRÈME BRÛLÉE 10

(gluten free)

### DARK CHOCOLATE

### CHEESECAKE 12

ganache, coffee cream

## SIDES

### WHOLE WHEAT

### SOURDOUGH TOAST 8

apple-pear jam, herb butter, olive oil

### BREAKFAST SAUSAGES 11

### HOUSE CURED & SMOKED BACON 12

### POTATO HASH 8

### FRENCH FRIES 8

COOKSHOP

BRUNCH

## BLOODY MARYS

### COOKSHOP MARY 14

ALB vodka, house mary mix, salt

### COOKSHOP MARIANNA 14

jalapeno infused tequila, chili lime, salt rim

### BLOODY BLT 14

ALB vodka, house mary mix, bacon, lettuce

## COCKTAILS

### FROZEN PALOMA 16

tequila, grapefruit, lime

### MAMA'S GUN 16

spicy tequila, mezcal, aperol, beet, lime

### HARVEST MOON 17

neversink gin, green apple, vermouth, aperitivo, cider

### BAD BUNNY 16

mezcal, rum, bitter aperitivo, carrot, lemon, urfa\*

### PERFECT MARTINI 18

forthave gin, dry vermouth, cocchi torino, luxardo

### LIVE FROM THE GARDEN 16

tequila, cucumber, apple, elderflower

## BEER & CIDER

### LIGHT N' TIGHT LAGER 8

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

### TRANSVERSE AUTUMN ALE 12

Torch & Crown, New York, NY 5.3% - 16oz

### METRIC PILSNER 9

Industrial Arts, Beacon, NY 4.7% - 12oz

### JUICE BOMB NEIPA 10

Sloop Brewing, Elizaville, NY 6.5% - 12oz

### WIT'S UP CIDER 9

Citizen Cider, Burlington, VT 6.2% - 12oz

## SPARKLING

### CHAMPAGNE 25/115

Gosset 'Grande Reserve', Champagne, France NV

### ROSE PET-NAT 🌸 16/73

Macari 'Horses', North Fork Long Island, NY 2021

### BALDWIN CIDER 🍷 12/54

South Hill Cider, Ithaca, NY 2020

## WHITE

### ALBARIÑO 14/63

Burgans, Rias Baixas, Spain 2021

### SAUVIGNON BLANC 🍷 18/80

Guy Baudin 'Les Charmes' Pouilly-Fumé, Loire Valley, France 2021

### CHARDONNAY 🍷 20/88

Famille Paquet 'Saint-Veran', Burgundy, France 2020

### KERNER 🍷 17/77

Abbazia di Novacella, Alto Adige, Italy 2022

## SKIN CONTACT

### GRUNER VELTLINER + 🌸 14/82

Nibiru 'Oida!', Kamtal, Austria NV

## FREE-SPIRITS

### WHAT'S UP DOC 9

cold brewed chai, carrot, lemon

### ST. AGRESTIS PHONY NEGRONI 10

### ATHLETIC BREWING 0% IPA 7

## ROSÉ

### GRENACHE + 🍷 13/59

Domaine Gavoty 'Recital', Côtes de Provence, France 2021

## RED

### GAMAY 🍷 16/73

Jean-Paul Dubost 'Pierreux', Brouilly, Beaujolais France 2019

### PINOT NOIR 19/83

Sean Minor, Sonoma Coast, CA 2022

### TEROLDEGO 🍷 15/68

Lieb Cellars Estate, North Fork of Long Island, NY 2020

### TEMPRANILLO 🍷 18/80

Familia Torres 'Altos Ibericos Reserva', Rioja, Spain 2015

### CABERNET SAUVIGNON 🍷 🌸 20/88

Trig Point 'Diamond Dust' Alexander Valley, CA 2021

## DESSERT

### MOSCATO D'ASTI 10

Guido Berta, Piedmont, Italy 2021

### TORCOLATO RISERVA 22

Vifnaolli Contra Infantado, Colheita 2011

### TAWNY PORT 15

Quinta do Infantado, Colheita 2010

### LBV PORT 13

Warre's, Portugal 2009

\*Allergen: Nightshade

🌸 BIODYNAMIC

🍷 ORGANIC/SUSTAINABLE

🌿 NATURAL/RAW

DRINKS BOOK

BRUNCH