

# COOKSHOP

## DINNER

### 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

### LITTLE GEM LETTUCES 17

sherry vinegar, olive oil, radishes

### SEEDLESS CUCUMBERS 17

shaved fennel, charmoula, lemon,  
cilantro

### ARUGULA & ESCAROLE 18

Spring onions, aged gouda cheese,  
red wine vinaigrette

### SPRING DANDELION 18

anchovy-lemon vinaigrette, croutons,  
grana cheese

## VEGETABLES

### FARM STAND RADISHES 12

herbed butter, Syracuse salt crystals

### BROCCOLI DI CICCIO 14

chile, garlic, lemon (V)

### STEAMED ASPARAGUS 14

sauce gribiche

### ROASTED LOCAL CARROTS 14

green garlic butter

### BUTTER BEAN SALAD 14

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

## PASTA & PIZZA

### SPAGHETTI 25

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

### RAMP PIZZA 24

provolone, mozzarella, ricotta &  
grana cheese, chile, organic flour

### 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 SEA SCALLOPS 33

clam broth, slow cooked leeks,  
fava bean salsa

### 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, orange marmalade

### 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**

## 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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