

COOKSHOP

LUNCH

STARTERS

FOCACCIA <i>whipped ricotta, olive oil, lemon, rosemary</i>	8
GREEN JUICE <i>spinach, apple, carrot, celery & parsley</i>	10
OYSTERS ON THE HALF SHELL * <i>Oyster Pond, NY, shallot mignonette</i>	18
1/2 CHILLED MAINE LOBSTER <i>potato chips, aioli, lemon</i>	24
ARTISANAL CHEESES <i>Cowles Chevre-goat milk; Tomme-raw cow milk; Hooligan-raw cow milk; raisin bread, apricots, candied walnuts</i>	18
HOUSE SMOKED SPANISH MACKEREL SALPICON <i>scallions, creme fraiche, whole wheat toast</i>	14
BLISTERED SHISHITO PEPPERS <i>salt crystals, basil, lime</i>	9
SHRIMP & MELON SALAD <i>watermelon, Canary melon, cilantro, red onions, jalapeno-lime vinaigrette</i>	17
BEEF EMPANADA <i>currants, horseradish-creme fraiche</i>	9
LIONI BROOKLYN BURRATA <i>mashed roasted eggplant, tomato, basil, focaccia crisps</i>	15
CHILLED YELLOW TOMATO SOUP <i>Riesling, mint, cucumber relish</i>	12
FARM STAND RADISHES <i>herb butter, Syracuse salt crystals</i>	10

SALADS

HEIRLOOM TOMATOES <i>basil, bulbing onion, Syracuse salt, olive oil</i>	17
MARKET VEGETABLES <i>radishes, vine beans, romano beans, tomatoes, beets, apricots, cucumbers, goat milk feta cheese, mustard vinaigrette</i>	15
HEIRLOOM GRAINS ** <i>dried cherries, green olives, cucumber, chickpeas, radishes, beets, red onions, slow cooked broccoli, spicy walnut</i>	16

PIZZA & PASTA

BURRATA PIZZA <i>tomato salsa crudo, Sarvecchio cheese, garlic, basil</i>	23
CALZONE <i>roasted eggplant, olives, garlic, tomato, feta cheese, basil, oregano, gem wedges</i>	21
SEDANINI <i>roasted corn, sungold tomatoes, garlic, basil, chile, Sarvecchio cheese</i>	24

SANDWICHES

FALAFEL "BURGER" <i>whole wheat pita, cabbage, chile paste, tahini, gem salad</i>	17
PAN BAGNAT <i>olive oil poached albacore tuna, olives, capers, red onions, beefsteak tomato, hard boiled egg, aioli, gem salad</i>	20
HOUSE SMOKED BRISKET <i>whole grain mustard, red onion, marinated cabbage, arugula salad</i>	22
COOKSHOP BURGER * <i>locally raised beef, raw milk cheddar, pickles, sesame bun, french fries</i>	23

ENTREES

SULLIVAN COUNTY TROUT <i>vine bean salad, salmoriglio</i>	29
SPANISH MACKEREL <i>charred okra-tomato sauce, frisee, marjoram</i>	26
ROASTED CHICKEN BREAST SALAD <i>gem lettuces, Persian cucumbers, cherry tomatoes, radishes & fennel, mustard vinaigrette, salsa verde</i>	23

VEGETABLE SIDES

GRILLED CORN ON THE COB <i>herb butter, marash chile, Syracuse salt, lime</i>	9	CRISP RUSSET POTATOES <i>chimichurri</i>	10
GEM LETTUCES	10	FRENCH FRIES	7
MARINATED PERSIAN CUCUMBERS <i>dill</i>	10	MARINATED BEEFSTEAK TOMATOES <i>basil, red wine vinegar, olive oil</i>	12

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

COCKTAILS

MUST BE LIMONE 16

le moné meyer lemon apertif, rocky's botanical liqueur, lemon, club soda

SPRING & TONIC 16

greenhook gin, rhubarb & angelica bitters, elderflower, q tonic

THE FENNEL STRAW 15

ALB vodka, aperol, dry vermouth, fennel, strawberry, lemon

WATERMELON SUGAR 16

plantation 3 stars rum, blanc vermouth, watermelon

DISCO BUCK 16

old forester bourbon, barrow's intense ginger, hibiscus

FROZEN PALOMA 15

espadin tequila blanco, grapefruit, lime, marash

FREE-SPIRITS

MELON QUENCH 8

housemade watermelon shrub, lime, mint

LEMON, LIME & BITTERS 7

lemon, lime, bitters, soda

ST. AGRESTIS PHONY NEGRONI 10

ATHLETIC BREWING 0% IPA 7

BEER & CIDER

'METRIC PILS' PILSNER 9

Industrial Arts, Beacon, NY 4.7% - 12oz

'WORKING CLASS HERO' SAISON 8

Cambridge Brewing, Cambridge, MA 4.5% - 12oz

'PEARLY WIT' WHITE ALE 10

Springdale, Framingham, MA 4.5% - 16oz

'LIGHT & TIGHT' LAGER 9

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

'INTERSECT' IPA 12

Torch & Crown, New York, NY 5.1% - 16oz

'UNIFIED PRESS' CIDER 9

Citizen Cider, Burlington, VT 5.2% - 12oz

FULL SPIRITS LIST



SPARKLING

RIESLING SEKT 14/63

Markus Molitor, Mosel, Germany NV 🍷

PET NAT ROSE 16/72

Lubanzi, Swartland, South Africa 2021 🍷

BALDWIN CIDER 12/54

South Hill Cider, Ithaca, NY 2020 🍷

WHITE

ALBARINO 14/63

Neboa, Rías Baixas, Spain 2021 🍷

SAUVIGNON BLANC 18/81

M. Deschamps 'Vignes de Berge' Pouilly Fumé, France 2019 🍷

CHARDONNAY 15/68

Maison Noir, 'Knock on Wood', Yamhill-Carlton, OR 2020 🍷

VIOGNIER 16/72

Casale del Giglio, Lazio, Italy 2021 🍷

ROSÉ

AGLIANICO 18/81

San Salvatore 'Vetere', Campania, Italy 2021 🍷

VENTOUX 13/59

Valcombe 'Cuvée Epicure', Rhône Valley, France 2021 🍷

ORANGE

GRENACHE BLANC 13/59

Bonny Doon Vineyard, Central Coast, CA 2021 🍷

RED

PINOT NOIR 16/72

François Cazin, Cheverny, France 2020 🍷

SYRAH + GRENACHE BLEND 15/68

Le P'tit Paysan 'Le P'tit Pape', Central Coast, CA 2019 🍷

CABERNET SAUVIGNON 20/90

Ordeaux 'South Bank', Columbia Gorge, OR 2019 🍷

PRIMITIVO 18/81

Trulo di Pezza, 'Licurti', Puglia, Italy 2018 🍷

DESSERT

MOSCATO D'ASTI 10

Guido Berta, Piedmont, Italy 2020 🍷

TORCOLATO RISERVA 22

Vignaoili Contra Soards 'Sarson', Breganze, Italy 2014 🍷

TAWNY PORT 15

Quinta do Infantado, Colheita 2011 🍷

🌙 Biodynamic

🍷 Organic/Sustainable

🍷 Natural/Raw

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