

# COOKS HOP

DINNER

## STARTERS

<b>OYSTERS ON THE HALF SHELL</b>	<b>18</b>
<i>Oyster Pond, NY, shallot mignonette</i>	
<b>FOCACCIA</b>	<b>6</b>
<i>whipped ricotta, olive oil, lemon, rosemary</i>	
<b>ENGLISH PEA SOUP</b>	<b>10</b>
<i>mint, lemon, chile</i>	
<b>WARM JERSEY ASPARAGUS</b>	<b>16</b>
<i>sauce gribiche, mustard, hard cooked egg, tarragon</i>	
<b>FARM STAND RADISHES</b>	<b>10</b>
<i>herb butter, Syracuse salt crystals</i>	
<b>TEMPURA RHODE ISLAND SQUID</b>	<b>15</b>
<i>frisée, fermented chile, cilantro, lime</i>	
<b>SEA SCALLOP CRUDO</b>	<b>17</b>
<i>navel orange, lime, habanero chile, Syracuse salt</i>	
<b>BEEF EMPANADA</b>	<b>9</b>
<i>pulled brisket, raisins, horseradish-creme fraiche</i>	

## SALADS

<b>DANDELION CAESAR</b>	<b>15</b>
<i>garlic-anchovy dressing, grana cheese, seasoned breadcrumbs</i>	
<b>GEM LETTUCES</b>	<b>14</b>
<i>mustard vinaigrette</i>	
<b>HEIRLOOM GRAINS **</b>	<b>16</b>
<i>dried cherries, green olives, carrots, chickpeas, radishes, beets, red onions, broccoli di cicco, spicy walnuts</i>	

## PIZZA & PASTA

<b>RAMP PIZZA</b>	<b>22</b>
<i>crescenza &amp; fontina cheeses, chile</i>	
<b>CASARECCE</b>	<b>22</b>
<i>asparagus, parsley, lemon, chile, sarvecchio cheese</i>	

## MEAT & POULTRY

<b>SPIT-ROASTED HALF CHICKEN</b>	<b>27</b>
<i>roasted asparagus, natural jus, salsa verde</i>	
<b>GRASS-FED NY STRIP STEAK</b>	<b>42</b>
<i>roasted potatoes, gem lettuce-blue cheese salad</i>	
<b>FINGER LAKES LAMB **</b>	<b>34</b>
<i>seedless cucumbers, red onion, black olives, feta cheese, lemon, olive oil, fresh herbs</i>	
<b>SMOKED BERKSHIRE PORK SAUSAGE</b>	<b>23</b>
<i>grilled spring onions, rhubarb mostarda</i>	

## SEAFOOD

<b>PAN ROASTED MERLUZA</b>	<b>28</b>
<i>Provençal style fish sauce, shaved fennel, citrus zest</i>	
<b>SULLIVAN COUNTY TROUT</b>	<b>29</b>
<i>broccoli di cicco, currants, oregano</i>	
<b>WHOLE CHILLED MAINE LOBSTER</b>	<b>48</b>
<i>potato chips, aioli, lemon</i>	

## VEGETABLE SIDES

<b>ROASTED BABY CARROTS</b>	<b>12</b>	<b>GRILLED BROCCOLI DI CICCO</b>	<b>10</b>
<i>salsa verde</i>		<i>garlic, chili</i>	
<b>ROASTED PARSNIPS</b>	<b>12</b>	<b>CRISP RUSSET POTATOES</b>	<b>10</b>
<i>rosemary, orange</i>		<i>chimichurri</i>	

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

## COCKTAILS

- SANGUINE SPRITZ** 16  
blood orange, cappelletti aperitivo, grey goose, bubbles
- SPRING & TONIC** 16  
greenhook gin, rhubarb & angelica bitters, elderflower, q tonic
- THE FENNEL STRAW** 15  
ALB vodka, aperol, dry vermouth, fennel, strawberry, lemon
- LEON** 15  
casco viejo blanco tequila, hibiscus, creme de mure, lime, agave
- ART BASIL** 16  
dorothy parker gin, elderflower, lime, cucumber, mint, basil
- FROZEN PALOMA** 15  
espadin tequila blanco, grapefruit, lime, marash

## FREE-SPIRITS

- BLOOD ORANGE 'PALOMA'** 8  
blood orange, lime, agave, grapefruit soda, sea salt
- 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
- 'GREEN STATE' LAGER** 9  
Zero Gravity, Burlington, VT 4.9% - 12oz
- 'GATHER HOUSE' WITBIER** 10  
Drowned Lands, Warwick, NY 4.8% - 16oz
- '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

- ROSE PET-NAT 19/76**  
Alta Alella 'AUS', Catalonia, Spain 2021 🍷
- RIESLING SEKT 14/56**  
Markus Molitor, Brut, Mosel, Germany NV
- BALDWIN CIDER 12/48**  
South Hill Cider, Ithaca, NY 2020

## WHITE

- VERDICCHIO SUPERIORE 15/60**  
Andrea Felici, Le Marche, Italy 2021 🍷
- SAUVIGNON BLANC 17/68**  
Marc Deschamps 'Porcheronnes' Pouilly Fumé, France 2019 🍷
- DOURO BRANCO 18/72**  
Muxagat, Douro Valley, Portugal 2018 🍷
- CHARDONNAY 16/64**  
West County, Russian River Valley, CA 2018 🍷

## ROSÉ

- VENTOUX 13/52**  
Valcombe 'Cuvée Epicure', Rhône Valley, France 2020 🍷
- AGLIANICO 18/72**  
San Salvatore 'Paestum', Campania, Italy 2021 🍷

## ORANGE

- GRENACHE BLANC 13/52**  
Bonny Doon Vineyard, Central Coast 2021 🍷

## RED

- PAIS 18/72**  
Lonardo Erazo 'La Resistencia', Itata Valley, Chile 2019 🍷
- PINOT NOIR 18/72**  
Patrick Noël 'Les Morogues', Menetou-Salon, France 2019 🍷
- MALBEC 17/68**  
Cosse et Maisonneuve 'Le Fage', Cahors, France 2018 🍷
- CABERNET SAUVIGNON 20/80**  
Ordeaux 'South Bank', Columbia Gorge, OR 2019 🍷

## DESSERT

- MOSCATO D'ASTI 10**  
Guido Berta, Piedmont, Italy 2020
- TAWNY PORT 15**  
Quinta do Infantado, Colheita 2010

🍷 Biodynamic

🌿 Organic/Sustainable

🍷 Natural/Raw

# COOKSHOP