

COOKS HOP

DINNER

STARTERS

OYSTERS ON THE HALF SHELL *	18
<i>Oyster Pond, NY, shallot mignonette</i>	
1/2 CHILLED MAINE LOBSTER	24
<i>potato chips, aioli, lemon</i>	
SHRIMP & MELON SALAD	18
<i>watermelon, cantaloupe, cilantro, red onions, jalapeno-lime vinaigrette</i>	
FOCACCIA	9
<i>whipped ricotta, olive oil, lemon, rosemary</i>	
ARTISANAL CHEESES	19
<i>Cowles Chevre-goat milk; Appalachian-raw cow milk; Hooligan raw cow milk; raisin bread, local fruit, candied walnuts</i>	
VINE BEAN FRITES	15
<i>tempura batter, fermented chile aioli</i>	
CHILLED YELLOW TOMATO SOUP	12
<i>Riesling, mint, cucumber relish</i>	
LIONI BROOKLYN BURRATA	16
<i>mashed roasted eggplant, tomato, basil, focaccia crisps</i>	
HOUSE-CURED BRESAOLA	16
<i>bartlett pear, Catskill Mt. honey</i>	
FARM STAND RADISHES	10
<i>herb butter, Syracuse salt crystals</i>	

SALADS

HEIRLOOM TOMATOES	17
<i>basil, red onion, Syracuse salt, olive oil</i>	
AUTUMN SALAD	16
<i>castelfranco, escarole, kale, bartlett pear, sarvecchio cheese, red wine vinaigrette</i>	
WILD RICE & LENTIL	18
<i>kale, roasted sweet potatoes, apples, grapes, mint, parsley, spicy sunflower seeds</i>	

PIZZA & PASTA

BURRATA PIZZA	23
<i>tomato salsa crudo, Sarvecchio cheese, garlic, basil</i>	
CALZONE	22
<i>roasted mushrooms, spinach, provolone & goat cheese, caramelized onions, chile, gem salad</i>	
PACCHERI (organic semolina pasta)	24
<i>cauliflower, anchovies, garlic, chile, sultanas, bread crumbs</i>	

MEAT & POULTRY

SPIT-ROASTED HALF CHICKEN	27
<i>broccoli di cicco, natural jus, salsa verde</i>	
GRASS-FED HANGER STEAK*	39
<i>braised king oyster mushrooms</i>	
SMOKED BERKSHIRE PORK SAUSAGE	24
<i>apple-cipollini onion mostarda</i>	
FINGER LAKES LAMB	34
<i>fresh shell bean salad, hazelnut-feta cheese relish, pomegranate seeds</i>	

SEAFOOD

LINE CAUGHT LOCAL BLUEFISH	26
<i>charred okra-tomato sauce, frisee, marjoram</i>	
WHOLE 16 OZ. LONG ISLAND FLUKE	34
<i>shaved zucchini, salmoriglio</i>	
HAND-SHUCKED SEA SCALLOPS	30
<i>corn pudding, marinated Jimmy Nardello peppers</i>	

VEGETABLE

BROCCOLI DI CICCO	12	GRILLED CORN ON THE COB	9
<i>chile, garlic, salsa verde</i>		<i>herb butter, marash chile, Syracuse salt, lime</i>	
MARINATED BEEFSTEAK TOMATOES	12	CRISP RUSSET POTATOES	10
<i>basil, red wine vinegar, olive oil</i>		<i>chimichurri</i>	

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

**Contains nuts

COCKTAILS

FORSYTHIA 16

quinquina, apple blossom, cider, seltzer

BLACK TIE OPTIONAL 16

gin, pear, maraschino, tonic

HOLY TRINITY 16

sotol, celery, ginger, lime

KING CRIMSON 16

vodka, amontillado sherry, pomegranate, lemon

CRANBERRY NEGRONI 16

gin, sweet vermouth, cranberry

WATERMELON SUGAR 16

plantation 3 stars rum, blanc vermouth, watermelon

FROZEN PALOMA 15

espadin tequila blanco, grapefruit, lime, marash

FREE-SPIRITS

CELRAY SELTZER 9

celery, ginger, lime, setzler

MELON QUENCH 8

housemade watermelon shrub, lime, mint

LEMON, LIME & BITTERS 7

lemon, lime, bitters, soda

ST. AGRESTIS PHONY NEGRONI 10

BEER & CIDER

'METRIC PILS' PILSNER 9

Industrial Arts, Beacon, NY 4.7% - 12oz

'RARE VOS' AMBER ALE 9

Ommegang, Cooperstown, NY 6.5% - 16oz

'SUPER SESSION' IPA 10

Lawson's, Waitsfield, VT 4.9% - 12oz

'LIGHT & TIGHT' LAGER 9

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

'INTERSECT' IPA 12

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

'WIT'S UP' CIDER 9

Citizen Cider, Burlington, VT 6.2% - 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 🍷

POUILLY-FUME 18/81

Marc DesChamps, Loire Valley, France 2020 🍷

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 13/60

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, Cheverney, France 2020 🍷

SYRAH + GRENACHE BLEND 15/68

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

CABERNET SAUVIGNON 20/90

Pied a Terre 'Love on Mars', Sonoma County 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 Soarda 'Sarson', Breganze, Italy 2014 🍷

TAWNY PORT 15

Quinta do Infantado, Colheita 2011 🍷

🌿 Biodynamic

🍷 Organic/Sustainable

🍷 Natural/Raw

COOKSHOP