

# COOKSHOP

## DINNER

### OYSTERS

Beausoleil, N.B.  
shallot mignonette, lemon 22

### CHEESE

Nancy's Camembert, NY  
pasteurized sheep &  
cow milk

Urdang, VT  
pasteurized goat milk

Grayson, VA  
raw cow milk

semolina-raisin bread, orange marmalade, candied walnuts 24

## STARTERS

**DEVILED EGGS 14**  
tuna salpicon, scallions

**PICKLED BABY BEETS 15**  
whipped goat feta, dill, mint

**CHICKEN LIVER MOUSSE 15**  
pickles, focaccia crackers

**CHICKPEA SOUP 12**  
cabbage, garlic, chile, tomato,  
salsa verde (V)

**SPINACH TURNOVER 14**  
feta cheese, sultanas, walnuts,  
spicy tahini sauce

**FOCACCIA 12**  
whipped ricotta, olive oil,  
lemon, rosemary

**BRANDADE FRITTERS 13**  
house cured merluza, potato,  
garlic, charred chile aioli

**SMOKED SULLIVAN  
COUNTY TROUT 17**  
blood orange, pickled red onion,  
pomegranate seeds

**SEAFOOD FRITTO MISTO 18**  
shrimp, mussels, hake, squid,  
Meyer lemon aioli

## SALADS

**CITRUS 18**  
cara cara, navel & blood orange, ruby  
red grapefruit, red onion, mint, pink  
peppercorn, Meyer lemon vinaigrette

**ORGANIC NAPA CABBAGE 17**  
sherry vinegar-chile vinaigrette,  
shaved grana cheese

**WHEATBERRY & CANNELLINI  
BEANS 19**  
kale, cauliflower, sweet potato,  
pumpkin seeds, citrus-chile vinaigrette (V)

**SAVOY SPINACH 18**  
toasted pistachios, medjool dates,  
ginger-lemon vinaigrette (V)

**CHICORIES 18**  
anchovy-lemon vinaigrette,  
breadcrumbs

## VEGETABLES

**ROASTED SUNCHOKES\*\* 14**  
ajo blanco sauce (V)

**DELICATA SQUASH CAPONATA 13**  
garlic, celery, olives, raisins, honey

**HONEYNUT SQUASH 14**  
spicy seed mix, cider syrup (V)

**BAKED CANNELLINI BEANS 13**  
paprika, mustard, breadcrumbs

**CHARRED BRUSSELS SPROUTS 14**  
pickled sultanas, garlic, lemon (V)

**ROASTED SWEET POTATO 12**  
walnut-sage agresto (V)

## PIZZA & PASTA

**BRUSSELS SPROUTS PIZZA 24**  
charred Brussels sprouts, lemon zest,  
spicy ricotta, provolone cheese,  
organic flour

**SPAGHETTI 25**  
Carolina shrimp, garlic, olive oil,  
butter, chile, lemon, oregano,  
organic semolina

**SEDANINI 26**  
organic semolina pasta, chanterelle  
mushrooms, shallots, chile, lemon,  
grana cheese

## SEAFOOD

**ARCTIC CHAR 28**  
delicata squash caponata, garlic,  
celery, chile, raisins, green olives,  
honey, vinegar

**PAN ROASTED MERLUZA 27**  
tomato-navy bean ragout, mint,  
parsley, celery-pickled red onion relish

**MONTAUK PORGY\*\* 27**  
slow cooked cauliflower,  
ajo blanco sauce (olive oil, garlic,  
almonds, sourdough)

## POULTRY & MEAT

**SPIT-ROASTED HALF CHICKEN 28**  
roasted parsnips, salsa verde

**COOKSHOP CASSOULET 40**  
confit duck leg, roasted pork shoulder,  
lamb sausage, cannellini beans, paprika,  
seasoned breadcrumbs

**ALL-NATURAL "DENVER" STEAK 42**  
caramelized onion sauce,  
slow roasted shallots & cipollini onions

**CENTER-CUT PORK CHOP 36**  
honey-crisp apple slaw, lemon, parsley,  
apple cider syrup

**COOKSHOP BURGER 25**  
locally raised beef, raw milk cheddar cheese,  
pickled red onion, sesame bun, French fries

**Chef : Wilfrin Fernandez-Cruz**

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

## DRINKS

### COCKTAILS

- COLD BREW STATE OF MIND** 18  
frozen espresso martini - vodka, cold brew
- POMMELIER** 17  
vodka, calvados, lillet blanc,  
orchard apple
- RUBY SOHO** 17  
gin, campari, grapefruit, lemon
- MARMALADE SUNRISE** 17  
sag aragh (distilled raisin spirit),  
housemade orange marmalade, lime
- DISCO BUCK** 18  
bourbon, hibiscus, ginger, lemon
- EMBER GLOW** 17  
reposado tequila, pasilla, jalapeño, lime

### BEER

- APRES WINTER ALE** 14  
Torch & Crown, New York, NY 5.6% - 16oz
- HAZY RAYS IPA - Lawson's** 10  
New York, NY 5.3% - 12oz
- LIGHT N' TIGHT LAGER - Sunday Beer Co** 9  
Brooklyn, NY 3.9% - 12oz
- METRIC PILSNER - Industrial Arts** 10  
Beacon, NY 4.7% - 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

- 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,

### WHITE

- SAUVIGNON BLANC 18  
Roger Pabiot 'Silex' Pouilly-Fumé Loire Valley, France 2022
- 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

- GRENACHE BLANC 14  
Bonny Doon 'Le Cigare' Central Coast, California 2023

### ROSE

- BARBERA, DOLCETTO 17  
Idlewild 'The Flower', Mendocino, California 2023

### RED

- PINOT NOIR 17  
Trousse-Chemise, Willamette Valley, Oregon 2022
- ETNA ROSSO 15  
Masseria Setteporte, Sicily, Italy 2021
- SYRAH 19  
Etienne Bécheras, St. Joseph, Rhône Valley, France 2020
- CABERNET SAUVIGNON 20  
Trig Point 'Diamond Dust' Alexander Valley, California 2021

### DESSERT

- 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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