

# COOKSHOP

DINNER

## OYSTERS

Oyster Pond, L.I.  
shallot mignonette, lemon 18

## CHEESE

Moses Sleeper, VT pasteurized cow milk  
Cayuga Blue, NY pasteurized goat milk  
Young Gouda, WI raw cow milk  
semolina-raisin bread, NY table grapes, candied walnuts 24

## STARTERS

**DEVILED EGGS 14**  
tuna salpicon, chives

**LIONI STRACCIATELLA 18**  
New York table grapes, basil, grilled country sourdough

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

**FARM STAND RADISHES 11**  
herbed butter, Syracuse salt crystals

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

**CRISP SQUASH BLOSSOMS & OKRA 18**  
tempura, spicy charred tomato sauce, basil, grana cheese

**MAPLE SMOKED BLUEFISH 15**  
charred red pepper, pickled red onion, chile

**TOMATO SOUP 13**  
cucumber relish, Riesling, mint (V)

**CHICKEN LIVER MOUSSE 14**  
pickles, focaccia crackers

## SALADS

**CAMPO ROSSO CHICORIES 18**  
grana cheese, breadcrumbs, anchovy-lemon vinaigrette

**AUTUMN FRUIT 18**  
bartlett pear, honeycrisp apple, New York table grapes, shaved fennel, mascarpone-pomegranate dressing

**CAROLINA SHRIMP 19**  
cucumbers, red onions, cilantro, roasted chile-lime-honey vinaigrette

**NEW CROP SPINACH 19**  
toasted pistachios, medjool dated, ginger-lemon vinaigrette (V)

**LITTLE GEM LETTUCES 17**  
sherry vinegar, olive oil, radishes (V)

**WHEATBERRY & CRANBERRY BEANS 18**  
kale, cauliflower, sweet potato, pumpkin seeds, citrus-chile vinaigrette (V)

## VEGETABLES

**BLISTERED NARDELLO PEPPERS 12**  
vinegar, olive oil, capers (V)

**HONEYNUT SQUASH 12**  
spicy seed mix, cider syrup (V)

**ROASTED SWEET POTATO 14**  
walnut-sage agresto (V)

**BUTTER BEAN SALAD 12**  
celery, scallions, dill, chile, red wine vinegar (V)

**BRAISED VINE BEANS 12**  
tomato, garlic, chile, oregano (V)

## PIZZA & PASTA

**PEPPER & ONION PIZZA 24**  
charred sweet peppers, roasted onions, provolone cheese, oregano, harissa sauce, organic flour

**SPAGHETTI 24**  
basil pesto, garlic, walnuts, grana cheese, olive oil, organic semolina

**CASARECCE 25**  
organic semolina pasta, chanterelle mushrooms, shallots, chile, lemon, grana cheese

## SEAFOOD

**GRILLED ALBACORE TUNA 28**  
escarole, ruby red grapefruit, oregano, chile

**CHILLED MAINE LOBSTER HALF 28  
WHOLE 52**  
French fries, aioli, lemon

**SEA SCALLOPS A LA PLANCHA 33**  
sweet corn pudding, charmoula sauce

## POULTRY & MEAT

**SPIT-ROASTED HALF CHICKEN 28**  
roasted carrots & Tokyo turnips, salsa verde

**CONFIT DUCK LEG 30**  
butter bean salad, celery, scallions, dill, chile, red wine vinegar, marinated plums

**ALL-NATURAL "DENVER" STEAK 42**  
charred tomato sauce, garlic, chile, roasted potato wedges

**CENTER-CUT PORK CHOP 36**  
braised vine beans, tomato, garlic, chile

**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*

## DRINKS

### COCKTAILS

- FROZEN PALOMA** 17  
tequila, lime, grapefruit
- BOBBING FOR APPLES** 17  
vodka, apple brandy, lillet blanc
- ESCAPE ROOT** 18  
gin, beet, dill, lemon
- RAISIN IN THE SUN** 17  
sag aragh, grape molasses, saba, spumante
- DISCO BUCK** 18  
bourbon, hibiscus, ginger, lemon
- LIVE FROM THE GARDEN** 17  
gin, cucumber, apple, elderflower
- WALKING ON SUNSHINE** 17  
tequila, mezcal, ancho Reyes verde,  
jalapeño-chipotle agave, smoked paprika

### BEER

- HIGH BRAU OKTOBERFEST - T & C** 14  
New York, NY 5.5% - 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

## 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  
Guy Baudin 'Les Charmes' Pouilly-Fumé Loire Valley, France 2021
- 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

- GRENACHE, CINSAULT** 15  
Château de Pampelonne, Côtes de Provence, France 2023
- 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** 10  
Guido Berta, Piedmont, Italy 2021
- TAWNY PORT 10YR** 15  
Quinta do Infantado
- LATE BOTTLED VINTAGE PORT** 13  
Warre's, Portugal 2009

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