

# COOKS HOP

## DINNER

### OYSTERS

Oyster Pond, L.I.

shallot mignonette, lemon 18

### CHEESE

Nancy's Camembert, NY  
pasteurized sheep &  
cow milk

St. Germain, WI  
pasteurized goat milk

Grayson, VT  
raw cow milk

semolina-raisin bread, orange marmalade, candied walnuts 24

## STARTERS

### DEVILED EGGS 14

tuna salpicon

### PICKLED BEETS 15

whipped goat feta, dill, mint

### CHICKEN LIVER MOUSSE 15

pickles, focaccia crackers

### CHICKPEA SOUP 12

Napa 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

### BRAISED ARTICHOKE HEARTS 19

new potatoes, green garlic butter

### TEMPURA SHRIMP 18

Carolina shrimp, pickled vegetables,  
aioli, lemon

### BRANDADE FRITTERS 13

merluza, potato, garlic,  
charred chile aioli

## SALADS

### CITRUS 18

cara cara, mandarin & blood orange,  
grapefruit, kumquat, red onion, mint,  
pink peppercorn, Meyer lemon vinaigrette (V)

### SAVOY SPINACH 18

toasted pistachios, medjool dates,  
ginger-lemon vinaigrette (V)

### BELGIAN ENDIVE (from California) 17

remoulade sauce, mustard, chile,  
creme fraiche, toasted hazelnuts

### SHAVED RAW KING OYSTER MUSHROOMS 17

Alpha Tolman cheese, parsley,  
lemon, olive oil

### CHICORIES 18

anchovy-lemon vinaigrette,  
breadcrumbs

## VEGETABLES

### BROCCOLI DI CICCIO 14

chile, garlic, lemon (V)

### ROASTED SUNCHOKES\*\* 14

ajo blanco sauce (V)

### ROASTED SWEET POTATO 12

walnut-sage agresto

### BAKED CANNELLINI BEANS 13

paprika, mustard, breadcrumbs

### YUKON GOLD POTATO GRATIN 9

roasted onion, Monterey cheese,  
oregano, paprika

### DELICATA SQUASH CAPONATA 13

garlic, celery, olives, raisins, honey

## PIZZA & PASTA

### CHARRED ONION PIZZA 24

provolone cheese, oregano, chile,  
organic flour

### SPAGHETTI 25

artichoke hearts, whipped ricotta,  
Meyer lemon, parsley,  
grana cheese, organic semolina

### RIGATONI 24

organic semolina pasta,  
slow cooked tomato sauce, garlic,  
chile, stracciatella cheese

## SEAFOOD

### ARCTIC CHAR 28

sauce gribiche, hard cooked egg,  
caper, tarragon, mustard

### MONTAUK PORGY 27

slow cooked cauliflower,  
ajo blanco sauce  
(olive oil, garlic, almonds, sourdough)

### PAN ROASTED MERLUZA 27

tomato-navy bean ragout, mint,  
parsley, celery-pickled red onion relish

## 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, 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

**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

**WINTER LANDSCAPE BLACK LAGER** 12  
Industrial Arts, Beacon, NY 5.2% - 16oz

**LITTLE SIP IPA** 10  
Lawson's Finest, Waitsfield, VT 6.2% - 12oz

**LIGHT N' TIGHT LAGER - Sunday Beer Co** 9  
Brooklyn, NY 3.9% - 12oz

**PILSNER - Five Boroughs Brewing Co.** 10  
Brooklyn, NY 5.0% - 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,  
Loire Valley, France NV

### WHITE

**SAUVIGNON BLANC** 18  
Guy Baudin 'Les Charmes', Pouilly-Fumé, Loire Valley, France 2023

**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 Volant' Central Coast, California 2023

### ROSE

**NERELLO MASCALESE** 17  
Firriato, Le Sabbie Dell'Etna, Sicily, Italy 2023

### RED

**PINOT NOIR** 17  
Trousse-Chemise, Willamette Valley, Oregon 2022

**GARNACHA** 18  
Bernabeleva, 'Navaherreros', Sierra de Gredos, Spain 2022

**ETNA ROSSO** 15  
Masseria Setteporte, Sicily, Italy 2021

**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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