

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>	
HOUSE-CURED BRESAOLA	16
<i>bartlett pear, Catskill Mt. honey</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>	
FARM STAND RADISHES	10
<i>herb butter, Syracuse salt crystals</i>	

SALADS

HEIRLOOM TOMATOES	17
<i>basil, red onion, Syracuse salt, olive oil</i>	
MARKET VEGETABLES	15
<i>radishes, tomatoes, beets, nectarines, cucumbers, goat milk feta cheese, mustard 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, baby kale 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>	
ROSENKRANS TRIP TIP STEAK*	39
<i>yukon potato salad, mustard, charred scallions</i>	
HOUSE SMOKED BRISKET SANDWICH	23
<i>whole grain mustard, caramelized red onion, marinated cabbage, arugula salad</i>	
FINGER LAKES LAMB	34
<i>Beluga lentil tabbouleh, plum, tomatoes, onions, frizzled shallots</i>	

SEAFOOD

LINE CAUGHT LOCAL BLUEFISH	26
<i>charred okra-tomato sauce, frisee, marjoram</i>	
WHOLE 16 OZ. LONG ISLAND FLUKE	32
<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

MUST BE LIMONE 16

le moné meyer lemon apertif, rocky's botanical liqueur, lemon, club soda

SPRING & TONIC 16

greenhook gin, rhubarb & angelica bitters, elderflower, q tonic

THE FENNEL STRAW 15

ALB vodka, aperol, dry vermouth, fennel, strawberry, lemon

WATERMELON SUGAR 16

plantation 3 stars rum, blanc vermouth, watermelon

DISCO BUCK 16

old forester bourbon, barrow's intense ginger, hibiscus

FROZEN PALOMA 15

espadin tequila blanco, grapefruit, lime, marash

FREE-SPIRITS

MELON QUENCH 8

housemade watermelon shrub, lime, mint

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

'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