

# COOKSHOP

## LUNCH

### 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, berries, candied walnuts 24

## STARTERS

**DEVILED EGGS 14**  
tuna salpicon, chives

**CHILLED TOMATO SOUP 13**  
cucumber relish, Riesling, mint

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

**MARINATED MELON 12**  
lime, chile

**CAROLINA SHRIMP SALAD 19**  
cucumber, red onion, cilantro, roasted chile-lime-honey vinaigrette

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

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

**STONE FRUIT SALAD 18**  
peaches, nectarines, plums, shaved fennel, lemon juice, olive oil, mascarpone-pomegranate dressing

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

**MUSHROOM EMPANADA 12**  
provolone cheese, spicy peach jam

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

## SALADS

**LITTLE GEM LETTUICES 17**  
sherry vinegar, olive oil, radishes

**MARKET VEGETABLES 18**  
vine beans, cucumber, grape tomatoes, red onions, radishes, basil, anchovy-lemon vinaigrette

**HEIRLOOM TOMATOES 19**  
red onion, basil, salt crystals, olive oil

## PIZZA & PASTA

**ZUCCHINI PIZZA 24**  
charred cherry tomatoes, basil-ricotta, provolone cheese, chile, organic flour

**SEDANINI 25**  
organic semolina pasta, charred eggplant, corn, sun-gold tomatoes, garlic, chile, basil, grana cheese

## SANDWICHES

**BEEFSTEAK TOMATO 18**  
basil aioli, sprouts, housemade potato chips, sourdough pullman

**FALAFEL 19**  
whole wheat pita, cabbage, chile paste, tahini, little gem salad

**PAN BAGNAT 23**  
olive oil poached albacore tuna, olives, capers, red onions, beefsteak tomato, hard cooked egg, shaved fennel salad

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

**SEAFOOD BURGER 25**  
tuna, sea scallops, shrimp, oregano, spicy aioli, pickled red onions, bread & butter pickles, French fries

## ENTRÉES

**GRILLED ALBACORE TUNA 26**  
cucumbers, cherry tomatoes, dill, champagne vinegar

**ROASTED CHICKEN SALAD 25**  
little gem lettuces, cucumbers, radishes, vine beans, cherry tomatoes, red wine vinaigrette, pickle relish

**BUTTER BEAN & QUINOA SALAD 18**  
kale, cucumbers, dill vinaigrette, lemon, marinated cherry tomatoes (V)  
+ a fried egg +2

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

## VEGETABLES

**SLICED BEEFSTEAK TOMATO 12**  
olive oil, basil, salt crystals

**BRAISED ROMANO BEANS 12**  
tomato, garlic, chile, oregano

**GRILLED CORN ON THE COB 9**  
herbed butter, lime

**FRENCH FRIES 9**

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
- LIVE FROM THE GARDEN** 17  
gin, cucumber, apple, elderflower
- ROSE SPRITZ** 16  
cocchi americano rosa, lemon, spumante
- SUMMER LOVIN'** 17  
vodka, watermelon, vermouth blanc, lime
- DISCO BUCK** 17  
bourbon, hibiscus, ginger, lemon
- WALKING ON SUNSHINE** 17  
tequila, mezcal, ancho reyes verde,  
jalalpeño-chipotle agave, smoked paprika

### BEER

- SHARE HOUSE SUMMER ALE - T & C** 14  
New York, NY 5.4% - 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
- FRESH-PRESSED WATERMELON** 12
- PHONY NEGRONI** 12  
St. Agrestis, Brooklyn, NY

## WINES BY THE GLASS

### SPARKLING

- SPARKLING MUSCADET** 17  
Louise Chereau 'Orgeuil', Muscadet Sevre-et-Maine,  
Loire Valley, France NV
- BRUT ROSE** 21  
Schrambsberg 'Mirabelle', North Coast, California NV
- CINSAULT PET-NAT** 16  
Lubanzi 'Rainboat', Swartland, South Africa 2023

### WHITE

- SAUVIGNON BLANC** 18  
Guy Baudin 'Les Charmes' Pouilly-Fumé  
Loire Valley, France 2021
- ALBARINO** 14  
Burgans, Rias Baixas, Spain 2022
- CHARDONNAY** 16  
Domaine Damien Martin, Mâcon-Verzé, Burgundy, France 2023
- KERNER** 17  
Abbazia di Novacella, Alto Adige, Italy 2022

### 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** 16  
Etienne Bécheras, Crozes-Hermitage  
Rhône Valley, France 2022
- 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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