

# COOKS HOP

DINNER

## STARTERS

<b>OYSTERS ON THE HALF SHELL *</b>	<b>18</b>
<i>Oyster Pond, NY, shallot mignonette</i>	
<b>FOCACCIA</b>	<b>8</b>
<i>whipped ricotta, olive oil, lemon, rosemary</i>	
<b>ARTISANAL CHEESES</b>	<b>18</b>
<i>Cowles Chevre-goat milk; Appalachian-raw cow milk; Hooligan-raw cow milk; raisin bread, dried black mission figs, candied walnuts</i>	
<b>FARM STAND RADISHES</b>	<b>10</b>
<i>herb butter, Syracuse salt crystals</i>	
<b>VINE BEAN FRITES</b>	<b>15</b>
<i>okra, tempura batter, fermented chile aioli</i>	
<b>CHILLED YELLOW TOMATO SOUP</b>	<b>12</b>
<i>Riesling, mint, cucumber relish</i>	
<b>LIONI BROOKLYN BURRATA</b>	<b>15</b>
<i>mashed roasted eggplant, tomato, basil, focaccia crisps</i>	
<b>SHRIMP &amp; MELON SALAD</b>	<b>17</b>
<i>watermelon, honeydew, cilantro, red onions, jalapeno-lime vinaigrette</i>	
<b>CHICKEN LIVER MOUSSE</b>	<b>15</b>
<i>focaccia toast, pickled vegetables</i>	

## SALADS

<b>HEIRLOOM TOMATOES</b>	<b>17</b>
<i>basil, bulbing onions, Syracuse salt, olive oil</i>	
<b>MARKET VEGETABLES</b>	<b>15</b>
<i>radishes, vine beans, snap peas, tomatoes, beets, apricots, cucumbers, goat milk feta cheese, mustard vinaigrette</i>	
<b>HEIRLOOM GRAINS **</b>	<b>16</b>
<i>dried cherries, green olives, cucumber, chickpeas, radishes, beets, red onions, slow cooked broccoli, spicy walnuts</i>	

## PIZZA & PASTA

<b>BURRATA PIZZA</b>	<b>23</b>
<i>tomato salsa crudo, Sarvecchio cheese, garlic, basil</i>	
<b>CALZONE</b>	<b>21</b>
<i>roasted eggplant, olives, garlic, tomato, feta cheese, basil, oregano, little gem wedges</i>	
<b>SEDANINI</b>	<b>24</b>
<i>roasted corn, sungold tomatoes, garlic, basil, chile, Sarvecchio cheese</i>	

## MEAT & POULTRY

<b>SPIT-ROASTED HALF CHICKEN</b>	<b>27</b>
<i>romano beans, natural jus, salsa verde</i>	
<b>GRASS-FED HANGER STEAK*</b>	<b>38</b>
<i>yukon potato salad, mustard, charred garlic scapes</i>	
<b>FINGER LAKES LAMB</b>	<b>34</b>
<i>Beluga lentil tabbouleh, apricots, tomatoes, onions, frizzled shallots</i>	
<b>PORK CHOP</b>	<b>34</b>
<i>brandy-marinated cherries &amp; peaches</i>	

## SEAFOOD

<b>SPANISH MACKEREL</b>	<b>26</b>
<i>charred okra-tomato sauce, frisee, marjoram</i>	
<b>SULLIVAN COUNTY TROUT</b>	<b>29</b>
<i>vine bean salad, salmoriglio</i>	
<b>WHOLE CHILLED MAINE LOBSTER</b>	<b>48</b>
<i>potato chips, aioli, lemon</i>	

## VEGETABLE

<b>GRILLED CORN ON THE COB</b>	<b>9</b>	<b>MARINATED PERSIAN CUCUMBERS</b>	<b>10</b>
<i>herb butter, marash chile, Syracuse salt, lime</i>		<i>dill</i>	
<b>MARINATED BEEFSTEAK TOMATOES</b>	<b>12</b>	<b>CRISP RUSSET POTATOES</b>	<b>10</b>
<i>basil, red wine vinegar, olive oil</i>		<i>chimichurri</i>	
<b>GEM LETTUCES</b>	<b>10</b>		

\* 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

### 'WORKING CLASS HERO' SAISON 8

Cambridge Brewing, Cambridge, MA 4.5% - 12oz

### 'PEARLY WIT' WHITE ALE 10

Springdale, Framingham, MA 4.5% - 16oz

### 'LIGHT & TIGHT' LAGER 9

Sunday Beer Co., Brooklyn, NY 3.9% - 12oz

### 'INTERSECT' IPA 12

Torch & Crown, New York, NY 5.1% - 16oz

### 'UNIFIED PRESS' CIDER 9

Citizen Cider, Burlington, VT 5.2% - 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 🍷

**SAUVIGNON BLANC 18/81**  
M. Deschamps 'Vignes de Berge' Pouilly Fumé, France 2019 🍷

**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 13/59**  
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, Cheverny, France 2020 🍷

**PETITE SIRAH 14/63**  
Fleur de California, North Coast, CA 2018 🍷

**CABERNET SAUVIGNON 20/90**  
Ordeaux 'South Bank', Columbia Gorge, OR 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 Soards 'Sarson', Breganze, Italy 2014 🍷

**TAWNY PORT 15**  
Quinta do Infantado, Colheita 2011 🍷

🌙 Biodynamic

🍷 Organic/Sustainable

🍷 Natural/Raw

# COOKSHOP