

# COOKS HOP

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

semonlina-raisin bread, dates, candied walnuts 21

## SNACKS

**DEVILED EGGS 14**  
tuna salpicon, chives

**BRANDADE FRITTERS 13**  
green olive relish

**PULLED PORK CROQUETTES 13**  
pickles, mustard

**SPICY CHICKPEA PUREE 12**  
seeds, whole wheat pita

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

## STARTERS

**FOCACCIA 11**  
whipped ricotta, olive oil,  
lemon, rosemary

**BRAISED ARTICHOKE HEARTS 19**  
small potatoes, green garlic butter

**ASPARAGUS FRITES 17**  
tempura, lemon aioli

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

**CHILLED 1/2 MAINE  
LOBSTER 28**  
french fries, aioli, lemon

**HOUSE CURED BRESAOLA 16**  
rhubarb compote

## SALADS

**LITTLE GEM LETTUCES 16**  
sherry vinegar, olive oil, radishes

**ARUGULA  
& MUSTARD GREENS 17**  
goat milk feta, toasted walnuts,  
green olives, red wine vinaigrette

**SHAVED ASPARAGUS 18**  
sauce gribiche: hard cooked egg,  
capers, mustard, tarragon

## PIZZA & PASTA

**RAMP PIZZA 24**  
provolone & crescenza cheese,  
chile, organic flour

**CALZONE 23**  
sundried tomato, spinach,  
garlic, Dipalo's mozzarella cheese,  
gem lettuce wedges

**SEDANINI 24**  
organic semolina pasta,  
slow cooked broccoli, grana cheese,  
garlic, chile, lemon

## SEAFOOD

**SEA SCALLOPS A LA PLANCHA 31**  
skordalia (potato-garlic puree), caper-anchovy salsa

**PAN SEARED PORGY FILLET 25**  
relish of castelvetrano olives, dried apricots,  
celery, red onion, chile, oregano

**ALBACORE TUNA 28**  
asparagus, fava beans, pickled red onion, oregano

**SEAFOOD BURGER 24**  
tuna, sea scallops, shrimp, oregano,  
spicy aioli, pickled red onions,  
bread & butter pickles, french fries

## POULTRY & MEAT

**SPIT-ROASTED HALF CHICKEN 28**  
grilled Spring onions, salsa verde

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

## VEGAN

**BUTTER BEANS & QUINOA 18**  
kale, cucumbers, dill vinaigrette, lemon,  
roasted maitake mushrooms

**ALL-NATURAL SIRLOIN STEAK 40**  
yukon potato salad, red onion, mustard,  
radicchio, salsa verde

**FINGER LAKES LAMB 36**  
heirloom carrot slaw, sultanas, cumin, mint,  
parsley, sherry vinegar

**CENTER-CUT PORK CHOP 34**  
Berkshire pork, rhubarb compote:  
chile, turmeric, garlic; mustard, broccoli rabe

## VEGETABLES

**GRILLED ASPARAGUS 14**  
lemon, olive oil

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

**CRISP RUSSET POTATOES 10**  
chimichurri

**ROASTED BABY CARROTS 12**  
thyme, salsa verde

**HEIRLOOM CARROT SLAW 11**  
sultanas, cumin, orange

**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** 16  
tequila, grapefruit, lime
- CHELSEA STATE OF MIND** 16  
vodka, kalamansi citrus, berry
- WE GOT THE BEAT** 16  
tequila, mezcal, aperol, beet, jalapeño
- WHEN DOVES CRY** 17  
tequila, blood orange, cinnamon, chile
- LIVE FROM THE GARDEN** 16  
gin, cucumber, apple, elderflower
- PERFECT MARTINI** 18  
neversink gin, dry vermouth, cocchi torino

### BEER + CIDER

- BAT FLIP SPING ALE - Torch & Crown** 12  
New York, NY 5.4% - 16oz
- LIGHT N' TIGHT LAGER - Sunday Beer Co.** 8  
Brooklyn, NY 3.9% - 12oz
- METRIC PILSNER - Industrial Arts** 9  
Beacon, NY 4.7% - 12oz
- HAZY RAYS IPA - Lawson's Finest Liquids** 9  
Waitsfield, VT 5.3% - 12oz
- WIT'S UP - Citizen Cider** 10  
Burlington, VT 6.2% - 12oz
- BALDWIN CIDER - South Hill Cidery** 12  
Ithaca, NY 8.5% - 5oz Glass
- N/A RUN WILD IPA** 8  
Athletic Brewing, Milton CT
- N/A KOLSCH** 8  
Best Day Brewing, Sausalito, 12oz

### FREE SPIRITS

- FREE RADICAL FIZZ** 9  
goji & blueberry, catskill honey, lemon, soda
- PHONY NEGRONI** 10  
St. Agrestis, Brooklyn, NY

## WINES BY THE GLASS

### SPARKLING

- SPARKLING MUSCADET** 17  
Louise Chereau 'Orgeuil', Muscadet Sevre-et-Maine, Loire Valley, France NV
- PETILLANT NATUREL ROSE** 16  
Macari 'Horses' Sparkling Cabernet Franc, North Fork of Long Island, NY 2021

### WHITE

- SAUVIGNON BLANC** 18  
Guy Baudin 'Les Charmes' Pouilly-Fumé Loire Valley, France 2021
- ALBARINO** 14  
Burgans, Rias Baixas, Spain 2022
- CHARDONNAY** 20  
Famille Paquet, Saint-Veran, Burgundy, France 2020
- KERNER** 17  
Abbazia di Novacella, Alto Adige, Italy 2022

### SKIN CONTACT

- GRUNER VELTLINER** 14  
Nibiru 'Oida!' Kamptal, Austria NV

### 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
- TORCOLATO RISERVA** 22  
Vignaioli Contra Soarda, Veneto, Italy 2021
- TAWNY PORT 10YR** 15  
Quinta do Infantado
- LATE BOTTLED VINTAGE PORT** 13  
Warre's, Portugal 2009

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