

STARTERS

CHICKPEA SOUP 12

cabbage, garlic, chile, tomato, salsa verde

PERSIMMON & POMEGRANATE 16

pressed yogurt, honey, mint

DEVILED EGGS 14

tuna salpicon, scallions

BAKED MACARONI & CHEESE 15

organic semolina pasta, sharp cheddar, provolone and grana cheeses, bread crumbs

BRANDADE FRITTERS 13

house cured hake, potato, garlic, charred chile aioli

CHILLED MAINE HALF LOBSTER 28

French fries, aioli, lemon

OYSTERS ON THE HALF SHELL* 18

Oyster Pond, NY., shallot mignonette

CHICKEN LIVER MOUSSE 15

pickles, focaccia crackers

PICKLED BABY BEETS 15

whipped goat feta, dill

AUTUMN FRUIT SALAD 18

bosc pear, honeycrisp apple, persimmon, pomegranates, shaved fennel, mascarpone dressing

PUNTARELLE SALAD 17

anchovy-lemon vinaigrette

ARTISANAL CHEESES ** 24

Nancy's Camembert- pasteurized sheep & cow milk, Sunny Ridge-pasteurized goat milk, Grayson-raw cow milk, semolina-raisin bread, dates, candied walnuts

BUTTERMILK-CORNMEAL PANCAKES 18

caramelized apples, whipped cream

BAKED EGGS* 17

salsa verde, Sarvecchio cheese, little gem salad, toast

HUEVOS RANCHEROS* 21

black beans, ranchero sauce, Monterey jack cheese, crème fraîche, tortilla crisps, pickled jalapeño

SCRAMBLED EGGS 18

slow cooked broccoli, chile, whipped goat cheese, toast

POACHED EGGS* 18

soft cooked polenta, sauteed spinach, fonduta sauce

WHEATBERRY & CANNELLINI

BEAN SALAD 19

kale, cauliflower, sweet potato, pumpkin seeds, citrus-chile vinaigrette
+ a fried egg +2

COOKSHOP EGG SANDWICH* 16

fried egg, monterey jack cheese, harissa, cabbage slaw, potato hash
+house cured ham +3

GRILLED CHEESE SANDWICH 19

artisanal Pawlet cheese & raw milk cheddar, broccoli rabe, house-made focaccia, mustard, hand-cut Russet potato chips

TUNA MELT SANDWICH 21

olive oil poached albacore tuna, olives, capers, red onions, fontina cheese, semolina raisin bread, little gem salad

ROASTED CHICKEN BREAST SALAD 25

mixed chicories, shaved fennel, honeycrisp apples, watermelon radishes, red wine vinaigrette, castelvetrano olive relish

COOKSHOP BURGER* 25

locally raised beef, raw milk cheddar, pickled red onion, sesame bun, French fries
+ a fried egg +2

BREAKFAST SWEETS

BUTTERMILK BISCUIT 9

apple-jam

CINNAMON BUN 10

cream cheese icing

BEIGNETS 13

Dipalo's ricotta, apple-pear jam

LEMON-POPPY SEED SCONE 9

honey butter

SIDES

WHOLE WHEAT

SOURDOUGH TOAST 8

apple jam, herb butter, olive oil

HOUSE CURED & SMOKED BACON 12

BREAKFAST SAUSAGES 11

POTATO HASH 8

FRENCH FRIES 9

BRUNCH

BLOODY MARYS

COOKSHOP MARY 16
vodka, house mary mix, salt

COOKSHOP MARIANNA 16
jalapeno infused tequila, chili lime, salt rim

BLOODY BLT 16
vodka, house mary mix, bacon, lettuce

COCKTAILS

FROZEN PALOMA 17
tequila, grapefruit, lime

EMBER GLOW 17
reposado tequila, pasilla, jalalpeño, lime

BOBBING FOR APPLES 17
vodka, lillet blanc, apple

ESCAPE ROOT 18
gin, beet, dill, lemon

DISCO BUCK 18
bourbon, hibiscus, ginger, lemon

MARMALADE SUNRISE 17
sag aragh (distilled raisin spirit),
housemade orange marmalade, lime

BEER & CIDER

TRANSVERSE Autumn Ale 14
T&C., New York, NY, 5.3% - 16oz

HAZY RAYS IPA 10
Lawson's Brewery, Waitsfield, VT 5.3% - 12oz

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

METRIC PILSNER 10
Industrial Arts, Beacon, NY 4.7% - 12oz

RUN WILD N/A IPA 9
Athletic Brewing Company, Milford, CT - 12oz

BEST DAY N/A KÖLSCH 9
Best Day Brewing, Sausalito, CA - 12oz

SPARKLING

SPARKLING MUSCADET 17/77
Louise Chereau 'Orgueil',
Sevre-et-Maine, Loire Valley, France NV

CINSAULT PET-NAT 🌿 16/73
Lubanzi 'Rainboat', Swartland, South Africa 2023

BALDWIN CIDER 🍷 12/54
South Hill Cider, Ithaca, NY 2020

WHITE

ALBARIÑO 15/65
Familia Torres "Pazo das Bruxas," Rias Baixas, Spain 2022

SAUVIGNON BLANC 🍷 18/80
Roger Pabiot 'Silex' Pouilly-Fumé, Loire Valley, France 2022

CHARDONNAY 🍷 16
Domaine Damien Martin, Mâcon-Verzé, Burgundy, France
2023

KERNER 🍷 17/77
Abbazia di Novacella, Alto Adige, Italy 2022

SKIN CONTACT

GRENACHE BLANC 14
Bonny Doon 'Le Cigare', Central Coast, CA 2023

FREE-SPIRITS

FREE RADICAL FIZZ 10
goji & blueberry, catskill honey, lemon, soda

ST. AGRESTIS PHONY NEGRONI 12

ROSÉ

BARBERA, DOLCETTO 17/77
Idlewild 'The Flower', Mendocino, California 2023

RED

PINOT NOIR 17/77
Trousse-Chemise, Willamette Valley, OR 2022

ETNA ROSSO 🍷 15/68
Masseria Setteporte, Sicily, Italy 2021

SYRAH 🍷 ♦ 19/90
Etienne Bécheras, St. Joseph, Rhône Valley, France
2020

CABERNET SAUVIGNON 🍷 ⚙️ 20/88
Trig Point 'Diamond Dust'
Alexander Valley, CA 2021

DESSERT

MOSCATO D'ASTI 10
Guido Berta, Piedmont, Italy 2021

TAWNY 10yr PORT 15
Quinta do Infantado, Porto, Portugal

LBV PORT 13
Warre's, Portugal 2009



BIODYNAMIC



ORGANIC/SUSTAINABLE



NATURAL/RAW

DRINKS
COCKTAILS

BRUNCH