

COOKSHOP

LUNCH

OYSTERS

Oyster Pond, L.I.
shallot mignonette, lemon 18

CHEESE

Nancy's Camembert, NY
pasteurized sheep
& cow milk
Sunny Ridge, WI
pasteurized goat milk
Grayson, VA
raw cow milk
semolina-raisin bread, dates, candied walnuts 24

STARTERS

DEVILED EGGS 14
tuna salpicon, scallions

CHICKEN LIVER MOUSSE 15
pickles, focaccia crackers

FOCACCIA 12
whipped ricotta, olive oil,
lemon, rosemary

PICKLED BABY BEETS 15
whipped goat feta, dill, mint

LIONI STRACCIATELLA 18
fuyu persimmon, mint,
grilled country sourdough

BRANDADE FRITTERS 13
house cured merluza, potato,
garlic, charred chile aioli

**SMOKED SULLIVAN
COUNTY TROUT 17**
navel orange, pickled red onion,
pomegranate seeds

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

CHICKPEA SOUP 12
cabbage, garlic, chile, tomato,
salsa verde (V)

SALADS

**WHEATBERRY & CANNELLINI
BEANS 19**
kale, cauliflower, sweet potato,
pumpkin seeds, citrus-chile
vinaigrette (V)
+ a fried egg +2

AUTUMN FRUIT 19
bartlett pear, golden russet apple,
persimmon, pomegranate, shaved
fennel, mascarpone dressing

CAMPO ROSSO PUNTARELLE 18
anchovy-lemon vinaigrette

LITTLE GEM LETTUCES 17
sherry vinegar, olive oil, radishes

NEW CROP SPINACH 17
toasted pistachios, medjool
dates, ginger-lemon vinaigrette

VEGETABLES

FRENCH FRIES 9

ROASTED SWEET POTATO 12
walnut-sage agresto

FARM STAND BROCCOLINI 13
oregano, chile, garlic (V)

**ROASTED CARROTS &
TURNIPS 13**
garlic, chile, oregano

HONEYNUT SQUASH 14
spicy seed mix, cider syrup

SANDWICHES

GRILLED CHEESE 19
artisanal Pawlet cheese & raw milk cheddar,
broccoli rabe, house-made focaccia, mustard,
hand-cut Russet potato chips

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

TUNA MELT 21
olive oil poached albacore tuna, olives, capers,
red onions, fontina cheese, semolina raisin bread,
chicory salad

COOKSHOP BURGER 25
locally raised beef, raw milk cheddar,
pickled red onion, sesame bun, French fries
+ a fried egg +2

ENTRÉES

CASARECCE 25
organic semolina pasta, chanterelle
mushrooms, shallots, chile, lemon,
grana cheese

GRILLED ALBACORE TUNA 28
escarole, ruby red grapefruit &
navel orange, oregano, chile, garlic

BRUSSELS SPROUTS PIZZA 24
charred Brussels sprouts, lemon zest,
spicy ricotta, provolone cheese,
organic flour

ROASTED CHICKEN BREAST SALAD 25
mixed chicories, shaved fennel, honeycrisp apples,
watermelon radishes, red wine vinaigrette,
castelvetro olive relish

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	
BOBBING FOR APPLES	17
vodka, lillet blanc, apple	
ESCAPE ROOT	18
gin, beet, dill, lemon	
MARMALADE SUNRISE	17
sag aragh (distilled raisin spirit), housemade orange marmalade, lime	
DISCO BUCK	18
bourbon, hibiscus, ginger, lemon	
EMBER GLOW	17
reposado tequila, pasilla, jalalpeño, lime	

BEER

TRANSVERSE AUTUMN ALE	14
Torch & Crown, New York, NY 5.3% - 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	
PHONY NEGRONI	12
St. Agrestis, Brooklyn, NY	

WINES BY THE GLASS

SPARKLING

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

WHITE

SAUVIGNON BLANC	18	glass
Roger Pabiot 'Silex' Pouilly-Fumé Loire Valley, France 2022		
ALBARINO	15	
Familia Torres "Pazo das Bruxas", Rias Baixas, Spain 2022		
KERNER	17	
Abbazia di Novacella, Alto Adige, Italy 2022		
CHARDONNAY	16	
Domaine Damien Martin, Mâcon-Verzé, Burgundy, France 2023		

SKIN CONTACT

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

ROSE

BARBERA, DOLCETTO	17	glass
Idlewild 'The Flower', Mendocino, California 2023		

RED

PINOT NOIR	17	glass
Trousse-Chemise, Willamette Valley, Oregon 2022		
ETNA ROSSO	15	
Masseria Setteporte, Sicily, Italy 2021		
SYRAH	19	
Etienne Bécheras, St. Joseph, Rhône Valley, France 2020		
CABERNET SAUVIGNON	20	
Trig Point 'Diamond Dust' Alexander Valley, California 2021		

DESSERT

MOSCATO D'ASTI	12	glass
Guido Berta, Piedmont, Italy 2023		
TAWNY PORT 10YR	15	
Quinta do Infantado		
LATE BOTTLED VINTAGE PORT	14	
Ferreira, Portugal 2015		

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