

COOKSHOP

DINNER

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

CHILLED MAINE HALF LOBSTER 28

French fries, aioli, lemon

PICKLED BABY BEETS 15

whipped goat feta, dill, mint

DEVEILED EGGS 14

tuna salpicon, scallions

LIONI STRACCIATELLA 18

fuyu persimmon, mint,
grilled country sourdough

BRANDADE FRITTERS 13

house cured merluza, potato,
garlic, charred chile aioli

FOCACCIA 12

whipped ricotta, olive oil,
lemon, rosemary

CHICKPEA SOUP 12

cabbage, garlic, chile, tomato,
salsa verde (V)

SMOKED SULLIVAN COUNTY TROUT 17

navel orange, pickled red onion,
pomegranate seeds

CHICKEN LIVER MOUSSE 15

pickles, focaccia crackers

SALADS

AUTUMN FRUIT 19

bosc pear, honey-crisp apple,
persimmon, pomegranate, shaved
fennel, mascarpone dressing

LITTLE GEM LETTUCES 17

sherry vinegar, olive oil, radishes (V)

NEW CROP SPINACH 18

toasted pistachios, medjool dates,
ginger-lemon vinaigrette (V)

CAMPO ROSSO CHICORIES 18

grana cheese, breadcrumbs,
anchovy-lemon vinaigrette

WHEATBERRY & CANNELLINI BEANS 19

kale, cauliflower, sweet potato,
pumpkin seeds, citrus-chile vinaigrette
(V)

VEGETABLES

ROASTED SWEET POTATO 12

walnut-sage agresto (V)

PUNTARELLE 14

anchovy, garlic, lemon

FARM STAND BROCCOLINI 13

oregano, chile, garlic (V)

ROASTED CARROTS & TURNIPS 13

garlic, chile, oregano (V)

CHARRED BRUSSELS SPROUTS 14

pickled sultanas, garlic, lemon (V)

HONEYNUT SQUASH 14

spicy seed mix, cider syrup (V)

PIZZA & PASTA

BRUSSELS SPROUTS PIZZA 24

charred Brussels sprouts, lemon zest,
spicy ricotta, provolone cheese,
organic flour

SPAGHETTI 25

Carolina shrimp, garlic, olive oil,
butter, chile, lemon, oregano,
organic semolina

CASARECCE 26

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

SEAFOOD

PAN ROASTED ARCTIC CHAR 28

delicata squash caponata, garlic,
celery, chile, raisins, green olives,
honey, vinegar

MONTAUK PORGY 27

slow cooked sprouting cauliflower,
ajo blanco sauce (olive oil, garlic,
almonds, sourdough)

GRILLED ALBACORE TUNA 28

escarole, ruby red grapefruit &
navel orange, oregano, chile, garlic

POULTRY & MEAT

SPIT-ROASTED HALF CHICKEN 28

roasted carrots & Tokyo turnips, salsa verde

CONFIT DUCK LEG 30

Finger Lakes lentils, paprika, mustard,
savory orange marmalade

ALL-NATURAL "DENVER" STEAK 42

caramelized onion sauce,
slow roasted shallots & cipollini onions

CENTER-CUT PORK CHOP 36

honey-crisp apple slaw, lemon, parsley,
apple cider syrup

COOKSHOP BURGER 25

locally raised beef, raw milk cheddar cheese,
pickled red onion, sesame bun, French fries

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
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
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
Bonny Doon 'Le Cigare' Central Coast, California 2023

ROSE

- 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 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
Guido Berta, Piedmont, Italy 2023
- TAWNY PORT 10YR 15
Quinta do Infantado
- LATE BOTTLED VINTAGE PORT 14
Ferreira, Portugal 2015

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