

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

DEVILED EGGS 14

smoked bluefish salpicon, scallions

LIONI STRACCIATELLA 18

fuyu persimmon, mint,
grilled country sourdough

TEMPURA FRIED RHODE ISLAND SQUID 17

charred chile aioli, lemon

FOCACCIA 12

whipped ricotta, olive oil,
lemon, rosemary

MONTAUK HEAD-ON RED SHRIMP SCAMPI STYLE 18

garlic, chile, olive oil, herbed butter,

WHITE BEAN SOUP 12

cabbage, garlic, chile, salsa verde (V)

CHICKEN LIVER MOUSSE 15

pickles, focaccia crackers

SALADS

LITTLE GEM LETTUCES 17

sherry vinegar, olive oil, radishes (V)

AUTUMN FRUIT 19

bartlett pear, honeycrisp apple,
persimmon, pomegranate, shaved
fennel, mascarpone dressing

MAPLE SMOKED BLUEFISH 14

charred red pepper,
pickled red onion, chile

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 CARROTS & TURNIPS 13

garlic, chile, oregano

PUNTARELLE 14

anchovy, garlic, lemon

ROASTED SWEET POTATO 12

walnut-sage agresto (V)

FARM STAND BROCCOLINI 13

oregano, chile, garlic (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

Bouchot mussels, bread crumbs,
garlic, Riesling wine, oregano,
olive oil, chile, organic semolina

CASARECCE 26

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

SEAFOOD

GRILLED ALBACORE TUNA 28

escarole, ruby red grapefruit,
oregano, chile, garlic

MONTAUK PORGY 27

slow cooked sprouting cauliflower,
crushed castelvetrano green olive relish

L.I. FLUKE FILLET A LA PLANCHA 31

lobster bisque, Yukon gold
potatoes, paprika aioli

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

FINGER LAKES LAMB SHANK 36

white wine braised quince, curry sauce

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	
RAISIN IN THE SUN	17
sag aragh (distilled raisin spirits), grape molasses, saba, spumante	
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

GRENACHE, CINSAULT	15	glass
Château de Pampelonne, Côtes de Provence, France 2023		
BARBERA, DOLCETTO	17	
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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