

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

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

LITTLE GEM LETTUCES 17

sherry vinegar, olive oil, radishes

NEW CROP SPINACH 18

toasted pistachios, medjool
dates, ginger-lemon vinaigrette

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

PUNTARELLE 14

anchovy, garlic, lemon

ROASTED CARROTS & TURNIPS 13

garlic, chile, oregano

ROASTED SWEET POTATO 12

walnut-sage agresto (V)

CHARRED BRUSSELS SPROUTS 14

pickled sultanas, garlic, lemon

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

Carolina shrimp, garlic,
olive oil, chile, lemon, oregano,
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 castelvetro 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

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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