

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, honey-crisp 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,
castelvetrano olive relish

STEAMED BOUCHOT MUSSELS 20
white wine, tomato, garlic, chile, oregano,
grilled country sourdough

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

COOKSHOP