

COOKSHOP

DINNER

OYSTERS

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

CHEESE

Moses Sleeper, VT pasteurized cow milk
Cayuga Blue, NY pasteurized goat milk
Young Gouda, WI raw cow milk
semolina-raisin bread, berries, candied walnuts 24

SNACKS

- DEVILED EGGS 14**
tuna salpicon, chives
- MARINATED MELON 12**
lime, chile
- FOCACCIA 12**
whipped ricotta, olive oil, lemon, rosemary
- WHITE BEAN PUREE 12**
mixed seeds, pita, olive oil
- FARM STAND RADISHES 11**
herbed butter, Syracuse salt crystals

STARTERS

- LIONI STRACCIATELLA 18**
white figs, basil, grilled country sourdough
- CRISP SQUASH BLOSSOMS & OKRA 18**
tempura, spicy charred tomato sauce, basil, grana cheese
- STONE FRUIT SALAD 18**
peaches, nectarines, plums, shaved fennel, lemon, olive oil, mascarpone-pomegranate dressing
- CHILLED TOMATO SOUP 13**
cucumber relish, Riesling, mint
- CAROLINA SHRIMP SALAD 19**
cucumbers, red onions, cilantro, roasted chile-lime-honey vinaigrette
- MAPLE SMOKED BLUEFISH 14**
charred red peppers, pickled red onion, chile
- CHICKEN LIVER MOUSSE 14**
pickles, focaccia crackers

SALADS

- LITTLE GEM LETTUCES 17**
sherry vinegar, olive oil, radishes
- MARKET VEGETABLES 18**
vine beans, cucumber, grape tomatoes, red onion, radishes, basil, anchovy-lemon vinaigrette
- HEIRLOOM TOMATOES 19**
red onion, basil, salt crystals, olive oil

PIZZA & PASTA

- ZUCCHINI PIZZA 24**
charred cherry tomatoes, basil-ricotta, provolone cheese, chile, organic flour
- SPAGHETTI 24**
basil pesto, garlic, walnuts, grana cheese, olive oil, organic semolina
- SEDANINI 25**
organic semolina pasta, charred eggplant, corn, sun-gold tomatoes, garlic, chile, basil, grana cheese

SEAFOOD

- GRILLED ALBACORE TUNA 28**
cucumbers, cherry tomatoes, dill, champagne vinegar
- CHILLED MAINE LOBSTER HALF 28 WHOLE 52**
French fries, aioli, lemon
- SEA SCALLOPS A LA PLANCHA 31**
sweet corn pudding, charmoula sauce

POULTRY & MEAT

- SPIT-ROASTED HALF CHICKEN 28**
vine beans, salsa verde
- CONFIT DUCK LEG 30**
butter bean salad, celery, scallions, dill, chile, red wine vinegar, marinated plums
- ALL-NATURAL "DENVER" STEAK 42**
charred tomato sauce, garlic, chile, roasted potato wedges
- CENTER-CUT PORK CHOP 36**
Berkshire pork, brandy-marinated peaches, herb salad

VEGAN

- BUTTER BEAN & QUINOA SALAD 18**
kale, cucumbers, dill vinaigrette, lemon, marinated cherry tomatoes
- COOKSHOP BURGER 25**
locally raised beef, raw milk cheddar cheese, pickled red onion, sesame bun, French fries

VEGETABLES

- SLICED YELLOW BEEFSTEAK TOMATO 12**
olive oil, basil, salt crystals
- BUTTER BEAN SALAD 12**
celery, scallions, dill, chile, red wine vinegar
- BLISTERED NARDELLO PEPPERS 12**
vinegar, olive oil, capers
- BRAISED ROMANO BEANS 12**
tomato, garlic, chile, oregano
- GRILLED CORN ON THE COB 9**
herbed butter, lime

Chef : Wilfrin Fernandez-Cruz

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

DRINKS		WINES BY THE GLASS	
COCKTAILS		SPARKLING	glass
FROZEN PALOMA	17	SPARKLING MUSCADET	17
tequila, lime, grapefruit		Louise Chereau 'Orgeuil', Muscadet Sevre-et-Maine, Loire Valley, France NV	
LIVE FROM THE GARDEN	17	BRUT ROSE	21
gin, cucumber, apple, elderflower		Schrambsberg 'Mirabelle', North Coast, California NV	
ROSE SPRITZ	16	CINSAULT PET-NAT	16
cocchi americano rosa, lemon, spumante		Lubanzi 'Rainboat', Swartland, South Africa 2023	
SUMMER LOVIN'		WHITE	glass
vodka, watermelon, vermouth blanc, lime		SAUVIGNON BLANC	18
DISCO BUCK	17	Guy Baudin 'Les Charmes' Pouilly-Fumé Loire Valley, France 2021	
bourbon, hibiscus, ginger, lemon		ALBARINO	14
WALKING ON SUNSHINE	17	Burgans, Rias Baixas, Spain 2022	
tequila, mezcal, ancho reyes verde, jalalpeño-chipotle agave, smoked paprika		CHARDONNAY	16
		Domaine Damien Martin, Mâcon-Verzé, Burgundy, France 2023	
		KERNER	17
		Abbazia di Novacella, Alto Adige, Italy 2022	
BEER		SKIN CONTACT	glass
SHARE HOUSE SUMMER ALE - T & C	14	GRENACHE BLANC	14
New York, NY 5.4% - 16oz		Bonny Doon 'Le Cigare' Central Coast, California 2023	
HAZY RAYS IPA - Lawson's	10		
New York, NY 5.3% - 12oz		ROSE	glass
LIGHT N' TIGHT LAGER - Sunday Beer Co.	9	GRENACHE, CINSAULT	15
Brooklyn, NY 3.9% - 12oz		Château de Pampelonne, Côtes de Provence, France 2023	
METRIC PILSNER - Industrial Arts	10	BARBERA, DOLCETTO	17
Beacon, NY 4.7% - 12oz		Idlewild 'The Flower', Mendocino, California 2023	
N/A RUN WILD IPA	9		
Athletic Brewing, Milton CT		RED	glass
N/A KOLSCH	9	PINOT NOIR	17
Best Day Brewing, Sausalito, CA 12oz		Trousse-Chemise, Willamette Valley, Oregon 2022	
CIDER		ETNA ROSSO	15
BALDWIN CIDER - South Hill Cidery	12	Masseria Setteporte, Sicily, Italy 2021	
Ithaca, NY 8.5% - 5oz Glass		SYRAH	16
		Etienne Bécheras, Crozes-Hermitage Rhône Valley, France 2022	
		CABERNET SAUVIGNON	20
		Trig Point 'Diamond Dust' Alexander Valley, California 2021	
FREE SPIRITS		DESSERT	glass
FREE RADICAL FIZZ	10	MOSCATO D'ASTI	10
goji & blueberry, catskill honey, lemon, soda		Guido Berta, Piedmont, Italy 2021	
FRESH-PRESSED WATERMELON	12	TAWNY PORT 10YR	15
		Quinta do Infantado	
PHONY NEGRONI	12	LATE BOTTLED VINTAGE PORT	13
St. Agrestis, Brooklyn, NY		Warre's, Portugal 2009	

COOKSHOP