

COOKSHOP

BRUNCH

CREME BRULEE CROISSANT // 8

3/15/2020

PASTRIES

LEMON POPPY SEED MUFFIN (V) // 5

CHEDDAR CHIVE SCONE butter // 6

CHOCOLATE BABKA // 7

DOUBLE CHOCOLATE BREAKFAST BREAD gluten free // 7

STARTERS

COLD PRESSED JUICES // 11

BEET: carrots, apple, ginger
GREEN: apple, celery, parsley,
spinach & carrot

OVERNIGHT OATS**

pistachios, dried figs, raisins, yogurt,
seeds, grapefruit segments // 12

VANILLA POACHED RHUBARB

yogurt, warm seeded oat bar, granola // 13

BEIGNETS

DiPalo's ricotta, apple sauce // 11

DEVILED EGGS TASTING

paprika, chives // 10

GEM LETTUCES

cabernet vinegar, olive oil // 14

RADISHES & BUTTER

sea salt, butter // 9

COUNTRY STYLE PATE

mustard, pickles, pistachio, toast // 14

BURRATA

beet relish, orange, sea salt, chives // 16

CAST-IRON GRIDDLE

ALMOND PANCAKES** (GF)

lemon curd, tangerine segments // 16

EGGS

100% GRASS-FED BEEF CHILI

pickled red onion, two poached eggs,
toasted sourdough // 18

KALE & GOAT CHEESE SCRAMBLE

caramelized onions, mixed greens,
buttermilk biscuit // 16

POACHED EGGS "CILBIR"

sweet potato hummus, pressed yogurt,
chile oil, toasted sourdough // 17

SIMPLE OVEN BAKED EGGS

three sunny side eggs, toast,
Sullivan County bacon // 16

EGG & SAUSAGE SANDWICH

fried egg, house-made breakfast sausage,
raw milk cheddar, spicy roasted jalapeno
sauce, cabbage slaw, brioche bun,
potato hash // 16

HUEVOS RANCHEROS

three baked eggs, black beans,
ranchero sauce, Monterey jack cheese,
lime creme fraiche, crispy tortillas,
pickled jalapenos // 18

LUNCH

CASCUN FARM CHICKEN BREAST SALAD**

kale, roasted sweet potato, apples, cabbage,
toasted pecans, pickled-chile vinaigrette // 22

VEGETABLE BRODETTO

braised root vegetables, kale, brown rice,
roasted maitake mushrooms, cabbage,
chipotle-garlic broth // 17

HOUSE SMOKED BRISKET SANDWICH

100% grass-fed beef, pickled red onion,
BBQ sauce, brioche roll, fries // 23

FALAFEL SANDWICH

cabbage, cilantro, mint, spicy green charmoula,
yogurt, whole wheat pita // 16

GRAINS & GREENS

spinach, kale, seeds, brown rice, lentils, quinoa,
pickled beets, charmoula, poached egg // 18

100% GRASS-FED BEEF BURGER*

raw milk cheddar, pickled red onion,
brioche bun, fries, chipotle ketchup // 18
with bacon // 21

SIDES

SULLIVAN COUNTY BACON // 8

BREAKFAST SAUSAGE // 8

SCRAMBLED EGGS // 6

SHARP RAW MILK CHEDDAR GRITS // 5

POTATO HASH // 6

BUTTERMILK BISCUIT & HOUSE JAM // 5

Chef de Cuisine : Wilfrin Fernandez-Cruz

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

COCKTAILS

PUNCH DRUNK LOVE
reposado tequila, grapefruit liqueur, curacao, blood orange juice, sparkling wine // 15

FIRE & ICE
arette tequila, lime, greenmarket chili agave, // 15

RICKY PARADISI
hayman's gin, grapefruit liqueur, lime, grapefruit bitters, club soda // 15

MEZGRONI
banhez mezcal, dolin rouge, lockhouse bitter, orange and xocolatl mole bitters // 16

SMOKED CINNAMON OLD FASHIONED
sazerac rye whiskey, catskills honey, old fashioned bitters, smoked cinnamon // 16

SWEATER WEATHER (SERVED WARM)
plantation original dark rum, ginger liqueur, cinnamon, lemon, chamomile tea // 15

BEER

SUNDAY ‘LIGHT & TIGHT’ LAGER // 8
Garrettsville, New York 12oz

JACK’S ABBY POST SHIFT PILSNER // 10
Framingham, Massachusetts 16oz

LAWSON’S SUPER SESSION IPA #6 // 9
Warren, Vermont 12oz

NINJA vs. UNICORN DIPA // 12
Chicago, Illinois 16oz

BELL’S AMBER ALE // 8
Comstock, Michigan 12oz

CIDER

ORCHARD HILL BONE DRY CIDER // 11
New Hampton, New York

NINE PIN GINGER CIDER // 11
Albany, New York

FREE-SPIRITS

LEMON-LIME & BITTERS // 7
lemongrass & black pepper-infused agave, lime, club, angostura bitters

GINGER LEMONADE // 6
fresh ginger, lemon, ginger beer

BLOODY MARYS

CLASSIC MARY 13
ALB vodka, house-made bloody mary mix, salt rim

PICKLED MARY 13
ALB vodka, pickle juice, pickled red onion, salt rim

BLT MARY 14
house-infused bacon vodka, lettuce, bacon, salt rim

BLOODY MARIANNA 14
jalapeno infused tequila, house-made bloody mary mix, chili lime, salt rim

SPARKLING

BLANC DE BLANCS 14
Gramona, ‘La Cuvée’. Penedès, Spain 2016 ☾

LAMBRUSCO ROSATO 13
Venturini Baldini, ‘Caldevento’, Emilia-Romagna, Italy 2018 ♣

TREASURY CIDER 13
Fishkill Farms, ‘Wiccopee’, Hudson Valley, New York 2018 ♣

CHAMPAGNE 60
Pierre Gimmonet, 1^{er} Cru ‘Cuis’, Côte de Blancs, France NV 375ML

CHAMPAGNE ROSE 88
Billecart-Salmon, Brut, Mareuil-Sur-Äy, France NV 375ML

WHITE

SANCERRE 18
Domaine de Chezatte, Loire Valley, France 2018

RIOJA BLANCO 13
Marquès de Tomares, Rioja, Spain 2018 ♣

VERMENTINO 14
Clos Teddi, Patrimonio, Corsica, France 2018

ETNA BIANCO 16
Alice Bonaccorsi, ‘Val Cerasa’, Sicily, Italy 2015 ♣

CHARDONNAY 17
Dierberg Estate, Santa Maria Valley, California 2016

ORANGE

FALANGHINA 14
Valentina Passalacqua, ‘Calcarius’, Puglia, Italy 2018 ♡

RED

PINOT NOIR 15
Pike Road, Willamette Valley, Oregon 2017

TEMPRANILLO 13
Bodegas de Santo Tomas, Baja, Mexico 2016 ☾

SAINT-JOSEPH 19
Jean-Louis Chave Selections, ‘Offerus’, Rhône, France 2017

CABERNET SAUVIGNON 17
Valravn, Sonoma Valley, California 2017