

COOKSHOP

BRUNCH

STARTERS

SMOKED ARCTIC CHAR RILLETES 12

crostini, chive creme fraiche, pickled onions

VANILLA POACHED RHUBARB 12

pressed yogurt, crushed pistachio, honey, mint

SHAVED ASPARAGUS 14

tarentaise cheese, lemon, sea salt, olive oil

GEM LETTUCES 15

red wine vinaigrette

SIDES

WHOLE WHEAT SOURDOUGH TOAST 6

apple compote, herb butter, olive oil

PORK & GARLIC SAUSAGE 10

HASH BROWN POTATOES 8

Russet potatoes, onions, garlic, paprika, oregano

FRENCH FRIES 7

SWEETS

DEVILS FOOD CAKE 12

chocolate glaze

RHUBARB PIE 12

oatmeal crumb, buttermilk ice cream

CREAM PUFF 10

lemon curd & chocolate

Mother's Day Cocktail

MUM'S THE WORD 15

Hayman's gin, chrysanthemum-infused honey, lemon, butterfly pea bitters

BRUNCH

CINNAMON BUN 8

cream cheese icing

BEIGNETS 10

Dipalo's ricotta, apple compote

DUTCH BABY PANCAKE 15

lemon curd

POACHED EGGS 18

grilled asparagus, fonduta, croutons, tarragon

SCRAMBLE 16

roasted oyster mushrooms, garlic, onions, chive creme fraiche, grana cheese, toast

COOKSHOP EGG SANDWICH 17

baked souffled eggs, chile-onion marmalade, arugula pistou, fontina, brioche bun

HUEVOS RANCHEROS 17

two eggs, black beans, ranchero sauce, Monterey jack cheese, creme fraiche, crispy tortilla, pickled jalapeno

MARKET VEGETABLES 19

poached egg, baby kale, market radish, carrots, spring onions, English peas, heirloom grains, green garlic vinaigrette

ROASTED CHICKEN BREAST SALAD 21

braised artichokes, shaved spring vegetables, red wine vinaigrette

CHILLED ARCTIC CHAR SALAD 27

English peas, fava beans, asparagus, butterball potato, dill vinaigrette

COOKSHOP BURGER 21

100% grass-fed beef, raw milk cheddar, pickles, brioche roll, fries with egg 23

Chef de Cuisine : Wilfrin Fernandez-Cruz

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
A 5% COVID-recovery surcharge is added to all dine-in checks

BLOODY MARYS

COOKSHOP MARY 14
ALB vodka, house mary mix, salt

BLOODY MARIANNA 14
jalapeño infused tequila, chili, lime, salt rim

COCKTAILS

BREAKFAST MARTINI 14
hayman's gin, Cookshop seville orange
marmalade, lemon, dry curacao

ROSE SPRITZ 14
cocchi americano rosa, lemon, sparkling rose

SPRING & TONIC 13
greenhook gin, elderflower, rhubarb, tonic

RICKEY PARADISI 15
Pueblo Viejo tequila, grapefruit liqueur, lemon,
grapefruit & peychaud's bitters, seltzer

POMELITA 15
el tequileno reposado, banhez mezcal
pomegranate, orange blossom, lime

GREENMARKET JULEP 16
buffalo trace bourbon, lemon-thyme cordial
fresh mint, crushed ice

WATERMELON SLUSHIE 14
cazedores blanco, fresh watermelon, hibiscus,

FREE-SPIRITS

SALTED CUCUMBER SODA 8
cucumber, lemon, sea salt, seltzer

POMEGRANATE LEMONADE 8
house-made grenadine, lemon

LEMON, LIME & BITTERS 8
lemon, lime, kumquat, bitters, soda

ATHLETIC BREWING NON-ALC IPA 7
San Diego, California <0.5% - 12oz

BEER & CIDER

SUNDAY ‘LIGHT & TIGHT’ LAGER 8
Garrettsville, New York 3.9% - 12oz

BELLS ‘OBERON’ WHEAT ALE 8
Comstock, Michigan 5.8% - 12oz

BRONX AMERICAN PALE ALE 9
Bronx, New York 6.3% - 12oz

TORCH&CROWN ‘HAZY SESSION’ IPA 12
New York City, New York 5.1% - 12oz

LEFT HAND ‘NITRO’ MILK STOUT 9
Longmont, Colorado 6.0% - 12oz

ORCHARD HILL ‘BONE DRY’ CIDER 9
New Hampton, New York 6.9% - 12oz

SPARKLING

TRENTO CLASSICO 14
Cesarini Sforza, Brut, Trentino, Italy 2017 🍷

CAVA RESERVA ROSE 15
Pere Mata, Brut, Penèdes, Spain 2017

CHAMPAGNE ROSE HALF BOTTLE 45
Ayala 'Majeur', Brut, Champagne, France NV

CHAMPAGNE HALF BOTTLE 55
Gosset 'Grande Réserve', Brut, Champagne, France NV

WHITE

SAUVIGNON BLANC 17
Domaines Baron de Rothschild, Bordeaux, France 2019

RIESLING 14
Elk Cove, Willamette Valley, Oregon 2018 🍷

ETNA BIANCO 15
Planeta, Mount Etna, Sicily, Italy 2017 🍷

SEMILLON 13
L'Ecole N°41, Walla Walla Valley, Washington 2018

CHARDONNAY 16
Melville Estate, Santa Rita Hills, California 2016 🍷

ORANGE

ASPRINIO 16
Gaia Felix 'Liternum', Campania, Italy 2017 🍷

ROSE

MENDOCINO 13
Vinca Minor, Mendocino, California 2020

PENEDES 14
Can Sumoi, Catalonia, Spain 2020 🍷

COTES-DE-PROVENCE 16
Château Gassier 'L'Esprit', Provence, France 2019 🍷

RED

GARNACHA 13
Joan d'Anguera 'Altaroses', Catalonia, Spain 2019 🍷

SANGIOVESE 15
Poggio la Noce 'Gigetto', Tuscany, Italy 2017 🍷

MALBEC 16
Cosse et Maisonneuve 'Le Fage', Cahors, France 2015 🍷

ZWEIGELT 14
Arndorfer 'Gemischter Satz', Kamptal, Austria 2019 🍷

CABERNET SAUVIGNON 17
Marietta 'Armé', Sonoma County, California 2017

Biodynamic

Organic/Sustainable

Natural/Raw

COOKSHOP