

COOKSHOP

DINNER

MARCH 12, 2020

OYSTERS*

OYSTER POND, LI 4
WELLFLEET, MA 4
apple mignonette

SNACKS

RADISHES & BUTTER 9
sea salt, butter
DEVEILED EGG TASTING 10
paprika, chives
SPICY SALTED PECANS** 6
chile
PICKLED BEETS 9
tahini yogurt, poppy seeds

CHEESE

ELIGO, VT pasturized goat & cow
JAKE’S GOUDA, NY raw cow milk
BOHEMIAN BLUE, WI pasturized sheep milk
nutty-fruit bread**, local honey, market fruit
12 (1pc) / 14 (2pc) / 18 (3pc)

STARTERS

BUTCHERS’ BOARD 17
pate, bresaola, pork croquette,
pistachio, mustard, pickles, toast
CRISPY BRUSSELS SPROUTS** 15
ajo blanco sauce, almonds,
currants, marash, lemon
ROASTED CAULIFLOWER** 14
romesco sauce, Meyer lemon, honey
CANNELLINI BEAN SOUP 12
parsnips, garlic, harissa, escarole,
sarvecchio cheese
CAROLINA SHRIMP 17
herbed butter, soft polenta
BURRATA 16
beet relish, orange, sea salt, chives

VEGETABLES

ROOT VEGETABLES 10
salsa verde
CRISP POTATOES 9
chimichurri
SAUTEED SPINACH 11
chile, garlic
ROASTED SUNCHOKES 11
garlic, rosemary

SALADS

TREVISO & GRUMOLO RADICCHIO 16
lemon-anchovy dressing, rosemary croutons,
sarvecchio cheese
CITRUS** 15
blood & navel orange, ruby red grapefruit,
pistachio, dates, mint
GEM LETTUCES 16
cabernet vinegar, olive oil

VEGETARIAN

BAKED RICOTTA GNUDI 22
wild nettles, mascarpone, grana cheese, nutmeg,
chives, orange zest
PIZZA 21
roasted mushrooms, ricotta, lemon, chile,
fontina cheese, organic flour
CHICKPEAS** (VG) 23
broccoli, cauliflower, sweet potato,
roasted apple, harissa, walnut agresto

SEAFOOD

SEARED SEA SCALLOPS 30
Provençal style fish soup, fingerling potatoes,
fennel & parsley salad
ALBACORE TUNA 28
organic endive & chicory salad,
paprika, sherry, citrus
SEMOLINA DUSTED MONTAUK SKATE 27
spicy green chermoula sauce,
kohlraabi, apple & carrot slaw

POULTRY & MEAT

CENTER-CUT PORK CHOP 28
braised red cabbage, dried apricot chutney
100% GRASS-FED RIBEYE STEAK MEDALLIONS* 36
au poivre sauce, shoestring potatoes, salsa verde
DORSET LAMB 32
chop & merguez sausage
rice, beluga lentils, seasoned yogurt, red onion, mint
SPIT ROASTED CASCUN FARM CHICKEN 26
roasted vegetables, salsa verde,
cipollini onions, natural stock

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

BLOOD ORANGE SPRITZ
ALB vodka, campari, blood orange juice,
sparkling wine, Q club soda // 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, st. agrestis inferno
bitter, orange and xocolatl mole bitters // 16

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

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

CIDER

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

NINE PIN GINGER CIDER // 11
Albany, New York

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

LEFT HAND MILK STOUT NITRO // 11
Longmont, Colorado 16oz

SPARKLING

glass

BLANC DE BLANCS
Gramona, Gran Reserva. Penedès, Spain 2016 ☾ **14**

LAMBRUSCO ROSATO
Venturini Baldini, 'Ca' del Vento', Emilia-Romagna, Italy 2018 🍷 **13**

TREASURY CIDER
Fishkill Farms, 'Wicoppee', Hudson Valley, New York 2018 🍷 **13**

WHITE

glass

SANCERRE
Domaine de Chezatte, Loire Valley, France 2018 **18**

RIOJA BLANCO
Marquès de Tomares, Rioja, Spain 2018 🍷 **13**

VERMENTINO
Clos Teddi, Patrimonio, Corsica, France 2018 **14**

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

CHARDONNAY
Dierberg Estate, Santa Maria Valley, California 2016 **17**

ORANGE

glass

FALANGHINA
Valentina Passalacqua, 'Calcarius', Puglia, Italy 2018 🍷 **14**

RED

glass

PINOT NOIR
Pike Road, Willamette Valley, Oregon 2017 **15**

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

SAINT-JOSEPH
Jean-Louis Chave Selections, 'Offerus', Rhône, France 2017 **19**

CABERNET SAUVIGNON
Valravn, Sonoma Valley, California 2017 **17**

☾ Biodynamic 🍷 Organic/Sustainable 🍷 Natural/Raw

FREE SPIRITS

COLD PRESSED JUICES // 11
GREEN: apple, celery, parsley, spinach & carrots
BEET: carrot, apple, ginger

GINGER LEMONADE // 6
fresh ginger, lemon, ginger beer
LEMON-LIME & BITTERS // 7
lemongrass & black pepper-infused
agave, lime, club, angostura bitters