

COOKSHOP

BRUNCH	MORNING GLORY MUFFIN** // 5	2/23/2020
PASTRIES	CHEDDAR SCALLION SCONE butter // 6	
	CHOCOLATE BABKA // 7	
	MONKEY BREAD lemon icing // 7	
	DOUBLE CHOCOLATE BREAKFAST BREAD gluten free // 7	

STARTERS

- COLD PRESSED JUICES // 11
 - BEET: carrots, apple, ginger
 - GREEN: apple, celery, parsley, spinach & carrot
- BLOOD ORANGE & MEDJOOL DATE TOAST**
raisin walnut bread, almond butter // 12
- WHOLE GRAIN PORRIDGE
caramelized apples, soy milk, raw seeded granola bar // 13
- BEIGNETS
DiPalo's ricotta, apple-cranberry sauce // 11

- CANNELLINI BEAN SOUP
parsnips, garlic, chile, turnip greens, sarvecchio cheese // 12
- CITRUS SALAD**
blood & navel orange, ruby red grapefruit, pistachio, date, mint // 15
- DEVEILED EGGS TASTING
paprika, chives // 10
- BURRATA
beet relish, orange, sea salt, chives // 16
- CHICKEN LIVER MOUSSE
mustard, pickles, toast // 14

CAST-IRON GRIDDLE

- ALMOND PANCAKES** (GF)
lemon curd, tangerine segments // 16
- SKILLET-BAKED 'DUTCH BABY'
caramelized apples, vanilla, mint // 16

EGGS

- POACHED EGGS "CILBIR"
sweet potato hummus, pressed yogurt, chile oil, toasted sourdough // 17
- BROCCOLI & GOAT CHEESE SCRAMBLE
caramelized onions, mixed greens, buttermilk biscuit // 16
- FRITTATA
kale, butternut squash, caramelized onions, feta cheese, lettuces // 17
- SIMPLE OVEN BAKED EGGS
three sunny side eggs, Sullivan county bacon, toast // 14
- EGG & SAUSAGE SANDWICH
fried egg, house-made breakfast sausage, raw milk cheddar, spicy roasted jalapeno sauce, pickled red onion, 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 daikon, BBQ sauce, brioche roll, potato chips // 23
- GRAINS & GREENS
spinach, kale, seeds, brown rice, lentils, quinoa, pickled beets, charmoula, poached egg // 18
- FALAFEL SANDWICH
cabbage, cilantro, mint, spicy green charmoula, yogurt, whole wheat pita // 16
- 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 (FOR TWO)

Jaja reposado, grapefruit liqueur, curacao, blood orange juice, sparkling wine // 28

FIRE & ICE

arete 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 // 9

Framingham, Massachusetts 12oz.

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.

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

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

PICKLED MARY

ALB vodka, pickle juice, pickled red onion, salt rim // 13

BLT MARY

house-infused bacon vodka, lettuce, bacon, salt rim // 14

BLOODY MARIANNA

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

SPARKLING

BLANC DE BLANCS

Gramona, Gran Reserva. Penedès, Spain 2016 14

LAMBRUSCO ROSATO

Venturini Baldini, 'Caldevento', Emilia-Romagna, Italy 2018 13

TREASURY CIDER

Fishkill Farms, 'Wiccopee', Hudson Valley, New York 2018 13

CHAMPAGNE

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

CHAMPAGNE ROSE

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

WHITE

ALBARINO

Fento by Eulogio Pomares, Rias Baixas, Spain 2018 14

SANCERRE

Domaine de Chezatte, Loire Valley, France 2018 18

VERMENTINO

Cantina Tondini, 'Karagnanj', Sardinia, Italy 2018 12

CHARDONNAY

Dierberg, Santa Maria Valley, California 2016 17

ORANGE

FALANGHINA

Valentina Passalacqua, 'Calcarius', Puglia, Italy 2018 14

ROSE

XINOMAVRO

Ktima Ligas 'Pata Trava', Pella, Greece 2018 15

RED

PINOT NOIR

Pike Road, Willamette Valley, Oregon 2017 15

TEMPRANILLO

Bodegas de Santo Tomas, Baja, Mexico 2016 14

BAROLO

Reverdito, Piedmont, Italy 2015 20

CARMENERE

Pura Fe by Antiyal, Maipo Valley, Chile 2016 13

CABERNET SAUVIGNON

Valravn, Sonoma Valley, California 2017 17