

# COOKSHOP

---

## BREAKFAST

---

### COLD PRESSED JUICE

**GREEN:** apple, celery, parsley, spinach & carrots // 11

**BEET** carrot, apple, ginger // 11

### CITRUS SALAD\*\*

blood & navel orange, ruby red grapefruit,  
pistachio, dates, mint // 10

### ROASTED MUSHROOM TOAST

grilled country rye bread, seasoned ricotta cheese // 12

### BLOOD ORANGE & MEDJOL DATE TOAST\*\*

raisin walnut bread, almond butter, pomegranate // 12

### WHOLE GRAIN PORRIDGE

caramelized apples, soy milk,  
raw seeded granola bar // 13

### ALMOND PANCAKES(GF)\*\*

lemon curd, pomegranate seeds // 16

### FALAFEL

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

### POACHED EGGS "CILBIR"

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

### GRAINS & GREENS

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

### BROCCOLI & GOAT CHEESE EGG WHITE SCRAMBLE

caramelized onions, mixed greens,  
buttermilk biscuit // 16

### SIMPLE OVEN BAKED EGGS

three sunny side eggs, whole wheat toast,  
Sullivan County bacon // 14

### HUEVOS RANCHEROS

baked eggs, black beans, ranchero sauce, creme fraiche,  
fried tortilla, Monterey jack, pickled jalapeno &  
red onions // 18

### COOKSHOP BREAKFAST

two fried eggs, Lancaster grits, applewood bacon,  
breakfast sausage, buttermilk biscuit, butter & jam // 17

### TWO EGGS ANY STYLE

potato hash, toast, green salad // 10\*  
with bacon or sausage // 14

### TOAST

raisin walnut, whole wheat, or sourdough  
served with butter & housemade jam // 5

### SIDES

country-style buttermilk biscuit // 5

morning glory muffin\*\* // 5

double chocolate chip breakfast bread (GF) // 7

sauteed spinach // 8

Sullivan County bacon // 8

sharp cheddar grits // 8

potato hash paprika // 8

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

## MORNING COCKTAILS

### BLOODY MARY

ALB vodka, house made bloody  
mary mix, salt rim // 12

### ELDERFLOWER COCKTAIL

prosecco & elderflower liqueur // 12

### MIMOSA

prosecco & orange juice // 12

## COFFEE BY BROOKLYN ROASTING CO.

### DRIP COFFEE

dark roast // 4

decaf // 4.5

cafe au lait // 4

### COLD BREW // 5

### ESPRESSO

single espresso // 4

double espresso // 6

macchiato // 4

cappuccino // 5

decaf cappuccino // 5.5

latte // 5

---

## FREE-SPIRITS

### Q SODAS // 5

GRAPE FRUIT  
GINGER ALE  
TONIC  
CLUB SODA  
KOLA

ARNOLD PALMER // 5

LEMONADE // 6

LIMEADE // 6

SPICED APPLE CIDER // 5

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

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

---

## LOOSE LEAF TEAS BY SERENDIPITEA

# 6

EARL GREY  
bergamot, nilgiri

GEN MAI CHA  
light green tea with delicate  
barley taste, toasty notes

CHAMOMILE FLOWERS  
gently relaxing

INDIAN MARKET CHAI  
cloves, cardamom, ginger &  
cinnamon

ICED TEA // 4  
black, green, or spiced apple

CHELSEA BREAKFAST  
blend of Ceylon & Chinese black tea,  
bergamot

COOKSHOP BLEND  
apple, hibiscus, rose hips, strawberry

WINTER WHITE  
apple, blood orange, cinnamon, hibiscus,  
rose hips, tangerine, white tea

PEPPERMINT  
classic organic peppermint leaves

MATCHA  
culinary grade organic green tea  
latte // 6  
tea // 6

---

# COOKSHOP