

COOKSHOP

BREAKFAST

eggs and dairy delivered daily from sullivan county, ny | pasture raised meats | locally sourced produce and whole grains

MORNING PASTRIES

- country-style buttermilk biscuit // 4
- cheddar scallion scone // 6
- morning glory muffin // 4
- double chocolate chip breakfast bread GF // 6

FRUITS, JUICE & GRAINS

COLD PRESSED GREEN JUICE

apple, celery, parsley, spinach & carrots // 9

ORGANIC WILD HIVE ROLLED OATS

maple sugar, flax seeds, dates,
raisins, soy milk // 11

CHIA SEED YOGURT

pressed yogurt, apple sauce,
granola crunch, almonds // 12

SEASONAL FRUIT

oranges, pomegranate, apples // 13

CAST-IRON GRIDDLE

GLUTEN FREE

ALMOND PANCAKES

dried fruit, whipped cream, maple syrup // 16

BRIOCHE FRENCH TOAST

vanilla braised rhubarb, creme anglaise,
candied pecans, mascarpone // 16

SIDES

- applewood smoked bacon // 8
- house made Italian sausage // 8
- chicken-smoked cheddar sausage // 8
- Lancaster co-op grits // 5
- potato hash, paprika // 6
- whole wheat, sourdough or raisin walnut toast // 3

EGGS

BREAKFAST BOARD

soft boiled eggs, housemade almond butter,
seasonal jam, whole grain toast,
market lettuce salad // 12

TWO SOFT BOILED EGGS

toast, butter & jam // 9

HUEVOS RANCHEROS

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

POACHED EGGS "CILBIR"

fresh pressed yogurt, smoked chili oil,
sweet potato hummus, toast // 14

COOKSHOP BREAKFAST

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

EGG & SAUSAGE SANDWICH

fried egg, house made Italian sausage,
aged cheddar, brioche roll, potato hash,
jalapeno-cabbage slaw // 16

GRAINS & GREENS

kale, spinach, sunflower, sesame & pumpkin seeds,
brown rice, farro, lentils, quinoa, carrots, cilantro,
poached egg // 16*

EGG WHITE FRITTATA

ramps, potatoes, grilled onions,
fontina cheese, field lettuces // 16

ROASTED BROCCOLI & CHEDDAR SCRAMBLE

caramelized onions, creme fraiche,
buttermilk biscuit // 16

TWO EGGS ANY STYLE

potato hash & toast // 10*
with bacon or sausage // 14*

Chef de Cuisine : Wilfrin Fernandez-Cruz

DRINKS

MORNING COCKTAILS

BLOODY MARY

vodka, tomato juice, horseradish // 12

COLD BREW NEGRONI

brooklyn roasting cold brew coffee, campari, antica sweet vermouth, orange bitters // 14

ELDERFLOWER COCKTAIL

prosecco & elderflower liqueur // 12

MIMOSA

prosecco & orange juice // 12

ALCOHOL-FREE

FRESH LEMONADE OR LIMEADE // 5

ARNOLD PALMER // 5

ICED TEA // 4

black or green

Q SODAS // 5

-GINGER BEER

-GRAPEFRUIT

-GINGER ALE

-CLUB SODA

-TONIC

COCA-COLA // 5

DIET COKE // 5

MR Q CUCUMBER // 6

BITTER GRAPEFRUIT

brooklyn roasting co. espresso, grapefruit soda // 6

GINGER LEMONADE

ginger, lemon, ginger beer // 6

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

LOOSE LEAF TEAS BY SERENDIPITEA

4

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

CHELSEA BREAKFAST

blend of Ceylon & Chinese black tea, bergamot

COOKSHOP BLEND

rose hips, orange peel, blueberry, hibiscus, fruit blend & berry leaves

PEPPERMINT

classic organic peppermint leaves

COOKSHOP