

COOKSHOP

BREAKFAST

MORNING PASTRIES

- country-style buttermilk biscuit // 4
- jammy crumb cake // 4
- pumpkin cranberry muffin (V) // 4
- double chocolate chip breakfast bread (GF) // 6
- ** cream cheese glazed pecan cinnamon bun // 7

FRUITS, JUICE & GRAINS

GRAPEFRUIT

- marash pepper, sea salt,
lime, cilantro // 8

COLD PRESSED GREEN JUICE

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

ORGANIC WILD HIVE ROLLED OATS

- maple sugar, flax seeds,
apples, soy milk // 11

CAST-IRON GRIDDLE

GLUTEN FREE ALMOND PANCAKES

- whipped cream, lemon,
mixed berries // 16

BRIOCHE FRENCH TOAST

- roasted apples, creme anglaise,
candied pecans // 16

SIDES

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

EGGS

SMOKED ARCTIC CHAR RILLETTE

- soft cooked egg, pickled red onions,
creme fraiche, trout roe, wheat toast // 13

TWO SOFT BOILED EGGS

- toast, butter & jam // 9

POACHED EGGS

- roasted cauliflower, parsley, garlic,
whole wheat croutons, harissa vinaigrette // 16

HUEVOS RANCHEROS

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

GRAINS & GREENS

- kale, spinach, sunflower, sesame & pumpkin seeds,
brown rice, lentils, quinoa, pickled beets,
cilantro, poached egg // 16*

COOKSHOP BREAKFAST

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

FRITTATA

- roasted butternut squash, kale, goat cheese,
caramelized onions, lettuces // 17

EGG & SAUSAGE SANDWICH

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

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

Q SODAS // 5

- GINGER BEER
- GRAPEFRUIT
- GINGER ALE
- TONIC
- CLUB SODA

-COCA-COLA // 5

-DIET COKE // 5

-SPRITE // 5

-MR Q CUCUMBER // 6

ARNOLD PALMER // 5

FRESH LEMONADE OR LIMEADE // 5

GINGER LEMONADE // 6

BITTER GRAPEFRUIT

brooklyn roasting co. espresso, grapefruit soda // 6

LIQUID GOLD TONIC

apple cider vinegar, lemon, honey, turmeric // 6

COFFEE BY BROOKLYN ROASTING CO.

DRIP COFFEE

dark roast // 4

decaf // 4.5

cafe au lait // 4

COLD BREW // 5

BULLETPROOF COFFEE // 8

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

ICED TEA // 4

black or green

CHELSEA BREAKFAST

blend of Ceylon & Chinese black tea, bergamot

COOKSHOP SEASONAL BLEND

apple, hibiscus, rose hips, strawberry

PEPPERMINT

classic organic peppermint leaves

COOKSHOP