

COOKSHOP

BRUNCH

PUMPKIN CRANBERRY MUFFIN (v) // 4

10/21/2018

JAMMY CRUMB CAKE // 4

PASTRIES

CHEESE DANISH // 7

LEMON CREAM PUFFS // 5

PECAN CINNAMON BUN** cream cheese icing // 7

DOUBLE CHOCOLATE BREAKFAST BREAD gluten free // 7

STARTERS

COLD PRESSED GREEN JUICE

apple, celery, parsley, spinach, carrots // 10

BEIGNETS

DiPalo's ricotta, dulce de calabaza // 11

GRAPEFRUIT

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

BURRATA

melted leeks, chives, olive oil, Riesling wine, toast // 16

CARAMELIZED ONION SOUP

grana cheese, chives // 11

APPLE & FENNEL SALAD

Calderwood cheese, parsley, marash pepper, dijon vinaigrette // 16

SMOKED ARCTIC CHAR RILLETTES

soft cooked egg, trout roe, pickled red onions, creme fraiche, wheat toast // 15

LIVER MOUSSE

pickles, mustard, pistachios, toast // 12

CAST-IRON GRIDDLE

GLUTEN FREE ALMOND PANCAKES

whipped cream, lemon, macerated raspberries // 16

BRIOCHE FRENCH TOAST

roasted apples, creme anglaise, candied pecans // 16

EGGS

FRITTATA

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

SIMPLE OVEN BAKED EGGS

three sunny side eggs, Sullivan county bacon, walnut-raisin toast // 14

EGG & SAUSAGE SANDWICH

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

POACHED EGGS

roasted cauliflower, parsley, croutons, harissa vinaigrette // 16

ROASTED BROCCOLI & CHEDDAR SCRAMBLE

caramelized onions, creme fraiche, buttermilk biscuit // 16

HUEVOS RANCHEROS

three baked eggs, black beans, ranchero sauce, Monterey jack cheese, lime creme fraiche, crispy tortillas, pickled jalapenos // 18

LUNCH

GRAINS & GREENS

spinach, kale, sunflower, sesame & pumpkin seeds, brown rice, lentils, quinoa, pickled beets, cilantro, poached egg // 17*

CASCUN FARM CHICKEN BREAST

kale, parsnip, carrot, celery root, beet, toasted walnuts, chimichurri // 21

100% GRASS-FED BEEF BURGER

white cheddar, pickled red onion, brioche bun, fries, chipotle ketchup // 18* with bacon // 21*

FALAFEL SANDWICH

cabbage, cilantro, mint, spicy green chermoula, yogurt, housemade naan // 16

TUNA MELT SANDWICH

olive oil poached albacore tuna, olives, capers, red onion, cheddar cheese, potato chips, semolina raisin // 18

SIDES

SULLIVAN COUNTY BACON // 8

HOUSE-MADE ITALIAN SAUSAGE // 8

SCRAMBLED EGGS // 6

LANCASTER CO-OP GRITS // 5

POTATO HASH // 6

BUTTERMILK BISCUIT & HOUSE JAM // 6

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

DRINKS

COCKTAILS

ROSÉ SPRITZ

dry rosé, aperol, cocchi americano, lemon, raspberry, cremant // 14

PALOMA FRESCA

rejon blanco tequila, grapefruit, agave, lime, grapefruit soda // 15

SWEATER WEATHER

catskills honey rye, elijah craig bourbon, brovo amaro no. 1, averna // 16

MANZANA MARGARITA

oro di lidia reposado tequila, fresh pressed apples, ginger, cinnamon, lemon // 15

MOSCOW MOJITO

ALB vodka, mint, cardamom, lime, ginger beer // 15

BROOKLYN SBAGLIATO

Forthave red, vermouth, cremant // 14

BLOODY MARYS

CLASSIC MARY

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

PICKLED MARY

vodka, pickle juice, pickled red onion, salt rim // 12

BLT MARY

house-infused bacon vodka, lettuce, bacon, salt rim // 13

BLOODY MARIANNA

chacho aguardiente jalapeño tequila, lime, chili, salt rim // 13

SPARKLING

glass

MONTLOUIS-SUR-LOIRE

domaine de la taille aux loups, brut, loire valley, france nv 17

SPUMANTE BRUT ROSE

buglioni, 'il vigliacco', veneto, italy 2014 16

CHAMPAGNE

diebolt-vallois, 'cramant' blanc de blancs nv *half bottle* 45 *375ml*

ALCOHOL-FREE

Q SODAS // 5

- GINGER ALE
- GINGER BEER
- GRAPEFRUIT TONIC
- CLUB

MR. Q CUCUMBER SODA // 5

GINGER LEMONADE // 6

fresh ginger, lemon, ginger beer

BITTER GRAPEFRUIT // 6

brooklyn roasting co. espresso, grapefruit soda

LIQUID GOLD TONIC

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

WHITE

glass

SAUVIGNON BLANC

alexandre sirech, bordeaux, france 2016 14

GRUNER VELTLINER

tatomer, 'meeresboden' santa barbara, california 2017 15

LOUREIRO

aphros, minho valley, portugal 2017 11

CHARDONNAY

sandhi, santa barbara county, california 2015 17

VIN D'ALSACE

marcel deiss, alsace, france 2016 16

ROSÉ

glass

COTES-DU-PROVENCE

comanderie du peyrassol, provence, france 2017 14

BEER

MONTAUK PUMPKIN ALE, NY // 9

OTTER CREEK OKTOBERFEST, VT // 9

OATMEAL RAISIN COOKIE BROWN ALE, FL// 9

TROEG'S AMBER ALE, PA // 9

BURIAL SURFWAX, IPA, NC // 9

LEFT HAND MILK STOUT NITRO, CO (16 oz) // 9

WICKED WEED PILSNER, NC // 9

RED

glass

CABERNET FRANC

terrassen, finger lakes, new york 2017 15

PINOT NOIR

evesham wood, willamette valley, oregon 2016 16

NIELLUCCIU

domaine terra vecchia, 'ile de beaute', corsica, france 2014 13

CINSAULT

imaginador, itata, chile 2016 14

RIOJA

lindes de remelluri, rioja, spain 2012 16

CABERNET SAUVIGNON

hedges family estate, red mountain, washington 2013 18

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