

COOKSHOP

BRUNCH

APRIL 22, 2018

PASTRIES

- CHEDDAR RAMP SCONE // 6**
 - LEMON RHUBARB MUFFIN // 4**
 - CHOCOLATE BABKA // 7**
 - CINNAMON BUN // 7**
 - DOUBLE CHOCOLATE BREAKFAST BREAD // 7**
- *gluten free

STARTERS

BEIGNETS

DiPalo's ricotta,
orange marmalade // 11

DEVEILED EGG TASTING

paprika, chives // 10

COLD PRESSED GREEN JUICE

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

GRAPEFRUIT BRULEE

creme fraiche, aleppo pepper, sea salt,
granola crunch // 10

SIMPLE GREENS

spring lettuces, olive oil,
red wine vinegar // 12

GRILLED SAVOY CABBAGE

peanuts, sunflower seeds,
chili, feta cheese, lime,
scallions, cilantro // 14

CHICKEN LIVER MOUSSE

pickles, grain mustard, toast // 12

BURRATA

charred ramp salsa,
toast // 16

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

EGGS

FRITTATA

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

OVEN BAKED EGGS

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

EGG & SAUSAGE SANDWICH

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

POACHED EGGS "CILBIR"

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

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

CASCUN FARM CHICKEN BREAST SALAD

pea shoots, mustard greens, kale, celery,
radishes, leek vinaigrette, chives // 21

100% GRASS-FED BEEF BURGER

white cheddar, pickled red onion,
bun, fries, chipotle ketchup // 18
with fried egg or bacon // 21

SMOKED FREE RANGE TURKEY SANDWICH

Monterey jack, romaine, toasted challah,
caramelized onions, mustard mayo,
bread & butter pickles, french fries // 18

TUNA MELT

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

FALAFEL SANDWICH

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

SIDES

APPLEWOOD SMOKED BACON // 8

HOUSE-MADE ITALIAN SAUSAGE // 8

CHICKEN-SMOKED CHEDDAR SAUSAGE // 8

LANCASTER CO-OP CHEDDAR 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

DRINKS

COCKTAILS

PALOMA FRESCA

rejon blanco tequila, red grapefruit, parsley, lime, agave, grapefruit soda // 14

MOSCOW MOJITO

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

BLOOD ORANGE SMASH

dorothy parker gin, blood orange, parsley, elderflower, lime, // 15

FIELD-FASHIONED

elijah craig small-batch bourbon, honey & maple, orange bitters, amaro, luxardo cherry // 15

LOVELY RITA

chacho aguardiente, muddled cara cara orange, lime, cilantro, agave // 15

HONEYBEE

pyrat xo aged rum, fresh ginger, honey, lemon, mint // 14

COLD BREW NEGRONI

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

ALCOHOL-FREE

Q SODAS // 5

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

COCA-COLA // 5

DIET COKE // 5

SPRITE // 5

MR Q CUCUMBER // 6

FRESH LEMONADE OR LIMEADE // 5

BITTER GRAPEFRUIT

brooklyn roasting co. espresso, grapefruit soda // 6

GINGER LEMONADE

ginger, lemon, ginger beer // 6

BEER & CIDER

CITIZEN CIDER 'LAKE HOPPER,' VT // 10

SHACKSBURY SEMI-DRY CIDER. VT // 9

BURIAL 'SURF WAX' IPA, NC // 9

TROEGS 'DREAMWEAVER' WHEAT, PA // 9

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

GLUTENBERG BLONDE ALE (GF), MONTREAL // 8

SIX POINT 'THE CRISP' PILSNER, NY // 9

BARRIER 'TANTO' IPA, NY (16OZ) // 12

BELL'S AMBER ALE, MI // 9

GREAT SOUTH BAY BLOOD ORANGE PALE, MI // 8

STILLWATER 'SAKE STYLE' SAISON, NY // 12

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 leaf, bacon, salt rim // 13

BLOODY MARIANA

tequila, cilantro, lime, salt rim // 13

SPARKLING

glass

CAVA

'anne marie - brut nature reserva,' castell d'age, penedes nv 10

'PIEGE A FILLES'

(rose - mostly gamay) les capriades, touraine 2016 15

WHITE

glass quartino

ALBARINO

castel de fornos rias baixas 2016 10 15

RIESLING 'SCHILFSANDSTEIN'

beurer, wurttemberg 2014 12 18

ISTRIAN MALVASIA

coronica, croatia 2016 14 21

SAUVIGNON BLANC

pied a terre, sonoma valley 2015 15 22

BOURGOGNE COTES D'AUXERRE

le domaine d'edouard, burgundy 2015 16 24

ROSE

glass quartino

COTEAUX D'AIX EN PROVENCE

chateau revelette, provence 2017 11 16

RED

glass quartino

RIOJA 'CRIANZA'

solar de samaniego, rioja 2014 10 15

AGLIANICO DEL VULTURE

san martino, basilicata 2015 13 19

BLAUFRANKISCH

muhr-van der niepoort, carnuntum 2014 15 22

CABERNET SAUVIGNON

pied a terre, sonoma county 2014 17 25

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