

COOKSHOP

DINNER

APRIL 25, 2018

OYSTERS

Merry Petite, MA
Welfleet, MA
apple mignonette
cocktail sauce
3.50 ea.

CHEESE

Cabra LaMancha, MD *pasturized goat milk*
Dutch Knuckle, NY *raw cow milk*
Black & Blue, MD *pasturized goat milk*
apple butter, grilled sourdough
10 (1 pc.) / 14 (2 pc.) / 18 (3 pc.)

SNACKS

DEVILED EGG TASTING
paprika, chives // 10

MARKET RADISHES
herbed butter, sea salt // 8

RICE CAKES
ramps, pecorino,
fonduta // 10

SALT COD FRITTERS
aioli // 11

HOUSEMADE BRESAOLA
black pepper, lemon // 11

GARLIC SAUSAGE SPIEDINI
chimichurri // 10

STARTERS

MERGUEZ SAUSAGE
grilled ramps, yogurt, harissa // 12

MARINATED ARTICHOKEs
pea shoots, mint gremolata,
olives, anchovy, garlic // 16

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

BURRATA
charred ramp salsa, toast // 16

BUTCHER BOARD
country style pate, bresaola,
pork croquette, pickles,
grain mustard, toast // 14

FRIED OYSTERS
tartar sauce, capers, dill,
trout roe // 15

SALADS

SPRING VEGETABLES
pea shoots, mustard greens,
shredded duck egg, radishes,
bread crumbs, leek vinaigrette,
chives // 15

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

**SHAVED RAW
KING OYSTER MUSHROOMS**
tarentaise cheese, parsley, lemon,
sea salt, olive oil // 14

SEAFOOD

SKATE WING
slow cooked broccoli rabe,
tomatoes, salmoriglio sauce // 24

SEARED SEA SCALLOPS
green garlic broth, leeks, potatoes,
littleneck clam escabeche // 29

ARCTIC CHAR
braised spring lettuces, white wine,
sauce gribiche // 26

VEGETARIAN

ROASTED MUSHROOMS (VG)
shiitake & maitake, split peas,
spinach, spiced seed crumble // 21

LASAGNA
sheep milk ricotta, escarole,
nettles, pecorino cheese // 24

PIZZA
ramps, yukon gold potatoes, fontina cheese,
thyme, chile, grana, organic flour // 22

MEAT & POULTRY

100% GRASS-FED RIBEYE STEAK
shoestring potatoes, tarragon,
morel mushroom sauce // 45

LAMB BURGER
carrot slaw, goat cheese, crispy potatoes,
ciabatta bun, chimichurri // 23

SPIT ROASTED CASCUN FARM CHICKEN
roasted spring onions, thyme,
heirloom carrots, salsa verde // 25

BERKSHIRE PORK CHOP
rhubarb mostarda, chili,
mustard seeds, field greens // 29

SIDES

MARKET VEGETABLES
salsa verde // 9

CRISPY POTATOES
chimichurri // 8

NEW CROP BROCCOLI RABE
garlic, chile flake // 9

HOUSEMADE SEMOLINA PASTA
tagliolini pasta, olive oil, butter,
grana cheese // 13

Chef de Cuisine : Wilfrin Fernandez-Cruz

DRINKS

COCKTAILS

PALOMA FRESCA

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

BLOOD ORANGE SMASH

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

HONEYBEE

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

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

MOSCOW MOJITO

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

ALCOHOL-FREE

Q SODAS // 5

-GRAPEFRUIT
-GINGER ALE
-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 // 6

SPARKLING

CAVA

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

glass

10

BUGEY CERDON

balivet, bugey nv

15

WHITE

glass

quartino

ALBARINO

castel de fornos, rias baixas 2016

10

15

RIESLING 'SCHILFSANDSTEIN'

beurer, wurttemberg 2014

12

18

SAUVIGNON BLANC

pied a terre, sonoma valley 2015

15

22

CHARDONNAY

domaine d'edouard, auxerrois 2016

16

24

CHENIN 'LES CHENES'

hauts-baigneux, loire valley 2015

17

25

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

BEAUJOLAIS VILLAGES

chateau du chatelard, beaujolais 2015

12

18

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

BEER & CIDER

CITIZEN CIDER 'LAKE HOPPER,' VT (16OZ) // 10

BURIAL 'SURF WAX' IPA, NC // 9

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

SHACKSBURY SEMI-DRY CIDER, VT // 9

BELL'S AMBER ALE, MI // 9

GREAT SOUTH BAY BLOOD ORANGE PALE, MI // 8

GLUTENBERG BLONDE ALE (GF), MONTREAL // 8

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

TROEGS 'DREAMWEAVER' WHEAT, PA // 9

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

STILLWATER 'SAKE STYLE' SAISON, NY // 12

COOKSHOP