

COOKSHOP

DINNER

OCTOBER 23, 2018

OYSTERS

Elder Point, NJ
Wellfleet, MA
apple mignonette
cocktail sauce
3.50 ea.

CHEESE

Merry Goat Round, MD *pasturized goat milk*
Calderwood, VT *raw cow milk*
Bohemian, WI *pasturized sheep milk*
grape jam, market fruit, grilled sourdough
12 (1 pc.) / 14 (2 pc.) / 18 (3 pc.)

SNACKS

MARKET RADISHES
herbed butter, sea salt // 8

BLISTERED SHISHITO PEPPERS
chile, lime // 9

SMOKED ARCTIC CHAR RILLETTES
toast, trout roe // 11

BABY EGGPLANT FRITTURA
charmoula // 10

RICE CAKES
clams, paprika-saffron aioli // 9

DEVILED EGG TASTING
paprika, chives // 10

STARTERS

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

CARMELIZED ONION SOUP
fontina toast, chives // 11

CRISPY BRUSSELS SPROUTS
ajo blanco sauce, almonds,
currants, marash, lemon // 14

GRILLED RHODE ISLAND SQUID
garlic-anchovy salsa verde,
capers, citrus breadcrumbs // 16

SWORDFISH MEATBALLS
agrodolce sauce, sultanas,
oregano // 14

CHICKEN LIVER MOUSSE
pickles, mustard, toast // 13

SALADS

ROOT VEGETABLES
parsnip, carrot, celery root,
beet, herbed yogurt,
spicy seeds // 15

APPLE & FENNEL

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

SIMPLE GREENS

escarole, treviso, radicchio,
lemon, red wine vinaigrette // 14

SEAFOOD

SEA SCALLOPS
leek-potato-cauliflower ragout,
castelvetrano olive relish // 28

PAN ROASTED COD
tomato-clam broth, celery,
littleneck clams, aioli, toast // 29

SWORDFISH
castelfranco, treviso, pistachio, capers,
pickled red onions, lemon // 28

VEGETARIAN

STUFFED DELICATA SQUASH (VG)
greens, seeds, brown rice, quinoa & lentil,
pomegranate, roasted maitake mushrooms // 24

BAKED POLENTA DUMPLINGS
ricotta, roasted mushrooms,
alpha-tolman cheese fonduta // 24

PIZZA

Brussels sprouts, crescenza cheese,
walnuts, garlic, chile, sage, organic flour // 23

MEAT & POULTRY

SPIT ROASTED CASCUN FARM CHICKEN
roasted heirloom carrots, celery root,
sweet potatoes, parsnips, chile, salsa verde // 25

100% GRASS-FED RIBEYE STEAK
butterball potatoes, chile, roasted onions,
fontina cheese, chimichurri // 49

BERKSHIRE PORK CHOP

roasted sweet potato & apple hash,
sage, cipollini onions // 29

DORSET LAMB

rib chop & medallion,
curried chickpeas, spinach, walnuts,
pomegranate, mint, parsley // 33

SIDES

SAUTEED ESCAROLE
garlic, lemon // 10

ROOT VEGETABLES
salsa verde // 10

ROASTED SWEET POTATO WEDGES
melted butter // 9

CRISP POTATOES
chimichurri // 8

Chef de Cuisine : Wilfrin Fernandez-Cruz

DRINKS**COCKTAILS****ROSE SPRITZ**

french rose, aperol, cocchi americano, lemon, raspberry, cremant // 14

HONEYBEE

barbncourt rum, fresh ginger, honey, lemon, mint // 14

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

ALCOHOL-FREE**Q SODAS // 5****GINGER ALE****GINGER BEER****GRAPEFRUIT****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

BEER**MONTAUK PUMPKIN ALE, NY // 9****WICKED WEED PILSNER, NC // 9****SIX POINT CRISP, NY // 9****OTTER CREEK OKTOBERFEST, VT // 9****BURIAL SURFWAX, IPA NC // 9****LEFT HAND MILK STOUT NITRO, CO (16 OZ) // 9****TROEG'S DREAM WEAVER WHEAT, PA // 9****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

WHITE

glass

SAUVIGNON BLANC

alexandre sirech, bordeaux, france 2016

14

GRUNER VELTLINER

tatomer, 'meeressboden' santa barbara, california 2017

15

LOUREIRO

aphros, minho valley, portugal 2016

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

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

CINSAUT

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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