

COOKSHOP

LUNCH

APRIL 25, 2018

STARTERS

OYSTERS ON THE HALF SHELL
apple mignonette &
cocktail sauce // 17*

COLD PRESSED GREEN JUICE
apple, celery, parsley,
spinach & carrots // 10

TEMPURA SQUID
harissa, onions, frisee,
chives, lemon // 12

DEVILED EGG TASTING
paprika, chives // 10

SIMPLE SALAD
escarole, treviso, romaine hearts,
red wine vinegar, olive oil // 12

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

CANNELLINI BEAN SOUP
wheatberry, lentil,
kale, tomato, chile,
shaved grana cheese // 10

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

COUNTRY STYLE PATE
bread & butter pickles,
dijon mustard, toast // 12

OVEN - GRILL - STOVE TOP

" FIDEOS "
tagliolini pasta, spicy vegetable broth,
ramps, maitake mushroom, spinach,
poached egg // 18

LASAGNA
sheep milk ricotta, escarole,
nettles, pecorino cheese // 21

100% GRASS-FED BEEF BURGER
white cheddar, pickled red onion,
brioche bun, french fries, chipotle ketchup // 18*
with bacon // 21*

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

FISH TACOS
crispy fish, jalapeño-cabbage slaw,
ranchero sauce, lime crema,
cotija cheese // 16

ARCTIC CHAR
braised spring lettuces, white wine,
sauce gribiche // 25

SALADS

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

CASCUN FARM CHICKEN BREAST SALAD
pea shoots, mustard greens, kale, celery,
radishes, leeks, chimichurri // 21

GRILLED CAROLINA SHRIMP
little gem lettuces, fingerling potatoes,
capers, black olives, dijon // 24

SANDWICHES

ROASTED MUSHROOM
slow cooked broccoli, garlic confit,
crescenza cheese, toasted baguette,
field greens // 17

FALAFEL
cabbage, cilantro, mint, spicy green
charmoula, yogurt, harissa,
housemade naan // 16

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

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

SIDES

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

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

DRINKS

BLOODY MARYS

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

BLOODY MARIANNA
tequila, cilantro, lime, salt rim // 12

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

FIELD-FASHIONED
breukelen 77 whiskey, 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

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

BUGEY CERDON 15
balivet, bugey nv

WHITE

ALBARINO glass quartino
castel de fornos, rias baixas 2016 10 15

RIESLING 'SCHILFSANDSTEIN' 18
beurer, wurtemberg 2014 12

SAUVIGNON BLANC 22
pied a terre, sonoma valley 2015 15

CHARDONNAY 24
domaine d'edouard, auxerrois 2016 16

CHENIN 'LES CHENES' 25
hauts-baigneux, loire valley 2015 17

ROSE

COTEAUX D'AIX EN PROVENCE glass quartino
chateau revelette, provence 2017 11 16

RED

RIOJA 'CRIANZA' glass quartino
solar de samaniego, rioja 2014 10 15

BEAUJOLAIS VILLAGES 18
chateau du chatelard, beaujolais 2015 12

AGLIANICO DEL VULTURE 19
san martino, basilicata 2015 13

BLAUFRANKISCH 22
muhr-van der niepoort, carnuntum 2014 15

CABERNET SAUVIGNON 25
pied a terre, sonoma county 2014 17

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
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
GREAT SOUTH BAY BLOOD ORANGE PALE, MI // 8

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