

START

bread and butter | 6

both made in house, served warm

local cabbage | 13

grilled, gala apple, blue cheese, bacon fried cashews

octopus | 14

fried, smoked tomato "marinara", pistachio, chili

doughnut | 14

smoked pig's head, cinnamon, spicy maple

chickpeas | 12

fried, spicy date mustard, rosemary, parmigiano

local lettuces | 13

roasted rutabaga, fried "hen of the woods" mushrooms, lingonberry vinaigrette, aged goat cheese

pork belly | 14

pastrami style, quick kraut, pickled mustard seeds, buttered brioche crumbs

heirloom meatballs | 12

pomodoro, parmigiano, parsley

crostino | 7

fresh ricotta, truffle honey, thyme

buttery salty potatoes | 9

parmigiano, slovenian fleur del sel

mozzarella | 10

made daily, olio novello, grilled tuscan bread

PASTA

ravioli | 17

cauliflower, lemon brown butter, garlic, parmigiano

rigatoni | 18

bone marrow, caramelized onion, madeira

pastina | 13

hand cut, brussels sprouts, parmigiano, black pepper

spaghetti | 17

butter poached parsnip, gala apple, crispy sage, parmigiano

radiatore | 17

lamb bolognese, parmigiano, fresh mint

lasagna | 18

butternut squash, besciamella, fontina, mozzarella, maple syrup, sage



MAINS

branzino | 27

whole grilled, shaved brussels sprouts, brown butter, lemon mayo

pork osso bucco | 29

crisp, white polenta, apple mustard

market steak | mp

grilled, goose fat potatoes, red pepper & almond romesco

chicken | 25

wood grilled, stewed gigante beans, escarole, pickled cranberry gremolata

market fish | mp

grilled, smashed celery root, warm salad of quince and local greens

something for two | mp

SIDES

goose fat potatoes | 6

white polenta | 6

sautéed market greens | 6

INQUIRE ABOUT OUR WHOLE SUCKLING PIG
DINNER!!!!

PLEASE NOTE: 20% GRATUITY WILL BE ADDED FOR PARTIES OF 6 AND MORE.
PLEASE SPEAK TO YOUR SERVER, MANAGER OR CHEF REGARDING ANY FOOD ALLERGIES YOU MAY HAVE.

THE COOKERY



3 plates + 1 dessert + 1 brunch cocktail / \$35 per person

SMALL PLATES

biscuit & belly / \$9
fontina, maple

crostino / \$5
ricotta, truffle honey, thyme

polpette / \$7
pomodoro, parmigiano, parsley

buttery salty potatoes / \$6

mozzarella / \$6
olio novella, grilled tuscan bread

local lettuce / \$11
roasted rutabaga, fried "hen of the woods"
mushrooms, lingonberry vinaigrette, aged goat
cheese

spaetzle / \$8
butter fried, ricotta, green onion, spicy honey

local cabbage / \$11
grilled, gala apple, blue cheese, bacon fried
cashews

sausage bread / \$9
grass fed maple butter, slow poached egg

egg in purgatory / \$9
pomodoro, polenta, gremolata, provolone picante

"easter pie" / \$10
ricotta, hot & sweet sopresatta, red pepper
marmalatta

house cured ham / \$10
brioche, root beer fried egg

cider doughnut french toast / \$11
sausage, fried egg

poutine / \$8
potatoes, cheese curds, pig gravy

egg in a jar / \$9
cheddared polenta, hollandaise

pastina / \$8
butter, parmigiano, black pepper

ravioli / \$8
cauliflower, lemon brown butter, garlic, parmigiano

radiatore / \$8
lamb bolognese, parmigiano, mint

SWEETS

panna cotta / 9
fruity pebble crumble

stickabutta pie / \$8
almond crust, caramel

jane's ice cream / \$6

chocolate polenta / \$9
graham cracker and toasted marshmallow

blueberry doughnut budino / \$9
that white icing stuff, jane's vanilla ice cream

PLEASE NOTE: 20% GRATUITY WILL BE ADDED
FOR PARTIES OF 6 AND MORE.

PLEASE SPEAK TO YOUR SERVER, MANAGER OR CHEF
REGARDING ANY FOOD ALLERGIES YOU MAY HAVE.

THE COOKERY



DESSERT

chocolate polenta | 9
graham cracker and toasted marshmallow

stickabutta pie | 9
almond crust, caramel

panna cotta | 9
fruity pebbles crumble

blueberry doughnut budino | 9
that white icing stuff, jane's vanilla ice cream

jane's vanilla ice cream | 6

COGNAC / BRANDY

Courvoisier VSOP | \$11

Hennessy | \$8

Remy Martin VSOP | \$14

Calvados, Busnel, VSOP | \$11

AMAROS & GRAPPAS

Fernet Branca | \$8

Ramazotti Amaro | \$8

Varnelli Amaro Dell' Erborista | \$12

Nonino Grappa Il Moscato | \$17

Averna Amaro Siciliano | \$8

Cynar | \$7

COFFEE

coffee | 3.00

cappuccino | 4.00

single espresso | 3.50

double espresso | 4.00

latte | 4.00

assorted tea | \$3.00

SCOTCH/WHISKEY & BOURBON

The Glenlivet 12 yr | \$11

The Macallan 12 yr | \$17

Glenfiddich | \$11

Oban 14yr | \$20

Balvenie 15yr Single Barrel Sherry Cask | \$28

Bulleit Rye | \$9

Bulleit Bourbon | \$9

Town Branch 100 proof Rye | \$12

Two Janes "Grass Widow" Bourbon | \$16

Booker's Bourbon 7yr | \$19

Michter's US-1 Rye Whiskey | \$14

Woodford Reserve | \$12

Knob Creek Bourbon | \$11

Basil Hayden's Bourbon | \$15

Tullamore Dew | \$8

Green Spot Irish Whiskey | \$15

DESSERT WINES, PORT & MADEIRA

Moscato D'Asti, Ca' Bianca, Piedmonte, Italy | \$10

Churchill's 10 Year Tawny | \$11

Churchill's 20 Year Tawny | \$15

Churchill's LBV 2003 | \$11

Churchill's Finest Reserve | \$9

The Rare Wine Co. Madeira, Malmsey, Portugal | \$14