

Main Sales

| Title | Author | OL | POS | OnHand | Attributes |
|--|---|----|-----|--------|------------|
| All Consuming: Why We Eat the Way We Eat Now | Ruby Tandoh | 1 | 0 | 37 | Signed |
| All That Crumbs Allow | Michelle Marek and Camilla Wynne | 2 | 0 | 24 | |
| Aperitivo: The Ritual of the Italian Aperitif With Over 100 Recipes | 100 Recipes From Top Bartenders and Chefs | | | 10 | |
| The Art of Gluten-Free Bread: Groundbreaking Recipes for Original Breads and Pastries | Apas Go | 1 | 0 | 6 | |
| The Art of Trader Joe's: Discovering the Hidden Art of America's Favorite Grocery Store | Glenn Gertner | 0 | | 13 | Signed |
| Atelier September: A Place for Daytime Cooking | Frederik Bille Brahe | 1 | 0 | 2 | |
| Bachour: The New Era of Viennoiserie | Antonio Bachour | 0 | 1 | 21 | |
| Bake Club: 101 Must-Have Moves for Your Kitchen | Christina Tosi and Shannon Salzano | 1 | 0 | 1 | |
| Baking Across America: A Vintage Recipe Road Trip | Ed Dylan Hollis | 0 | 1 | 3 | |
| Baking an Impact: Small Changes for More Sustainable Baking | Gene Beringer | 1 | 0 | 7 | |
| BernBaum's: Recipes from Fargo's Nordic Jewish Deli | Dale Baumgardner | 1 | 1 | 5 | |
| Beverages of Oaxaca (2nd Edition) | Shava Cueva & Ricardo Bonilla | 1 | 0 | 12 | |
| The Blue Food Cookbook: Delicious Seafood Recipes from Sustainable Baiter Seaver | Andrew Zis | 1 | | 11 | Signed |
| The Bottomless Cup: A Memoir of Secrets, Restaurants, and Forgiveness | Kate Boddie | 2 | 0 | 43 | Signed |
| Bread and Roses: 100+ Grain Forward Recipes Featuring Global Ingredients and Botanicals | Busby/Global | 0 | | 2 | |
| Brutto: A (Simple) Florentine cookbook | Russell Norman | 1 | 0 | 2 | |
| Burnt Ends | Dave Pynt | 1 | 0 | 40 | |
| Calendar: 2026 Molly Reeder Illustrated Calendar | Molly Reeder | 1 | 0 | 42 | |
| A Child of the Rice Fields: Recipes from Noi's Lao Kitchen | Lin "Noi" Kaewduangdee and Mick Shippen | 1 | | 9 | |
| Cookies: The Best Recipes for the Perfect Anytime Treat | Erin Freeland and New York Times Cooking | 2 | | 124 | |
| Crumbs: Cookies and Sweets from Around the World | Ben Mims | 1 | 0 | 1 | |
| Dining with the Dead: A Feast for the Souls on Day of the Dead | Matteo Diado Ruiz and Ian McEneaney | 0 | | 4 | |
| Eaten #24: The Food History Magazine | Eaten Editors | 0 | 1 | 23 | |
| Eatymologies: Historical Notes on Culinary Terms | William Sayers | 1 | 0 | 1 | |
| El Bajío: Recipes and Wanderings Through Mexico's Heartland | Ben Heald | 1 | 0 | 1 | |
| Eloquence of the Sardine: Extraordinary Encounters in the Sea | Bill French | 0 | 1 | 1 | |
| Enamel Signs | Ande Rooney | 0 | 1 | 7 | |
| Err: Urban Rustic Thai | Duangporn (Bo) Songvisava and Dylan Jones | 1 | | 19 | Signed |
| The Fish Counter: Oceans, Rivers, and Streams | Marion Nestle | 0 | 1 | 4 | |
| The Flour Craft Bakery & Cafe Cookbook: Inspired Gluten-Free Recipes for Breakfast, Lunch, Tea, & Celebrations | Gluten-Free Recipes | 1 | | | |
| Googly Food 1000-Piece Puzzle | Brass Monkey | 1 | 0 | 6 | |
| Gullah Geechee Home Cooking: Recipes from the Lowcountry to the Gullah Islands | Erin McEneaney | 1 | 0 | 1 | |
| Heartland Masala: An Indian Cookbook From an Andhra Kitchen | Ayona Mukherjee and Ayona Mukherjee | 2 | | 16 | |
| Indian-Jewish Food: Recipes and Stories from the Backstreets of Pondicherry | Barbara Bondi | 2 | 0 | 43 | |

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|--|--|----|-----|--------|------------|
| Ingredients for Revolution: A History of American Food in Restaurants, Cafes, and Coffeehouses | Alan B. Restaurants, Cafes, and Coffeehouses | 0 | 0 | 3 | |
| Introduction to Japanese Cuisine: Nature, History and Culture | Japan Culinary Academy | 1 | 0 | 20 | |
| An Invitation to Indian Cooking: 50th Anniversary Edition | Madhur Jaffrey | 0 | 1 | 1 | |
| The Irish Kitchen | Cherie Denham and Andrew Montgomery | 0 | 0 | 24 | |
| La Delicate Patisserie | Nina Metayer | 1 | 0 | 1 | |
| Linger: Salads, Sweets, and Stories to Savor | Hetty Lui McKinnon | 0 | 1 | 34 | |
| Made in Bangladesh: Recipes and Stories from a Home Kitchen | Hina Begum | 0 | 1 | 2 | |
| Masaleydaar: Classic Indian Spice Blends | Nandita Godbole | 1 | 0 | 8 | |
| McAtlas: A Global Guide to the Golden Arches (standard Edition) | Gayle Hed | 2 | 0 | 8 | Signed |
| Mini: Contemporary Patisserie in Mini Format | Xavi Donnay | 1 | 0 | 2 | |
| Mise Journal: Mental Mise en Place | Philip Speer | 3 | 0 | 6 | |
| Murder Most Puzzling: Poisoned Patisserie 500-Piece Puzzle | Stephanie von Reiszitz | 0 | 1 | 6 | |
| My French Cuisine at Le Poule au Pot | Jean-Francois Pielge | 1 | 0 | 8 | |
| Nez #16: Fashion & Fragrance | Nez Magazine Editors | 1 | 0 | 2 | |
| OP: Art Culinaire #31 | Art Culinaire | 1 | 0 | 2 | |
| OP: Lucky Peach Vol 13 | Chris Ying | 1 | 0 | 1 | |
| On the Hummus Route: A Journey Between Cities, People, and Recipes | Peter Resenthal, Peli-Bronstein & Daniel Alexander | 0 | 0 | 8 | |
| One Thousand Vines: A New Way to Understand Wine | Pascaline Lepeltier | 1 | 0 | 2 | |
| Original and Gourmet: Vegetables | ItaliaSquisita | 3 | 0 | 3 | |
| Padma's All American: Tales, Travels, and Recipes from the Nation and Beyond | Padma Lakshmi | 0 | 1 | 15 | |
| Pakistan: Recipes and Stories from Home Kitchens, Restaurants, and Roadside Stands | Maryam Warsi | 0 | 1 | 4 | |
| Parm to Table: Italian American and American Italian Recipes from Ponza to the Bronx | Ona Roman | 0 | 0 | 2 | |
| The Pasta Book: Recipes, Techniques, Inspiration | Marc Vetri and David Joachim | 1 | 0 | 11 | |
| Ritz & Escoffier: The Hotelier, the Chef & the Rise of the Leisure Class (Paperback) | Luke Baird | 0 | 1 | 1 | |
| Salt, Sugar, MSG: Recipes and Stories from a Carnivore's Kitchen | Colin Fenwick, Phoebe Melnick | 1 | 0 | 1 | |
| The Set Table: Jewish Food Calendar 2026 | Bentzion Goldman, Niv Turjeman, Matthew Gordon, and Isa Zapata | 0 | 0 | 0 | |
| Six Seasons of Pasta: A New Way with Everyone's Favorite Food | Joshua McFadden with Martha Holmberg | 0 | 2 | 46 | |
| Six Seasons: A New Way With Vegetables | Joshua McFadden with Martha Holmberg | 0 | 1 | 6 | |
| Something from Nothing | Alison Roman | 4 | 0 | 15 | |
| Sourdough Panettone and Viennoiserie | Thomas Teffri-Chambelland | 1 | 0 | 830 | |
| Tacos Tijuana (English Edition) | Guia Domingo | 1 | 0 | 4 | |
| Thank You Please Come Again: How Gas Stations Saved Me from the American South | Kate Meyer | 0 | 0 | 6 | Bookplate |
| Traditional Prekmurian Cookbook | Matej Fiser | 1 | 0 | 11 | |
| Turtle Island: Foods and Traditions of the Indigenous People of North America | Seamus O'Brien, Katerina Nelson, and Kristin Donnelly | 0 | 0 | 22 | |
| Unreasonable Hospitality: The Remarkable Power of People More Than They Expect | Will Guidara | 0 | 0 | 375 | Signed |
| The Vegan Creamery: Plant-Based Cheese, Milk, Ice Cream, and More | Mei-Chen Schindler | 0 | 1 | 1 | |

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|---|---------------------------|----|-----|--------|------------|
| Vittles Issue 1 (Spring 2025) | Johnathan Nunn, et alia | 1 | 0 | 12 | |
| Wild Apple Exhibition: Pomological Series Volume 5 | Matt Kaminsky, editor | 1 | 0 | 29 | |
| Yakiba Grilling Techniques: Shio-yaki, Furishio-yaki, Japanese Culinary Academy | Japanese Culinary Academy | 1 | 0 | 5 | |

Backorders

| Title | Author | OL | POS | OnHand | Attributes |
|--|--------------------------------------|----|-----|--------|------------|
| The Japanese Art of Pickling and Fermenting | Yoko Nakazawa | 0 | 1 | -5 | |
| The Loaves and Fishes Cookbook [2nd Ed] | Ana Pump with Gen Leroy | 2 | 0 | -1 | |
| Marine Et Vegetale | Alexandre Couillon | 0 | 1 | -2 | |
| A Rainbow Palate: How Chemical Dyes Changed the West's Relationship with Food | Dee Mee, Cole Harris | 1 | 0 | -3 | |
| Rome: A Culinary History, Cookbook, and Field Guide to Flavors that Built a City | Katie Faler | 2 | 0 | -1 | Signed |
| Tastes and Traditions: A Journey Through Menu History | Hannah Cooke | 1 | 0 | -4 | |
| A Ukrainian Christmas | Yaroslav Hrytsak and Nadiyka Gerbish | 0 | 0 | -1 | |

Out of Stock

| Title | Author | OL | POS | OnHand | Attributes |
|--|--|----|-----|--------|------------|
| Art of Simple Food, The: Notes, Lessons, and Recipes from a Delicious Revolution | Alison Waters | 0 | 1 | 0 | |
| Baking Yesteryear: The Best Recipes from the 1900s to the 1980s | Bob Dylan | 0 | 1 | 0 | |
| Complete Book of Knife Skills: the Essential Guide to Knife Techniques & Care | Jeffrey J. Leiman & C. Dewar | 1 | 0 | 0 | |
| Consider the Eel: Natural and Gastronomic History | Richard Schweid | 0 | 1 | 0 | |
| Food & Drink Infographics: A Visual Guide to Culinary Breakdown | Sir Pinkie | 0 | 1 | 0 | |
| Food, Family and Tradition: Hungarian Kosher Family Recipes & Memories | Lyn R. Kipshorn | 0 | 1 | 0 | |
| Hungarian Cookbook: Old World Recipes for New World Cooks (Paperback) | World Cooks (Paperback) | 0 | 1 | 0 | |
| I Want to Be Spaghetti! | Kiera Wright-Ruiz and Claudia Lam | 1 | 1 | 0 | |
| The Irish Kitchen and The Irish Bakery Limited Edition Box Set | Chloe Deane, Kitty Corrigan, and Andrew Montgomery | 0 | 0 | 0 | |
| Magazine F: Tools Issue 20 | Magazine F Editors | 0 | 1 | 0 | |
| Mussels: An Homage in 50 Recipes | Sergio Herman | 1 | 0 | 0 | |
| NYC Restaurant Ads: 1981-1998 | Nikki Igol, editor | 1 | 0 | 0 | |
| Nez #14: Music and Perfume | Nez Magazine | 1 | 0 | 0 | |
| OP: Pie Marches On | Monroe Boston Strause | 1 | 0 | 0 | |
| Salmon: A Fish, the Earth, and the History of Their Relationship | Mark Kurlansky | 0 | 1 | 0 | |
| Second Generation: Hungarian and Jewish Classics Reimagined for the Modern Table | LeRey, Sarah and the Massey Estate | 1 | 0 | 0 | |
| Sicilian Cocktails: Contemporary Island Mixology | Alessandra Dammone | 1 | 0 | 0 | |

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| To Die For: A Cookbook of Gravestone Recipes | Rosie Grant | 0 | 1 | 0 | |
| Who's Afraid of Romanelli-Conti?: A Shortcut to Drinking | Dan Keeling | 1 | 0 | 0 | |

Preorders

| Title | Author | OL | POS | OnHand | Attributes |
|------------------------------------|---|----|-----|--------|------------|
| Disfrutar Volume 3 in English | Oriol Castro, Eduard Xatruch, and 2 Mateu Casanovas | 2 | 0 | -50 | |
| The Noma Guide to Building Flavour | Rene Redzepi and The Noma Best Kitchen | 1 | 0 | -304 | Signed |