

CINNAMON BUN		\$7
Saigon cinnamon, pecan & cream cheese glaze		
BLUEBERRY SCONE		\$5
Blueberry, lavender ginger glaze		
CHIA PUDDING BOWL (gf, df, v)		\$11
chia coconut pudding, Cookhouse granola, and seasonal fruit		
BREAKFAST EGG SANDWICH		\$11
parker house bun, fried egg, white cheddar, creamed greens, crisp bacon, served with smashed herby yukon potatoes		
MARKET HASH & CAGE FREE EGGS ANY STYLE (gf)		\$13.75
market veggies, sweet and yukon potatoes, balsamic onion, creamed greens, bacon crunch		
+add cheese	\$1.50	
BREAKFAST TOSTADA (gf)		\$14
cookhouse pork chorizo, two crisp corn tortillas, scrambled cage free eggs, crema, cotija cheese, spinach, fl corn, black beans, peppers, avocado pico, Cookhouse salsa roja (no egg modifications)		
TOMATO PIE QUICHE		\$13
pate brisee crust, fontina, white cheddar & parmesan, garlic aioli, roasted tomato		
FLUFFY BROWN BUTTER BUTTERMILK PANCAKES		\$11
two stack, soft butter, pure Vermont maple syrup		
BAKED BRIOCHE FRENCH TOAST		\$11
whipped custard, seasonal poached fruit		
XXL COOKHOUSE CHICKEN BISCUIT		\$14.50
XXL Cookhouse biscuit, house brined & fried crispy springer mountain chicken thigh, Cookhouse pimento cheese, sweet sanbal chili glaze, cookhouse quick pickles, served with herb smashed Yukon potatoes		
+add two eggs any style	\$2.95	
HOUSE BURGER		\$14.50
Cookhouse ground-beef blend, balsamic onion, white cheddar, arugula, grain mustard aioli, served on parker house bun		

GRAVLAX AND AVOCADO MELT**\$14**

cookhouse cured salmon, ripe avocado, fresh mozzarella, pesto, pressed between cheesy sourdough boule, served with herb smashed yukon potatoes

+add two eggs any style \$2.95

BRAISED BRISKET SANDWICH**\$15.50**

red wine braised brisket, caramelized onions, swiss cheese, pepperoncini, horsey cream pressed between cheesy sourdough boule, served with herb smashed yukon potatoes

+add two eggs any style \$2.95

GRITS BOWL**\$13.95**

cheesy grits, tomato gravy, fried green tomato, bacon lardon served with two cage free eggs cooked over medium (no egg modifications please)

SIDES

Cage free egg	\$2/4
Sliced tomatoes	\$2.50
Field greens ~ sherry mustard dressing	\$3.50
Seasonal fruit cup	\$5.25
Cookhouse bialy	\$3.25
Chive cream cheese	\$1
1/2 Avocado	\$2.50
Cookhouse Biscuit	\$2.25
Herb smashed yukon potatoes	\$4
Applewood smoked bacon	\$3.50
Pork or chicken links	\$3.95
Cookhouse salsa roja	\$1.95

BEVERAGES

BELLINI	\$11/26
SAKE BLOODY MARY	\$10
MIMOSA	\$11/26
Peach Coffee Roasters reg. coffee/ Decaf	\$3/3.50
Peach Coffee Roasters iced coffee	\$4
Whipped Coffee/Dairy Free	\$4.50/5
Tumeric Tonic Takeover	\$5.50
Loose leaf tea earl grey, mint, jasmine, or green	\$2.95
Hot chocolate	\$2.95
Fresh squeezed OJ 10 oz	\$3.50
Sweet tea or unsweetened tea	\$2.95
Organic milk	\$2.50
Organic chocolate milk	\$3
Hansen's soda , diet soda, grape	\$3.50
Bottled Bubble Water	\$3