

Due to limited seating and imperfect weather, we ask that you limit your dine-in experience to 60 minutes. We understand this may not be ideal and apologize for any inconvenience this may cause. We can't emphasize enough how much we appreciate your support in these trying times.

ONE/TWO EGG ANY STYLE	\$7.50/8.75
Herb smashed yukon gold potatoes and a Cookhouse biscuit	
BREAKFAST EGG SANDWICH	\$8.50
parker house bun, white cheddar, creamed greens, crisp bacon	
AVOCADO TOAST	\$12
ripe avocado, cheesy sourdough boulee, roasted red pepper romesco, hummus, sheep's milk feta, arugula, everything bagel spice	
+add two cage free eggs any style \$2.95	
BACON OMELET	\$13.50
Thick cut bacon lardon, roasted red peppers, caramelized onions, fontina, parmesan, white cheddar, pecorino served with choice of herb smashed yukon potatoes or biscuit	
EGG WHITE VEGGIE OMELET	\$13.50
broccoli, spinach and mushrooms served with choice of herb smashed yukon potatoes or biscuit	
MARKET HASH & TWO EGGS ANY STYLE (gf)	\$13.75
market veggies, sweet & yukon potatoes, balsamic onion, creamed greens, bacon crunch+ cheese (cheddar or four cheese blend) \$1.50	
ENERGY BOWL	\$12
market veggies, quinoa, amaranth, farro, shredded kale & cabbage, seedy nut crunch	
+ two cage free eggs any style \$2.95 + marinated springer mt. chicken breast \$6	
COLD SALMON PLATE	\$14
cookhouse gravlax & bialy, chive cream cheese, pickled red onion, capers, field greens	
YEASTED WAFFLE	\$9
sourdough overnight batter, soft butter, pure Vermont maple syrup	
+fried Springer Mountain chicken thigh \$5	
FLUFFY BROWN BUTTER BUTTERMILK PANCAKES	\$11
two stack, soft butter, pure Vermont maple syrup	
BAKED BRIOCHE FRENCH TOAST	\$11
whipped custard, seasonal poached fruit	

HARVEST SALAD

\$13.75

shredded kale and cabbage, seasonal fruit, farro, pickled beets,
house made raisins, seedy nut crunch, pecorino, goddess dressing

+add roasted springer mt. chicken breast \$6

B.L.T

\$12.50

applewood smoked bacon, tomato, iceberg lettuce, garlic aioli, pressed cheesy sourdough+ **avocado**
\$1.75

CHICKEN BREAST CLUB

\$13.95

marinated Springer Mountain chicken breast, goddess dressing, ripe avocado, pressed cheesy sourdough

HOUSE BURGER

\$14.50

Cookhouse ground-beef blend, balsamic onion, white cheddar, arugula, grain mustard aioli, served on
parker house bun

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	\$11
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