

**Due to limited seating we ask that you limit your dine-in experience to 60 minutes. We may not be able to accommodate menu modifications due to high volume please check with server. We understand this may not be ideal and apologize for any inconvenience this may cause. We also ask to please wear your mask when moving about the restaurant. We can't emphasize enough**

<b>CINNAMON BUN</b>	<b>\$7.25</b>
saigon cinnamon, pecan & cream cheese glaze	
<b>CHOCOLATE CITRUS BRIOCHE</b>	<b>\$5.50</b>
bittersweet chocolate, candied orange	
<b>BLUEBERRY BUCKLE</b>	<b>\$5.50</b>
blueberries,, cinnamon streusel, cream cheese	
<b>STRAWBERRY DANISH</b>	<b>\$6.50</b>
florida strawberry, cream cheese	
<b>CHIA PUDDING BOWL</b> (gf, df, v)	<b>\$11</b>
chia coconut pudding, Cookhouse granola, and seasonal fruit	
<b>BREAKFAST EGG SANDWICH (NO EGG MODS PLEASE)</b>	<b>\$11</b>
parker house bun, fried egg, white cheddar, creamed greens, crisp bacon, served with smashed herby yukon potatoes	
<b>MARKET HASH &amp; CAGE FREE EGGS ANY STYLE</b> (gf)	<b>\$13.75</b>
market veggies, sweet and yukon potatoes, balsamic onion, creamed greens, bacon crunch	
+add cheese \$1.50	
<b>BREAKFAST TOSTADA (NO EGG MODS PLEASE)</b> (gf)	<b>\$14</b>
cookhouse pork chorizo, two crisp corn tortillas, scrambled cage free eggs, crema, cotija cheese, spinach, black beans, corn, peppers, avocado pico, Cookhouse salsa roja (no egg modifications)	
<b>BACON AND PIMENTO CHEESE QUICHE</b>	<b>\$13.50</b>
pate brisee crust, sharp white cheddar, fontina, parmesan, pecorino, egg custard, applewood smoked bacon, pimento cheese served with yukon smashed potatoes	
<b>FLUFFY BROWN BUTTER BUTTERMILK PANCAKES</b>	<b>\$11.50</b>
two stack, soft butter, pure Vermont maple syrup	
<b>BAKED BRIOCHE FRENCH TOAST</b>	<b>\$11</b>
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

**CHICKEN & WAFFLES****\$14**

fried Springer Mountain chicken thigh with a sourdough overnight batter yeasted waffle, soft butter and pure Vermont maple syrup

**SHAKSHUKA (V) (NO EGG MODS)****\$13**

two cage free eggs baked in spiced~stewed san marzano tomato, za'atar, kalamata olive, sheeps milk feta, fresh herbs, sultanas, housemade whole wheat pitta

**+add Cookhouse pork chorizo** \$4.00**+add Cookhouse lamb** \$5.50**GRAVLAX AVOCADO MELT****\$14**

Cookhouse cured salmon, ripe avocado, pesto (nut-free) fresh mozzarella pressed between two cheesy sourdough boules

**+add two eggs any style** \$2.95**OMELETTE OF THE DAY (NO MODIFICATIONS EXCEPT OMITTING PORK)****\$14**

Honey baked ham, roasted red pepper, caramelized onion, sharp white cheddar served with biscuit or yukon smashed potatoes

**+ sub egg white \$1.50**

HM offers products with peanuts, tree nuts, soy, milk, eggs and wheat, meat, fish, and shellfish. While we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg, fish, shellfish, meat, chicken, or wheat allergies.

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

**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	\$4
Pork or chicken links	\$3.95
Cookhouse salsa roja	\$1.95

**BEVERAGES**

BELLINI	\$12/27
SAKE BLOODY MARY	\$11
MIMOSA	\$11/26
Peach Coffee Roasters reg. coffee/ Decaf	\$3/3.50
Peach Coffee Roasters iced coffee	\$4
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