

**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 can't emphasize enough how much we appreciate your support in these trying times.**

20% gratuity will be added for parties of 5 or larger

<b>CINNAMON BUN</b>	<b>\$7.50</b>
saigon cinnamon, pecan & cream cheese glaze	
<b>APPLE GALETTE</b>	<b>\$5.50</b>
First of fall golden apple, blanched sultanas, cream cheese	
<b>BANANA DATE MUFFIN</b>	<b>\$5</b>
medjool date, coconut, sugar crumb	
<b>CHIA PUDDING BOWL</b> (gf, df, v)	<b>\$13</b>
chia coconut pudding, Cookhouse granola, and seasonal fruit	
<b>BREAKFAST EGG SANDWICH (NO EGG MODS PLEASE)</b>	<b>\$11.50</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>\$14.50</b>
market veggies (ask server for details), sweet and yukon potatoes, balsamic onion, creamed greens, bacon crunch	
<b>+add cheese</b>	<b>\$1.50</b>
<b>BREAKFAST TOSTADA (NO EGG MODS PLEASE)</b> (gf)	<b>\$14.50</b>
cookhouse pork chorizo, two crisp corn tortillas, scrambled cage free eggs, crema, cotija cheese, spinach, black beans, peppers, summer corn, avocado pico, Cookhouse salsa roja (no egg modifications)	
<b>BROCCOLI AND CHEDDAR QUICHE</b>	<b>\$14.50</b>
pate brisee crust, fontina, parmesan, pecorino, egg custard, sharp yellow cheddar, broccoli florets, shaved brussels sprouts served with yukon smashed potatoes	
<b>FLUFFY BROWN BUTTER BUTTERMILK PANCAKES</b>	<b>\$12</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****\$14.95**

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 cage free eggs any style \$2.95

**HOUSE BURGER****\$15.50**

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

**CHICKEN & WAFFLES****\$16**

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

**MUSHROOM AND SPINACH CREPE****\$14**

crisp crepes, cremini & shiitake mushrooms, spinach, herb cream served with mixed greens and yukon smashed potatoes

\*add two cage free eggs any style \$2.95

**TOMATO BACON TOAST****\$14**

tomato bacon jam, applewood smoked bacon, ripe tomato and avocado, arugula, tomato vinaigrette on top of a cheesy sourdough boulee

+add two cage free eggs any style \$2.95

**BACON OMELET (NO MODIFICATIONS PLEASE)****\$14.25**

Thick cut bacon lardon, roasted red peppers, caramelized onions, fontina, parmesan, white cheddar, pecorino served with choice of herb smashed yukon potatoes or biscuit

+ sub egg white \$1.50

**\*\*ADD A SINGLE PANCAKE \$6 TO ANY ENTRÉE ORDER**

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	\$3.50
Cookhouse Biscuit	\$2.25
Herb smashed yukon potatoes	\$4.25
Applewood smoked bacon	\$4.25
Pork or chicken links	\$4
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