

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

CINNAMON BUN	\$7.50
saigon cinnamon, pecan & cream cheese glaze	
APPLE KOLACHE	\$5.50
Gala apple, apple cran butter, cream cheese, oat strussle	
BANANA DATE MUFFIN	\$5
medjool date, coconut, sugar crumb	
PUMPKIN SCONE	\$5.50
bittersweet chocolate, Vermont Maple glaze	
CHIA PUDDING BOWL (gf, df, v)	\$13
chia coconut pudding, Cookhouse granola, and seasonal fruit	
BREAKFAST EGG SANDWICH (NO EGG MODS PLEASE)	\$11.50
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)	\$14.50
market veggies (ask server for details), sweet and yukon potatoes, balsamic onion, creamed greens, bacon crunch	
+add cheese	\$1.50
BREAKFAST TOSTADA (NO EGG MODS PLEASE) (gf)	\$14.50
cookhouse pork chorizo, two crisp corn tortillas, scrambled cage free eggs, crema, cotija cheese, spinach, black beans, peppers, avocado pico, Cookhouse salsa roja (no egg modifications)	
FALL SQUASH AND BACON QUICHE	\$14.50
pate brisee crust, fontina, parmesan, pecorino, egg custard, chevre, delicata, butternut and acorn squash, applewood smoked bacon, caramelized onion, spinach served with yukon smashed potatoes	
FLUFFY BROWN BUTTER BUTTERMILK PANCAKES	\$12
two stack, soft butter, pure Vermont maple syrup	
BAKED BRIOCHE FRENCH TOAST	\$11
whipped custard, seasonal poached fruit	

XXL COOKHOUSE CHICKEN BISCUIT**\$16**

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

POUTINE HASH (NO MODIFICATIONS PLEASE)**\$15**

shiitake and cremini mushrooms, thick cut bacon lardon, caramelized onion, spinach, fresh cheese curds, red wine house gravy, crispy shallots topped with two cage-free over-medium eggs

GRAVLAX TARTINE**\$15.50**

Cheesy sourdough boulee, toasted caraway pumpkin cream cheese, avocado, persimmon, blanched sultanas and arugula tossed in a citrus vinaigrette and dill oil topped with Cookhouse cured salmon served with herby potatoes

+add two cage free eggs any style \$2.95

OMELET OF THE DAY (NO MODIFICATIONS PLEASE)**\$14.25**

roasted red pepper, spinach, broccoli, basil, fontina, parmesan, white cheddar, pecorino served with choice of herb smashed yukon potatoes or biscuit

+ sub egg white \$1.50

+add bacon \$2

****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