

**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.**

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>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 (four cheese blend or white cheddar) \$1.50</b>	
<b>AVOCADO TOAST</b>	<b>\$14</b>
Cheesy sourdough boulee, ripe avocado, arugula, savory pumpkin puree, seedy nut crunch, pomegranate seeds served with herb smashed yukon potatoes	
<b>+add two cage free eggs any style \$2.95</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, avocado pico, Cookhouse salsa roja (no egg modifications)	
<b>BACON AND MUSHROOM QUICHE</b>	<b>\$14.50</b>
pate brisee crust, fontina, parmesan, pecorino, white cheddar egg custard, applewood smoked bacon, shiitake and cremini mushrooms 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	
<b>GRILLED CHEESE AND TOMATO SOUP</b>	<b>\$12</b>
pecorino, white cheddar, fontina and parmesan pressed between cheesy sourdough	

<b>BACON OMELET</b>	<b>\$14.50</b>
Thick cut bacon lardon, roasted red peppers, caramelized onions, fontina, parmesan, white cheddar, pecorino served with choice of herb smashed yukon potatoes or biscuit	
<b>EGG WHITE VEGGIE OMELET</b>	<b>\$14</b>
broccoli, spinach and mushrooms served with choice of herb smashed yukon potatoes or biscuit	
+add white cheddar or four cheese blend \$1.50	
<b>HARVEST SALAD</b>	<b>\$14.50</b>
shredded kale and cabbage, seasonal fruit, farro, pickled beets, house made raisins, seedy nut crunch, pecorino, goddess dressing	
+add roasted springer mt. chicken breast \$7	
<b>B.L.T</b>	<b>\$13.75</b>
applewood smoked bacon, tomato, iceberg lettuce, garlic aioli, pressed cheesy sourdough	
+ add avocado \$1.75	
<b>CHICKEN BREAST CLUB</b>	<b>\$14.75</b>
marinated Springer Mountain chicken breast, goddess dressing, ripe avocado, pressed cheesy sourdough	
<b>XXL COOKHOUSE CHICKEN BISCUIT</b>	<b>\$16</b>
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	
<b>HOUSE BURGER</b>	<b>\$15.50</b>
cookhouse ground-beef blend, balsamic onion, white cheddar, arugula, grain mustard aioli, served on parker house bun	
<b>CHICKEN &amp; WAFFLES</b>	<b>\$16</b>
fried Springer Mountain chicken thigh with a sourdough overnight batter yeasted waffle, soft butter and pure Vermont maple syrup	

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