

**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 also ask that you please wear your mask when moving about the restaurant. We can't emphasize enough how much we appreciate your support in these trying**

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 5 OR MORE

<b>ONE/TWO EGG ANY STYLE</b>	\$8/9.50
Herb smashed yukon gold potatoes and a Cookhouse biscuit	
<b>BREAKFAST EGG SANDWICH</b>	\$9
parker house bun, white cheddar, creamed greens, crisp bacon	
<b>AVOCADO TOAST</b>	\$14
Cheesy sourdough boulee, ripe avocado, arugula, roasted red pepper puree, hummus, sheep's milk feta, everything bagel spice served with herb smashed yukon potatoes	
<b>+add two cage free eggs any style</b> \$2.95	
<b>BACON OMELET</b>	\$14.50
Thick cut bacon lardon, roasted red peppers, caramelized onions, fontina, parmesan, white cheddar, pecorino served with choice of herb smashed yukon potatoes or biscuit	
<b>EGG WHITE VEGGIE OMELET</b>	\$14
broccoli, spinach and mushrooms served with choice of herb smashed yukon potatoes or biscuit	
<b>+add white cheddar or four cheese blend</b> \$1.50	
<b>MARKET HASH &amp; TWO EGGS ANY STYLE (gf)</b>	\$14.50
market veggies, sweet & yukon potatoes, balsamic onion, creamed greens, bacon crunch	
<b>+ cheese (cheddar or four cheese blend)</b> \$1.50	
<b>ENERGY BOWL</b>	\$13.50
market veggies, quinoa, amaranth, farro, shredded kale & cabbage, seedy nut crunch	
<b>+ two cage free eggs any style</b> \$2.95 <b>+ marinated springer mt. chicken breast</b> \$7	
<b>YEASTED WAFFLE</b>	\$9.50
sourdough overnight batter, soft butter, pure Vermont maple syrup	
<b>+fried Springer Mountain chicken thigh</b> \$6.50	
<b>FLUFFY BROWN BUTTER BUTTERMILK PANCAKES</b>	\$12
two stack, soft butter, pure Vermont maple syrup	
<b>BAKED BRIOCHE FRENCH TOAST</b>	\$12
whipped custard, seasonal poached fruit	

<b>COLD SALMON PLATE</b>	\$14
Cookhouse gravlax & bialy, chive cream cheese, pickled red onion, capers, field greens	
<b>HARVEST SALAD</b>	\$14.50
shredded kale and cabbage, seasonal fruit, farro, pickled beets, house made raisins, seedy nut crunch, pecorino, goddess dressing	
+ <b>add roasted springer mt. chicken breast</b> \$7	
<b>B.L.T</b>	\$13.75
applewood smoked bacon, tomato, iceberg lettuce, garlic aioli, pressed cheesy sourdough	
+ <b>add avocado</b> \$1.75	
<b>CHICKEN BREAST CLUB</b>	\$14.75
marinated Springer Mountain chicken breast, goddess dressing, ripe avocado, pressed cheesy sourdough	
<b>HOUSE BURGER</b>	\$15.50
Cookhouse ground-beef blend, balsamic onion, white cheddar, arugula, grain mustard aioli, served on parker house bun	

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**

## **SIDES**

Cage free egg	\$2/4
Sliced tomatoes	\$2.50
Field greens ~ sherry mustard dressing	\$3.50
Seasonal fruit cup	\$5.50
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	\$4.50
Pork or chicken links	\$4.50
Cookhouse salsa roja	\$1.95

## **BEVERAGES**

BELLINI	\$12/28
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
Bottled Bubble Water	\$3
Mexican Cola	\$4
Orange Fanta	\$4
Diet Coke	\$3.50