

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 the 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	
BLUEBERRY & LAVENDER SCONE	\$5.50
blueberry, orange zest, blueberry lavender glaze	
BIG ASS BREAKFAST COOKIE (CONTAINS NUTS)	\$5
toasted oats, browned butter, almond, bittersweet chocolate	
BANANA CUSTARD MUFFIN	\$5
brown sugar crumb, brulee banana	
CHIA PUDDING BOWL (gf, df, v)	\$15
chia coconut pudding, Cookhouse granola and seasonal fruit	
BREAKFAST EGG SANDWICH (NO EGG MODIFICATIONS PLEASE)	\$12
Parker house bun, fried egg, white cheddar, creamed greens, crisp bacon served with smashed herb yukon potatoes	
MARKET HASH & CAGE FREE EGGS ANY STYLE (gf)	\$15
market veggies, sweet and herb smashed yukon potatoes, balsamic onion, creamed greens, bacon crunch	
+add cheese	\$1.50
BREAKFAST TOSTADA (NO EGG MODIFICATIONS PLEASE) (gf)	\$15
Cookhouse pork chorizo, two crisp corn tortillas, scrambled cage free eggs, crema, cotija cheese, spinach, Florida summer corn, black beans, peppers, avocado pico, Cookhouse salsa roja	
TOMATO PIE	\$15.95
pate brisee crust, garden heirloom tomato, confit Early Girl tomato, garlic aioli, Cabot sharp white cheddar, fontina, parmesan, pecorino served with herb smashed yukon potatoes	
FLUFFY BROWN BUTTERMILK PANCAKES	\$13
two stack, soft butter, pure Vermont maple syrup	
BAKED BRIOCHE FRENCH TOAST	\$13
whipped custard, seasonal poached fruit	

SHAKSHUKA (V) (NO EGG MODS) \$14

two cage free eggs baked in spiced-stewed san marzano tomato, za'atar, kalamata olive, sheep's milk feta, fresh herbs, sultanas, Cookhouse made pita

+add Cookhouse pork chorizo \$5

+add Cookhouse lamb sausage \$6

XXL COOKHOUSE CHICKEN BISCUIT \$16.95

XXL Cookhouse biscuit, house brined & fried crispy Springer Mountain chicken thigh, Cookhouse pimento cheese, sweet sambal chili glaze, Cookhouse quick pickles served with herb smashed yukon potatoes

+add two cage free eggs any style \$2.95

HOUSE BURGER \$16

Cookhouse ground-beef blend, balsamic onion, white cheddar, arugula, grain mustard aioli served on a 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

GRAVLAX AVOCADO MELT \$15.50

House cured salmon, ripe avocado, basil pesto (nut free), fresh mozzarella, pressed between cheesy sourdough boule, served with herb smashed Yukon potatoes

+add two eggs any style \$2.95

OMELETTE OF THE DAY (NO MODIFICATIONS PLEASE) \$14.25

Cremini & shiitake mushrooms, spinach, caramelized onion, fontina, parmesan, Cabot white cheddar, pecorino served with biscuit or herb smashed yukon potatoes

+sub egg whites \$1.50 +add bacon \$2

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

*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	\$2.50/4.50
Sliced tomatoes	\$3
Field greens ~ sherry mustard dressing	\$4
Seasonal fruit cup	\$6
Cookhouse bialy	\$3.25
Chive cream cheese	\$1.50
½ avocado	\$3.95
Cookhouse biscuit	\$2.50
Herb smashed yukon potatoes	\$4.50
Applewood smoked bacon	\$4.50
Pork or chicken links	\$4.25
Cookhouse salsa roja	\$1.95

BEVERAGES

BELLINI	\$12/28
SAKE BLOODY MARY	\$11
MIMOSA	\$11/26
Peach Coffee Roasters Coffee regular/decaf	\$3/3.50
Peach Coffee Roasters Iced Coffee	\$4
Turmeric Tonic Takeover	\$5.50
Loose leaf tea- earl grey, mnt, jasmin, green, herbal	\$3.25
Hot chocolate	\$3
Fresh squeezed OJ 10oz	\$4
Sweet tea or Unsweet tea	\$3.25
Organic milk	\$2.95
Organic chocolate milk	\$3.25
Mexican Cola	\$4
Diet Coke/Orange Fanta	\$3.50
Bottled bubble water	\$3