

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

ONE/TWO EGG ANY STYLE	\$8.50/10
herb smashed yukon gold potatoes and a Cookhouse biscuit	
BREAKFAST EGG SANDWICH	\$9
parker house bun, fried over-medium egg, white cheddar, creamed greens, crisp bacon	
AVOCADO TOAST	\$14.50
Cheesy sourdough boule, ripe avocado, arugula, savory pumpkin butternut puree, seedy nut crunch, pomegranate seeds	
+add two cage free eggs any style \$2.95	
BACON OMELET	\$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	
EGG WHITE VEGGIE OMELET	\$15
broccoli, spinach and mushrooms served with choice of herb smashed yukon potatoes or biscuit	
+add white cheddar or four cheese blend \$1.50	
MARKET HASH & TWO EGGS ANY STYLE (gf)	\$15
market veggies, sweet & yukon potatoes, balsamic onion, creamed greens, bacon crunch	
+ cheese (cheddar or four cheese blend) \$1.50	
ENERGY BOWL	\$14.25
market veggies, quinoa, amaranth, farro, shredded kale & cabbage, seedy nut crunch	
+ two cage free eggs any style \$2.95 + marinated springer mt. chicken breast \$7	
YEASTED WAFFLE	\$9.50
sourdough overnight batter, soft butter, pure Vermont maple syrup	
+fried Springer Mountain chicken thigh \$6.50	
FLUFFY BROWN BUTTER BUTTERMILK PANCAKES	\$13
two stack, soft butter, pure Vermont maple syrup	
BAKED BRIOCHE FRENCH TOAST	\$13
whipped custard, seasonal poached fruit	

GRILLED CHEESE & TOMATO SOUP **\$13**
Cabot white cheddar pressed between two cheesy sourdough boules served with spicy tomato soup

COLD SALMON PLATE **\$16**
Cookhouse gravlax & bialy, chive cream cheese, pickled red onion, capers, field greens

HARVEST SALAD **\$15**
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.L.T **\$14.50**
applewood smoked bacon, tomato, iceberg lettuce, garlic aioli, pressed cheesy sourdough
+ add avocado \$1.75

CHICKEN BREAST CLUB **\$16**
marinated Springer Mountain chicken breast, goddess dressing, ripe avocado, pressed cheesy sourdough

HOUSE BURGER **\$16**
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 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	\$4.50
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