

Welcome to Hen Mother Cookhouse

We have a ***few*** rules to help with the efficiency of your dining experience

- **We do not seat incomplete parties.**
- **Parties of 5 or more will have an automatic 20% gratuity.**
- **Due to limited seating, we please ask to limit your time to 60 minutes. This ensures that we are able to serve every guest that is waiting and to make sure our staff has the opportunity to turn their table section.**
- **We are a full service restaurant. We are not a coffee shop.**
- **We may not be able to accommodate a specific menu modification. This is at the kitchen's discretion. We apologize for any inconvenience.**
- **If there are ANY dietary restrictions or allergies we ask that you let your server know immediately so that we can properly get you food you can eat.**
- **Any item that has been ordered & prepared correctly is the customer's financial responsibility - even if you've changed your mind.**
- **We do not itemize checks. We can split the check evenly, but not separately.**

CINNAMON BUN	\$7.50
saigon cinnamon, pecan & cream cheese glaze	
CITRUS KOLACHE	\$6
sweet poppyseed cream cheese, lemon curd, satsuma marmalade	
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 over-medium egg, white cheddar, creamed greens, crisp bacon served with smashed herb yukon potatoes	
MARKET HASH & CAGE FREE EGGS ANY STYLE (gf)	\$16
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, black beans, peppers, avocado pico, Cookhouse salsa roja	
PIMENTO BACON QUICHE	\$16
pate brisee crust, fontina, parmesan, pecorino, white cheddar egg custard, Cookhouse pimento cheese, applewood smoked bacon served with yukon smashed potatoes	
FLUFFY BROWN BUTTERMILK PANCAKES	\$13
two stack, soft butter, pure Vermont maple syrup	
BAKED BRIOCHE FRENCH TOAST	\$13
whipped custard, seasonal poached fruit	
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	\$4.95
HOUSE BURGER	\$16
Cookhouse ground-beef blend, balsamic onion, white cheddar, arugula, grain mustard aioli served on a Parker House bun	

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CHICKEN & WAFFLES	\$16
fried Springer Mountain chicken thigh with a sourdough overnight batter yeasted waffle, soft butter and pure Vermont maple syrup	
PORK BELLY & GRITS BOWL (NO MODIFICATIONS PLEASE)	\$18
Crisp braised pork belly, broccoli florets, calabrian chili, pickled red onion, pecorino romano cheese, sourdough crunch topped with two cage-free over-medium eggs	
MEDITERRANEAN GRAVLAX MELT	\$15.50
Cookhouse cured salmon, ripe avocado, roasted red pepper puree, kalamata olive, sheep's milk feta, arugula, alfalfa sprouts pressed between cheesy sourdough served with yukon smashed potatoes	
+add two eggs any style \$4.95	
OMELET OF THE DAY (NO MODIFICATIONS PLEASE)	\$16
shiitake & crimini mushroom, spinach, caramelized onion, fontina, parmesan, white cheddar, pecorino served with choice of herb smashed yukon potatoes or biscuit	
+ sub egg white \$2.50 +add bacon \$2	
*AS LONG AS EACH PERSON IN THE PARTY ORDERS AN ENTREE	
ADD A SINGLE PANCAKE	\$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

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SIDES

Cage free egg	\$3.25/5.50
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	\$12
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, mint, 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

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