

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.**

ONE/TWO EGG ANY STYLE	\$8.50/10
herb smashed yukon gold potatoes and a Cookhouse biscuit	
BREAKFAST EGG SANDWICH	\$10
parker house bun, fried over-medium egg, white cheddar, creamed greens, crisp bacon	
AVOCADO TOAST	\$14.50
Cheesy sourdough boulee, ripe avocado, black pepper feta cream, citrus, arugula, citrus vinaigrette, hazelnut crunch	
+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, 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	
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	

****please inform your server of allergies prior to placing your order****

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

REUBEN **\$15.50**
Cookhouse corned beef, sauerkraut, Russian dressing, pressed cheesy sourdough

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

*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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ALCOHOL BEVERAGES

BELLINI	\$12/28
SAKE BLOODY MARY	\$12
MIMOSA	\$11/26

WINE

3 FRENCH HENS SAUV BLANC	\$12
CAMPET ST.MARIE CHARDONNAY	\$12
LES HAUX ROSE	\$12
TWIN VINES RIESLING	\$12
BODEGAS FILON CABERNET	\$12
CUVEE BORDEAUX	\$14

BEVERAGES

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
Lupus Booch Kombucha - Passionfruit	\$5.25
Health-Ade Kombucha	\$7.50
-Passion Fruit Tangerine	
-Ginger Lemon	
-Pink Lady Apple	

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