

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	
CARROT CAKE SCONE	\$5.50
sultanas, ginger, carrot & cream cheese glaze	
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	
ROASTED TOMATO QUICHE	\$16
pate brisee crust, fontina, parmesan, pecorino, white cheddar, egg custard, roasted spiced tomato, spinach, sheep's milk feta, kalamata olives, oregano, 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	
CHICKEN & WAFFLES	\$16
fried Springer Mountain chicken thigh with a sourdough overnight batter yeasted waffle, soft butter and pure Vermont maple syrup	

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

BRISKET MELT **\$17**
red wine braised brisket, horseradish mustard aioli, caramelized onions, pepperoncini, arugula pressed between cheesy sourdough served with yukon smashed potatoes
+add two eggs any style \$2.95

CORNED BEEF HASH (NO EGG MODS PLEASE) **\$16**
diced crisp corned beef, yukon potato, braised red onion, roasted red pepper, white cheddar fondue topped with two cage free over-medium eggs

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

ALCOHOL BEVERAGES

SEASONAL 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, 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

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Bottled bubble water

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