

*\*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES*

<b>ONE/TWO EGG ANY STYLE</b>	<b>\$8.50/10</b>
herb smashed yukon gold potatoes and a Cookhouse biscuit	
<b>BREAKFAST EGG SANDWICH</b>	<b>\$10</b>
parker house bun, fried over-medium egg, white cheddar, creamed greens, crisp bacon	
<b>PUMPKIN AVOCADO TOAST</b>	<b>\$16</b>
Cheesy sourdough boule, savory pumpkin puree, ripe avocado, arugula, seedy nut crunch, pomegranate seeds, sage, served with herb smashed yukon potatoes	
<b>+add two cage free eggs any style \$2.95</b>	
<b>BACON OMELET</b>	<b>\$14.50</b>
thick cut bacon lardon, roasted red peppers, caramelized onions, fontina, parmesan, white cheddar, pecorino served with choice of herb smashed yukon potatoes or biscuit	
<b>EGG WHITE VEGGIE OMELET</b>	<b>\$15</b>
broccoli, spinach and mushrooms served with choice of herb smashed yukon potatoes or biscuit	
<b>+add white cheddar or four cheese blend \$1.50</b>	
<b>MARKET HASH &amp; TWO EGGS ANY STYLE (gf)</b>	<b>\$16</b>
market veggies, sweet & yukon potatoes, balsamic onion, creamed greens, bacon crunch	
<b>+ add white cheddar or four cheese blend \$1.50</b>	
<b>ENERGY BOWL</b>	<b>\$14.25</b>
market veggies, quinoa, farro, shredded kale & cabbage, seedy nut crunch	
<b>+ two cage free eggs any style \$2.95 + marinated springer mt. chicken breast \$7</b>	
<b>YEASTED WAFFLE</b>	<b>\$9.50</b>
sourdough overnight batter, soft butter, pure Vermont maple syrup	
<b>+fried Springer Mountain chicken thigh \$6.50</b>	
<b>FLUFFY BROWN BUTTER BUTTERMILK PANCAKES</b>	<b>\$13</b>
two stack, soft butter, pure Vermont maple syrup	
<b>BAKED BRIOCHE FRENCH TOAST</b>	<b>\$13</b>
whipped custard, seasonal poached fruit	
<b>COLD SALMON PLATE</b>	<b>\$16</b>
Cookhouse gravlax & bialy, chive cream cheese, pickled red onion, capers, field greens	

*\*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES*

**HARVEST SALAD** **\$15**  
shredded kale and cabbage, seasonal fruit, farro, pickled beets, acorn and butternut squash,  
house made raisins, seedy nut crunch, pecorino, green goddess dressing  
**+add roasted springer mt. chicken breast \$7**

**GRILLED CHEESE AND SOUP** **\$12**  
Fontina, parmesan, pecorino, white cheddar cheese between pressed cheesy sourdough, garlic  
aioli, spicy tomato soup  
**+ add avocado \$1.75 + add bacon \$2.00 + add tomato \$.75**

**ITALIAN CLUB** **\$16**  
Sliced soppressata, provolone, tomato, basil pesto, pepperoncini, italian dressed greens,  
pressed cheesy sourdough

**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, green goddess dressing, ripe avocado, pressed  
cheesy sourdough  
**+ add bacon \$2.00**

**HOUSE BURGER** **\$16**  
Cookhouse ground-beef blend, balsamic onion, white cheddar, arugula, grain mustard aioli,  
served on parker house bun

**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

### **ALCOHOL BEVERAGES**

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

### **WINE**

3 FRENCH HENS SAUV BLANC	\$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	\$3.25
Organic chocolate milk	\$4
Mexican Cola	\$4
Diet Coke/ Sprite	\$3.50
Bottled bubble water	\$3
Lupa's Booch Kombucha - Ginger Turmeric	\$5.75
-Raspberry	

\*A bio surcharge will be added to all requests for To-Go drinks