

*\*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES*

**CINNAMON BUN** **\$7.50**  
saigon cinnamon, pecan & 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

**PIMENTO BACON MELT** **\$15**  
Cookhouse pimento cheese, ripe avocado, sliced tomato, applewood smoked bacon, pressed between cheesy sourdough served with yukon smashed potatoes  
**+add two cage free eggs any style** **\$2.95**

**VEGETABLE QUICHE** **\$16**  
pate brisee crust, broccoli, cauliflower, zucchini, butternut squash, brussel sprouts, roasted red pepper, red onion, white cheddar, fontina, parmesan, pecorino, egg custard, 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

**POUTINE HASH (NO MODIFICATIONS PLEASE)** **\$16**  
shiitake and cremini mushrooms, thick cut bacon lardon, caramelized onion, spinach, fresh cheese curds, red wine house gravy, crispy shallots topped with two cage-free over-medium eggs

**GRAVLAX AVOCADO MELT** **\$17.00**  
Cookhouse gravlax, pesto, fresh mozzarella, ripe avocado, served with herb smashed yukon potatoes  
**+add two cage free eggs any style** **\$2.95**

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**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 \$2.95**

**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

**DENVER OMELETTE** **\$16**

Honey baked ham, roasted red pepper, red onion, white cheddar, served with choice of herb smashed yukon potatoes or biscuit

**+ sub egg white \$2.50**

**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

\*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**

Ask about our featured wine

**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/Sprite	\$3.50
Bottled bubble water	\$3
Lupa's Booch Kombucha -Raspberry	\$5.50
-Ginger Tumeric	

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