

please inform your server of any allergies

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

CITRUS AVOCADO TOAST \$16

Cheesy sourdough boule, ripe avocado, black pepper corn, sheep's milk feta cream, seasonal citrus, arugula, citrus vinaigrette, hazelnut crunch

+ **two cage free eggs any style \$3.25**

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

+ **white cheddar or four cheese blend \$1.50**

MARKET HASH & TWO EGGS ANY STYLE (gf) \$16

market veggies, sweet & yukon potatoes, balsamic onion, creamed greens, bacon crunch

+ **white 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 \$3.25**

+ **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, 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, 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

*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

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

Ask about our featured wine

BEVERAGES

Peach Coffee Roasters Coffee regular/decaf	\$3.10/3.60
Peach Coffee Roasters Iced Coffee	\$4.10
Turmeric Tonic Takeover	\$5.50
Loose leaf tea- earl grey, mint, jasmin, green	\$3.35
Hot chocolate	\$3
Fresh squeezed OJ 10oz	\$4
Sweet tea or Unsweet tea	\$3.35
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, hibiscus	\$5.75