

hen mother COOKHOUSE

johns creek - WEEKDAY

• sweet •

FLUFFY BROWN BUTTER BUTTERMILK PANCAKES **\$14**
TWO STACK, SOFT BUTTER, PURE VERMONT MAPLE SYRUP

BAKED BRIOCHE FRENCH TOAST **\$13.95**
SEASONAL POACHED FRUIT, WHIPPED CUSTARD

CHICKEN & WAFFLE **\$16.95**
YEASTED SOURDOUGH OVERNIGHT BATTER, HOUSE BRINED & FRIED CRISPY SPRINGER MT. CHICKEN THIGH, SOFT BUTTER, PURE VERMONT MAPLE SYRUP

TWO EGGS* ANY STYLE **\$10.50**
HERB SMASHED YUKON GOLD POTATOES AND A COOKHOUSE BISCUIT
+ SUB EGG WHITES \$3
+ ADD CHEESE \$1.50

BREAKFAST EGG* SANDWICH **\$12.95**
PARKER HOUSE BUN, FRIED OVER-MEDIUM EGGS, WHITE CHEDDAR, CREAMED GREENS, CRISP BACON
SERVED WITH HERB SMASHED YUKON GOLD POTATOES
NO EGG MODIFICATIONS PLEASE

SEASONAL AVOCADO TOAST **\$16.25**
SEE SPECIALS FOR DESCRIPTION
+ ADD TWO EGGS* \$3.25

MARKET HASH & TWO EGGS* ANY STYLE (GF) **\$16.85**
MARKET VEGGIES, SWEET & YUKON GOLD POTATOES, BALSAMIC CARAMELIZED ONIONS, CREAMED GREENS, BACON CRUNCH
+ ADD CHEESE \$1.50

• savory •

BACON OMELET **\$15.85**
THICK CUT BACON LARDON, ROASTED RED PEPPERS, BALSAMIC CARAMELIZED ONIONS, FONTINA, PARMESAN, WHITE CHEDDAR, PECORINO
SERVED WITH EITHER HERB SMASHED YUKON GOLD POTATOES OR BISCUIT
+ SUB EGG WHITES \$3

EGG WHITE VEGGIE OMELET **\$16.50**
BROCCOLI, SPINACH, MUSHROOMS
SERVED WITH EITHER HERB SMASHED YUKON GOLD POTATOES OR BISCUIT
+ ADD CHEESE \$1.50

ENERGY BOWL **\$14.65**
MARKET VEGGIES, QUINOA, FARRO, SHREDDED KALE & CABBAGE, SEEDY NUT CRUNCH
+ ADD TWO EGGS* \$3.25
+ ADD AVOCADO \$2.25
+ ADD ROASTED CHICKEN BREAST \$7
+ ADD FRIED CHICKEN THIGH \$6.50

GRAVLAX PLATE* **\$16.95**
COOKHOUSE GRAVLAX & BIALY, CHIVE CREAM CHEESE, PICKLED RED ONIONS, CAPERS, FIELD GREENS

• lunch •

HARVEST SALAD **\$15.85**
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 CHICKEN BREAST \$7
+ ADD FRIED CHICKEN THIGH \$6.50

GRILLED CHEESE & SOUP **\$13**
FONTINA, PARMESAN, PECORINO, WHITE CHEDDAR CHEESES BETWEEN PRESSED CHEESY SOURDOUGH, GARLIC AIOLI, SPICY TOMATO SOUP
+ ADD AVOCADO \$2.25
+ ADD TOMATO \$0.85
+ ADD BACON \$3.25

CHICKEN BREAST CLUB **\$16.75**
MARINATED SPRINGER MT. CHICKEN BREAST, GREEN GODDESS DRESSING, RIPE AVOCADO, PRESSED CHEESY SOURDOUGH
SERVED WITH HERB SMASHED YUKON GOLD POTATOES
+ ADD BACON \$3.25

B.L.T. **\$14.95**
APPLEWOOD SMOKED BACON, TOMATO, ICEBERG LETTUCE, GARLIC AIOLI, PRESSED CHEESY SOURDOUGH
SERVED WITH HERB SMASHED YUKON GOLD POTATOES
+ ADD AVOCADO \$2.25

• sides •

TWO CAGE FREE EGGS* **\$5.85**
PORK/CHICKEN LINKS **\$4.75**
APPLEWOOD SMOKED BACON **\$4.75**
FRIED SPRINGER MT. CHICKEN THIGH **\$7.50**
ROASTED SPRINGER MT. CHICKEN BREAST **\$8**
FIELD GREENS ~ SHERRY MUSTARD DRESSING **\$4.50**
SWEET FRIES **\$4.50**

COOKHOUSE BISCUIT **\$2.85**
HERB SMASHED YUKON GOLD POTATOES **\$4.50**
COOKHOUSE BIALY **\$3.50**
CHIVE CREAM CHEESE **\$1.50**
SEASONAL FRUIT CUP **\$6.50**
1/2 AVOCADO **\$3.95**
SLICED TOMATO **\$3.25**
COOKHOUSE SALSA ROJA **\$1.95**

ITALIAN CLUB **\$16.75**
SLICED SOPPRESSATA, PROVOLONE, TOMATO, BASIL PESTO, PEPPERONCINI, ITALIAN DRESSED GREENS, PRESSED CHEESY SOURDOUGH
SERVED WITH HERB SMASHED YUKON GOLD POTATOES

HOUSE BURGER **\$17.95**
COOKHOUSE GROUND-BEEF BLEND, BALSAMIC CARAMELIZED ONIONS, WHITE CHEDDAR, ARUGULA, GRAIN MUSTARD AIOLI, SERVED ON PARKER HOUSE BUN
SERVED WITH HERB SMASHED YUKON GOLD POTATOES

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES | WE ARE A NON-CERTIFIED GLUTEN FREE KITCHEN

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, SESAME, 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.

**SCAN HERE
FOR SPECIALS**



hen mother COOKHOUSE

johns creek - BEVERAGES

• non-alcoholic drinks •

PEACH COFFEE ROASTERS COFFEE - REGULAR/DECAF	\$3.10/3.60	ORGANIC MILK	\$3.35
PEACH COFFEE ROASTERS ICED COFFEE	\$4.20	ORGANIC CHOCOLATE MILK	\$4.10
LOOSE LEAF HOT TEA EARL GREY, MINT, JASMIN, GREEN	\$3.45	BOTTLED BUBBLE WATER	\$3
HOT CHOCOLATE	\$3.45	MEXICAN COCA-COLA	\$4
FRESH SQUEEZED OJ - 10oz	\$4	DIET COKE/SPRITE	\$3.50
SWEET/UNSWEET ICED TEA	\$3.35	TURMERIC TONIC TAKEOVER TURMERIC, GINGER, CITRUS JUICES, TONIC	\$5.50
HEALTH-ADE KOMBUCHA GINGER LEMON, PINK LADY APPLE, BERRY LEMONADE	\$6.50		

SEE SPECIALS FOR ADDITIONAL OFFERINGS

• alcoholic drinks •

HM BLOODY MARY SAKE, COOKHOUSE BLOODY MARY MIX	\$12
MIMOSA HOUSE SQUEEZED OJ	\$12/\$44
BELLINI SEASONAL FLAVOR	\$12/\$44
PROSECCO CANTINA DELLA TORRE	\$11/\$40

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