

hen mother COOKHOUSE

alpharetta - WEEKDAY

• sweet •

• savory •

• lunch •

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

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

OAT HOT CAKES (GF) **\$15.50**
WHOLE OATS, QUINOA, FLAX & HEMP
SEED HOT CAKES TOPPED WITH
COOKHOUSE GRANOLA, SEASONAL
POACHED FRUIT, SOFT BUTTER,
PURE VERMONT MAPLE SYRUP

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

CHIA PUDDING BOWL **\$16.95**
(GF, DF, V)
COCONUT CHIA PUDDING, COOKHOUSE
GRANOLA, SEASONAL FRUIT

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

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

HM BREAKFAST TACOS **\$15**
SOFT SCRAMBLED CAGE FREE EGGS*,
CRISP APPLEWOOD SMOKED BACON,
HERB SMASHED YUKON GOLD POTATOES,
COTIJA, GUACAMOLE, COOKHOUSE
SALSA ROJA, CREMA, SERVED ON SOFT
CORN TORTILLAS

OG COOKHOUSE OMELET **\$16**
ROASTED CREMINI AND SHIITAKE
MUSHROOM, BALSAMIC CARAMELIZED
ONIONS, SPINACH, FONTINA, PECORINO,
WHITE CHEDDAR, PARMESAN
SERVED WITH HERB SMASHED YUKON
GOLD POTATOES OR A BISCUIT
+ ADD BACON \$3.25
+ SUB EGG WHITES \$3

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

GRAVLAX PLATE* **\$16.25**
COOKHOUSE GRAVLAX, BIALY, CHIVE
CREAM CHEESE, PICKLED RED ONION,
CAPERS, FIELD GREENS

BLISS BOWL **\$16.25**
DARK LEAFY GREENS, RADICCHIO, ROASTED
SWEET POTATO & CAULIFLOWER, TURMERIC
PICKLED VEG, WHITE BEANS, CRISPY BROWN
RICE, APPLE, DRIED APRICOT, SHEEP'S MILK
FETA, SPICED ALMONDS, TOSSED IN A TAHINI
LEMON VINAIGRETTE
+ ADD ROASTED CHICKEN BREAST \$7
+ ADD FRIED CHICKEN THIGH \$6.50
+ ADD AVOCADO \$2.25

COBB-ISH **\$16.95**
MIXED LETTUCES, CRISP PROSCIUTTO, BLUE
CHEESE, TOMATO, CARROT, CUCUMBER,
RIPE AVOCADO, CELERY, LIGHT SCHMEAR OF
PIMENTO CHEESE, GRIBICHE, CROUTONS,
SHERRY VINAIGRETTE
+ ADD ROASTED CHICKEN BREAST \$7
+ ADD FRIED CHICKEN THIGH \$6.50

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

served with herb smashed yukon gold potatoes

SCOOPA **\$15.95**
COOKHOUSE CHICKEN SALAD ON FRESH
BAKED CROISSANT WITH SHARP WHITE
CHEDDAR, ALFALFA SPROUTS, RIPE AVOCADO

CHICKEN BREAST CLUB **\$16.75**
MARINATED SPRINGER MT. CHICKEN BREAST,
GREEN GODDESS DRESSING, RIPE AVOCADO,
PRESSED CHEESY SOURDOUGH
+ ADD BACON \$3.25

B.L.T. **\$14.95**
APPLEWOOD SMOKED BACON, TOMATO,
ICEBERG LETTUCE, GARLIC AIOLI, PRESSED
CHEESY SOURDOUGH
+ ADD AVOCADO \$2.25

ITALIAN CLUB **\$16.75**
SLICED SOPPRESSATA, PROVOLONE,
TOMATO, BASIL PESTO, PEPPERONCINI,
ITALIAN DRESSED GREENS, PRESSED CHEESY
SOURDOUGH

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

• sides •

TWO CAGE FREE EGGS* **\$5.85**

**APPLEWOOD
SMOKED BACON** **\$4.75**

PORK/CHICKEN LINKS **\$4.75**

**FRIED SPRINGER MT.
CHICKEN THIGH** **\$7.50**

CHIVE CREAM CHEESE **\$1.50**

SEASONAL FRUIT CUP **\$6.50**

COOKHOUSE BISCUIT **\$2.85**

**HERB SMASHED YUKON
GOLD POTATOES** **\$4.50**

COOKHOUSE BIALY **\$3.50**

**FIELD GREENS ~
SHERRY MUSTARD DRESSING** **\$4.50**

1/2 AVOCADO **\$3.95**

SLICED TOMATO **\$3.25**

COOKHOUSE SALSA ROJA **\$1.95**



**SCAN HERE
FOR SPECIALS**

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.

hen mother COOKHOUSE

alpharetta - 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
BOB'S ICED TEA CARDAMOM MINT SYRUP	\$3.50	HEALTH-ADE KOMBUCHA GINGER LEMON, PINK LADY APPLE, BERRY LEMONADE	\$6.50

• wine •

MIMOSA HOUSE SQUEEZED OJ	\$13/\$48	BELLINI SEASONAL FLAVOR	\$13/\$48
SEASONAL SANGRIA SEE SPECIALS FOR DESCRIPTION		FRENCH BUBBLES BRUT, DUC DE VALMER	\$12
PROSECCO ROSE POGGIO COSTA	\$12	LAMBRUSCO NICCHIA, FAMIGLIA CARAFOLI	\$12
SAUVIGNON BLANC KOHA	\$13	CHARDONNAY SEAN MINOR	\$13

SEE SPECIALS FOR ADDITIONAL OFFERINGS

• beer •

CLASSIC CITY LAGER CREATURE COMFORTS BREWING CO.	\$7	ROTATING SEASONAL SEE SPECIALS FOR DESCRIPTION
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• barista made •

ESPRESSO	\$4	GOLDEN LATTE	\$6.45
AMERICANO	\$7.50	CHAI BOX LATTE	\$6.85
CORTADO	\$4.25	ICED LAVENDER MATCHA LATTE	\$6.85
CAPPUCCINO	\$4.75		
LATTE	\$5.85		

SEE SPECIALS FOR ROTATING FLAVORS
MOST BEVERAGES CAN BE HOT OR COLD

• cookhouse cocktails •

BRUNCH PUNCH 01 COOKHOUSE SPICED RUM, STRAWBERRY, ARBOL CHILE, GINGER, CITRUS, CLUB SODA	\$12
JUST THE RIGHT AMOUNT BOURBON, CARDAMOM, MINT, GINGER, CITRUS, BITTERS	\$13
ESPRESSO FRAPPINI CASTLE & KEY VODKA, CHOCOLATE COFFEE CREAM LIQUEUR, HALF & HALF, INSTANT COFFEE	\$13
FRENCHIER THAN A 75 GIN, ELDERFLOWER, CREME DE VIOLETTE, CITRUS, FRENCH BUBBLES, ORANGE BITTERS	\$14
HM BLOODY MARY CASTLE & KEY VODKA, COOKHOUSE BLOODY MARY MIX	\$12
PALOMA TEQUILA, GRAPEFRUIT JUICE, LIME JUICE, CLUB SODA	\$12

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