



hen mother COOKHOUSE

weekday menu



• savory •

ONE/TWO EGG* ANY STYLE \$8.50 / 10
HERB SMASHED YUKON GOLD POTATOES AND
A COOKHOUSE BISCUIT

+SUB EGG WHITES \$2.50 +ADD CHEESE \$1.50

BREAKFAST EGG* SANDWICH ... \$10

PARKER HOUSE BUN, FRIED OVER-MEDIUM EGGS,
WHITE CHEDDAR, CREAMED GREENS, CRISP BACON

SEASONAL AVOCADO TOAST \$16

+ADD TWO EGGS* \$3.25

BACON OMELET \$14.50

THICK CUT BACON LARDON, ROASTED RED PEPPERS,
BALSAMIC CARAMELIZED ONIONS, FONTINA, PARMESAN,
WHITE CHEDDAR, PECORINO SERVED WITH CHOICE OF
HERB SMASHED YUKON POTATOES OR BISCUIT

+SUB EGG WHITES \$2.50

EGG WHITE VEGGIE OMELET \$15

BROCCOLI, SPINACH AND MUSHROOMS SERVED WITH
CHOICE OF HERB SMASHED YUKON POTATOES OR BISCUIT

+ADD CHEESE \$1.50

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

MARKET VEGGIES, SWEET & YUKON POTATOES,
BALSAMIC CARAMELIZED ONION, CREAMED GREENS,
BACON CRUNCH

+ADD CHEESE \$1.50

ENERGY BOWL \$14.25

MARKET VEGGIES, QUINOA, FARRO, SHREDDED KALE
& CABBAGE, SEEDY NUT CRUNCH

+ADD TWO EGGS* \$3.25 +ADD AVOCADO \$1.75

+ADD ROASTED SPRINGER MT. CHICKEN BREAST \$7

+ADD FRIED SPRINGER MT. CHICKEN THIGH \$6.50

GRAVLAX PLATE*..... \$16

COOKHOUSE GRAVLAX & BIALY, CHIVE CREAM CHEESE,
PICKLED RED ONION, CAPERS, FIELD GREENS

• sweet •

YEASTED WAFFLE \$9.50

SOURDOUGH OVERNIGHT BATTER, SOFT BUTTER,
PURE VERMONT MAPLE SYRUP

+FRIED SPRINGER MOUNTAIN CHICKEN THIGH \$6.50

FLUFFY BROWN BUTTER \$13
BUTTERMILK PANCAKES

TWO STACK, SOFT BUTTER, PURE VERMONT MAPLE
SYRUP

BAKED BRIOCHE \$13
FRENCH TOAST

WHIPPED CUSTARD, SEASONAL POACHED FRUIT

• lunch •

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

+ADD FRIED SPRINGER MT. CHICKEN THIGH \$6.50

CHICKEN BREAST CLUB \$16

MARINATED SPRINGER MOUNTAIN CHICKEN BREAST,
GREEN GODDESS DRESSING, RIPE AVOCADO, PRESSED
CHEESY SOURDOUGH

+ ADD BACON \$3

HOUSE BURGER \$16

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

• sides •

CAGE FREE EGG*..... \$3.25/5.50

SLICED TOMATOES \$3

FIELD GREENS ~ \$4

SHERRY MUSTARD DRESSING

SEASONAL FRUIT CUP \$6

COOKHOUSE BIALY \$3.25

CHIVE CREAM CHEESE \$1.50

FRIED SPRINGER MT. \$7.50

CHICKEN THIGH

ROASTED SPRINGER MT. \$8

CHICKEN BREAST

1/2 AVOCADO \$3.95

SWEET FRIES \$4.50

COOKHOUSE BISCUIT \$2.50

HERB SMASHED YUKON \$4.50
POTATOES

APPLEWOOD \$4.50
SMOKED BACON

PORK/CHICKEN LINKS \$4.50

COOKHOUSE SALSA ROJA \$1.95

B.L.T. \$14.50

APPLEWOOD SMOKED BACON, TOMATO, ICEBERG LETTUCE,
GARLIC AIOLI, PRESSED CHEESY SOURDOUGH

+ ADD AVOCADO \$1.75

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 \$3

+ ADD TOMATO \$0.75

ITALIAN CLUB \$16

SLICED SOPPRESSATA, PROVOLONE, TOMATO, BASIL
PESTO, PEPPERONCINI, ITALIAN DRESSED GREENS,
PRESSED CHEESY SOURDOUGH



SCAN HERE FOR DAILY SPECIALS

PLEASE INFORM YOUR SERVER OF ANY 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.

FOLLOW US ON INSTA
@HEN.MOTHER_COOKHOUSE





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• drinks •

PEACH COFFEE ROASTERS COFFEE - REGULAR/DECAF	••• \$3.10/3.60	SWEET OR UNSWEET TEA	•••• \$3.35
PEACH COFFEE ROASTERS ICED COFFEE	•••• \$4.10	ORGANIC MILK	•••••••• \$3.25
TURMERIC TONIC TAKEOVER	\$5.50	ORGANIC CHOCOLATE MILK	\$4
LOOSE LEAF HOT TEA EARL GREY, MINT, JASMINE, GREEN	•••••••• \$3.25	MEXICAN COLA	•••••••• \$4
HOT CHOCOLATE	•••••••• \$3	DIET COKE/ SPRITE	•••••••• \$3.50
FRESH SQUEEZED OJ - 10OZ	\$4	BOTTLED BUBBLE WATER	•••• \$3
		HEALTH-ADE KOMBUCHA GINGER LEMON, PINK LADY APPLE, BERRY LEMONADE	•• \$6

• wine / alcohol •

SEASONAL BELLINI
\$12/28

BRECA ROSÉ
\$12

SAKE BLOODY MARY
\$12

BODEGAS FILON CABERNET
\$12

HOUSE MIMOSA
\$11/26

CUVEE BORDEAUX
\$14

WHITE SANGRIA
\$12/48

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES - 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

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