

WEEKEND SPECIALS

JOHNS CREEK

TRIPLE BERRY BELLINI

STRAWBERRY, BLUEBERRY, RASPBERRY

\$12/\$44

ROASTED BUTTERNUT FALL SQUASH QUICHE

\$16

PATE BRISEE CRUST, CRISPY SAGE, ROASTED ACORN AND BUTTERNUT SQUASH, CRISPY APPLEWOOD SMOKED BACON, FONTINA, PARMESAN, PECORINO, CABOT WHITE CHEDDAR CHEESES, EGG CUSTARD, AND SERVED WITH HERB SMASHED YUKON GOLD POTATOES.

PORK BELLY "PORCHETTA" MELT

\$17.95

HERB SEASONED BRAISED PORK BELLY, FRIED CRISP, PRESSED BETWEEN CHEESY SOURDOUGH BOULEE, GARLICKY HERB GREMOLATA, FRESH MOZZERELLA, PARMESAN CREMA AND LEMON DRESSED BITTER GREENS
+ ADD 2 CAGE FREE EGGS ANY STYLE* \$3.25

GRAVLAX MELT

\$17.50

COOKHOUSE CURED SALMON, LEMON CHIVE CREAM CHEESE, TOMATO, RIPE AVOCADO, EVERYTHING SEASONING, SERVED WITH HERB SMASHED YUKON POTATOES
+ADD 2 CAGE FREE EGGS ANY STYLE* \$3.25

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

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS