

WEEKDAY SPECIALS

ALPHARETTA

SUGARED CRANBERRY BELLINI **\$13/48**

TART CRANBERRY, CANDIED ROSEMARY, SIMPLE SYRUP, PROSECCO

SPIKED COOKHOUSE CIDER **\$14**

COOKHOUSE BREWED APPLE CIDER, OLD BARDSTOWN BOURBON, SERVED HOT

ALPHARETTA FOG **\$14**

AMARETTO, BOURBON, VANILLA, EARL GREY, STEAMED HALF & HALF

OUR MIX OF A LONDON FOG AND A HOT TODDY

WINTER SANGRIA **\$13/48**

CARDAMOM MINT, ZUCCA RABARBARO, WHITE WINE, DEHYDRATED APPLE

PEPPERMINT MOCHA **\$6.95**

BITTERSWEET COCOA, CRUSHED CANDY CANE

COFFEE SYRUP FLAVORS **\$0.35**

VANILLA, LAVENDER, CARDAMOM MINT, PEPPERMINT MOCHA

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.

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ALPHARETTA

SAVORY PUMPKIN AVOCADO TOAST

\$16.25

CHEESY SOURDOUGH BOULE, SLICED RIPE AVOCADO, SAVORY PUMPKIN PUREE, POMEGRANATE, SEEDY NUT CRUNCH, ARUGULA, SHERRY VINAIGRETTE, PARMESAN REGGIANO, SERVED WITH HERB SMASHED YUKON GOLD POTATOES

+ ADD TWO EGGS* \$3.25

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