

hen mother COOKHOUSE

johns creek - WEEKDAY

• sweet •

FLUFFY BROWN BUTTER
BUTTERMILK PANCAKES (VG) \$14.50
TWO STACK, SOFT BUTTER, PURE VERMONT MAPLE SYRUP

BAKED BRIOCHE
FRENCH TOAST (VG) \$14.50
SEASONAL POACHED FRUIT, WHIPPED CUSTARD

CHICKEN & WAFFLE \$17.95
YEASTED OVERNIGHT BATTER, HOUSE BRINED & FRIED CRISPY CHICKEN THIGH, SOFT BUTTER, PURE VERMONT MAPLE SYRUP

TWO EGGS* ANY STYLE (VG) \$11
HERB SMASHED YUKON GOLD POTATOES AND A COOKHOUSE BISCUIT
+ SUB EGG WHITES \$3
+ ADD CHEESE \$1.50

BREAKFAST EGG*
SANDWICH \$13.50
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 \$17.25
SEE SPECIALS FOR DESCRIPTION
+ ADD TWO EGGS* \$3.25

MARKET HASH & TWO
EGGS* ANY STYLE (GF) \$17.50
MARKET VEGGIES, SWEET & YUKON GOLD POTATOES, BALSAMIC CARAMELIZED ONIONS, CREAMED GREENS, BACON CRUNCH
+ ADD CHEESE \$1.50

• savory •

BACON OMELET \$16.50
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 (VG) \$17
BROCCOLI, SPINACH, MUSHROOMS SERVED WITH EITHER HERB SMASHED YUKON GOLD POTATOES OR BISCUIT
+ ADD CHEESE \$1.50

ENERGY BOWL (VG) \$15.25
MARKET VEGGIES, QUINOA, FARRO, SHREDDED KALE & CABBAGE, SEEDY NUT CRUNCH
+ ADD TWO EGGS* \$3.25
+ ADD AVOCADO \$3.50
+ ADD ROASTED CHICKEN BREAST \$7.50
+ ADD FRIED CHICKEN THIGH \$7

GRAVLAX PLATE* \$17.50
COOKHOUSE GRAVLAX & BIALY, CHIVE CREAM CHEESE, PICKLED RED ONIONS, CAPERS, FIELD GREENS

• lunch •

HARVEST SALAD (VG) \$16.50
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 \$7.50
+ ADD FRIED CHICKEN THIGH \$7

GRILLED CHEESE & SOUP (VG) \$13.50
FONTINA, PARMESAN, PECORINO, WHITE CHEDDAR CHEESES BETWEEN PRESSED CHEESY SOURDOUGH, GARLIC AIOLI, SPICY TOMATO SOUP
+ ADD AVOCADO \$3.50
+ ADD TOMATO \$1
+ ADD BACON \$4

CHICKEN BREAST CLUB \$17.25
MARINATED CHICKEN BREAST, GREEN GODDESS DRESSING, RIPE AVOCADO, PRESSED CHEESY SOURDOUGH SERVED WITH HERB SMASHED YUKON GOLD POTATOES
+ ADD BACON \$4

B.L.T. \$15.50
APPLEWOOD SMOKED BACON, TOMATO, ICEBERG LETTUCE, GARLIC AIOLI, PRESSED CHEESY SOURDOUGH SERVED WITH HERB SMASHED YUKON GOLD POTATOES
+ ADD AVOCADO \$3.50

ITALIAN CLUB \$17.25
SLICED SOPPRESSATA, PROVOLONE, TOMATO, BASIL PESTO, PEPPERONCINI, ITALIAN DRESSED GREENS, PRESSED CHEESY SOURDOUGH SERVED WITH HERB SMASHED YUKON GOLD POTATOES

HOUSE BURGER \$18.50
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

• sides •

TWO CAGE FREE EGGS* \$5.85
PORK/CHICKEN LINKS \$4.75
APPLEWOOD SMOKED BACON \$4.75
HOUSE BRINED & FRIED CRISPY CHICKEN THIGH \$8
MARINATED THINLY POUNDED CHICKEN BREAST \$8.50
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 \$4.25
SLICED TOMATO \$3.25
COOKHOUSE SALSA ROJA \$1.95

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	\$3.25/3.60	MILK	\$3.35
PEACH COFFEE ROASTERS ICED COFFEE	\$4.25	CHOCOLATE MILK	\$4.10
LOOSE LEAF HOT TEA EARL GREY, MINT, GREEN	\$3.45	BOTTLED BUBBLE WATER	\$3
HOT CHOCOLATE	\$3.45	MEXICAN COCA-COLA	\$4
FRESH SQUEEZED OJ - 10oz	\$4.50	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	\$13
MIMOSA FRESH HOUSE SQUEEZED OJ	\$13/\$48
BELLINI SEASONAL FLAVOR	\$13/\$48
PROSECCO CANTINA DELLA TORRE	\$12/\$44

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