

WEEKEND SPECIALS

JOHNS CREEK

SUGARED CRANBERRY BELLINI

\$12/44

TART CRANBERRY, CANDIED ROSEMARY, SIMPLE SYRUP, PROSECCO

SPINACH, ARTICHOKE, & BACON QUICHE

\$16

PATE BRISEE CRUST, SPINACH, ARTICHOKE HEARTS, 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 MOZZARELLA, PARMESAN CREMA AND LEMON DRESSED BITTER GREENS
+ ADD 2 CAGE FREE EGGS ANY STYLE* \$3.25

GRAVLAX MELT

\$17.50

COOKHOUSE CURED SALMON, BASIL PESTO (NUT FREE), FRESH MOZZARELLA, RIPE AVOCADO, PRESSED BETWEEN TWO SLICES OF CHEESY SOURDOUGH BOULE
+ADD TWO 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

POUTINE HASH

\$18

SHITAKE AND CREMINI MUSHROOMS, THICK CUT BACON LARDON, CARAMELIZED ONION, SPINACH, FRESH CHEESE CURDS, RED WINE HOUSE GRAVY, CRISPY SHALLOTS TOP WITH TWO OVER MEDIUM CAGE FREE EGGS.