

hen mother COOKHOUSE

alpharetta - WEEKDAY

• sweet •

• savory •

• lunch •

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

FLUFFY BROWN BUTTER BUTTERMILK PANCAKES (VG) \$15
TWO STACK, SOFT BUTTER, PURE VERMONT MAPLE SYRUP

OAT HOT CAKES (GF) \$16.50
WHOLE OATS, QUINOA, FLAX & HEMP SEED HOT CAKES TOPPED WITH COOKHOUSE GRANOLA, SEASONAL POACHED FRUIT, SOFT BUTTER, PURE VERMONT MAPLE SYRUP

BAKED BRIOCHE FRENCH TOAST (VG) \$14.95
SEASONAL POACHED FRUIT, WHIPPED CUSTARD

CHIA PUDDING BOWL (GF, DF, VG) \$17.95
COCONUT CHIA PUDDING, COOKHOUSE GRANOLA, SEASONAL FRUIT

TWO EGGS* ANY STYLE (VG) \$11.50
SERVED WITH HERB SMASHED YUKON GOLD POTATOES AND A BISCUIT
+ ADD CHEESE \$1.50
+ SUB EGG WHITES \$3

SEASONAL AVOCADO TOAST \$17.25
SEE SPECIALS FOR DESCRIPTION
+ ADD TWO EGGS* \$3.25

HM BREAKFAST TACOS \$16
SOFT SCRAMBLED CAGE FREE EGGS*, CRISP APPLEWOOD SMOKED BACON, HERB SMASHED YUKON GOLD POTATOES, COTIJA, GUACAMOLE, COOKHOUSE SALSA ROJA, CREMA, SERVED ON SOFT CORN TORTILLAS

MARKET HASH & TWO EGGS* ANY STYLE (GF) \$17.95
MARKET VEGGIES, SWEET & YUKON POTATOES, BALSAMIC CARAMELIZED ONIONS, CREAMED GREENS, BACON CRUNCH
+ADD CHEESE \$1.50

BREAKFAST EGG* SANDWICH \$13.95
PARKER HOUSE BUN, FRIED OVER-MEDIUM EGGS, WHITE CHEDDAR, CREAMED GREENS, CRISP BACON
SERVED WITH HERB SMASHED YUKON GOLD POTATOES
NO EGG MODIFICATIONS PLEASE

GRAVLAX PLATE* \$17.25
COOKHOUSE GRAVLAX, BIALY, CHIVE CREAM CHEESE, PICKLED RED ONION, CAPERS, FIELD GREENS

OG COOKHOUSE OMELET (VG) \$17
ROASTED CREMINI AND SHIITAKE MUSHROOMS, BALSAMIC CARAMELIZED ONIONS, SPINACH, FONTINA, PECORINO, WHITE CHEDDAR, PARMESAN
SERVED WITH HERB SMASHED YUKON GOLD POTATOES OR A BISCUIT
+ ADD BACON \$4
+ SUB EGG WHITES \$3

BLISS BOWL (VG) \$17.25
DARK LEAFY GREENS, RADICCHIO, ROASTED SWEET POTATO & CAULIFLOWER, TURMERIC PICKLED VEG, WHITE BEANS, CRISPY BROWN RICE, APPLE, DRIED APRICOT, SHEEP'S MILK FETA, SPICED ALMONDS, TOSSED IN A TAHINI LEMON VINAIGRETTE
+ ADD ROASTED CHICKEN BREAST \$7.50
+ ADD FRIED CHICKEN THIGH \$7
+ ADD AVOCADO \$3.50

COLD NOODLE SALAD (VG) \$17.25
MARINATED SOBA NOODLES, QUICK-PICKLED CUCUMBERS & RED ONIONS, CARROTS, MINT, MIXED GREENS TOSSED IN A CASHEW-CREAM DRESSING, TOPPED WITH ROASTED CASHEWS & FRIED SHALLOTS
+ ADD ROASTED CHICKEN BREAST \$7.50
+ ADD FRIED CHICKEN THIGH \$7

GRILLED CHEESE & SOUP (VG) \$14
FONTINA, PECORINO, WHITE CHEDDAR, PARMESAN, CHEESE BETWEEN PRESSED CHEESY SOURDOUGH, GARLIC AIOLI, SPICY TOMATO SOUP
+ ADD AVOCADO \$3.50
+ ADD TOMATO \$1
+ ADD BACON \$4

served with herb smashed yukon gold potatoes

CHICKEN BREAST CLUB \$17.75
MARINATED CHICKEN BREAST, GREEN GODDESS DRESSING, RIPE AVOCADO, PRESSED CHEESY SOURDOUGH
+ ADD BACON \$4

B.L.T. \$15.95
APPLEWOOD SMOKED BACON, TOMATO, ICEBERG LETTUCE, GARLIC AIOLI, PRESSED CHEESY SOURDOUGH
+ ADD AVOCADO \$3.50

ITALIAN CLUB \$17.75
SLICED SOPPRESSATA, PROVOLONE, TOMATO, BASIL PESTO, PEPPERONCINI, ITALIAN DRESSED GREENS, PRESSED CHEESYSOURDOUGH

HOUSE BURGER \$18.95
COOKHOUSE GROUND-BEEF BLEND, BALSAMIC CARAMELIZED ONIONS, WHITE CHEDDAR, ARUGULA, GRAIN MUSTARD AIOLI, SERVED ON PARKER HOUSE BUN

• sides •

TWO CAGE FREE EGGS*	\$5.85	COOKHOUSE BISCUIT	\$2.85
APPLEWOOD SMOKED BACON	\$4.75	HERB SMASHED YUKON GOLD POTATOES	\$4.50
PORK/CHICKEN LINKS	\$4.75	COOKHOUSE BIALY	\$3.50
HOUSE BRINED & CRISPY FRIED CHICKEN THIGH	\$8.50	FIELD GREENS ~ SHERRY MUSTARD DRESSING	\$4.50
MARINATED THINLY POUNDED CHICKEN BREAST	\$9	1/2 AVOCADO	\$4.25
CHIVE CREAM CHEESE	\$1.50	SLICED TOMATO	\$3.25
SEASONAL FRUIT CUP	\$6.50	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.

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alpharetta - 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
BOB'S ICED TEA CARDAMOM MINT SYRUP	\$3.50	HEALTH-ADE KOMBUCHA GINGER LEMON, PINK LADY APPLE, BERRY LEMONADE	\$6.50

• wine •

MIMOSA HOUSE SQUEEZED OJ	\$14/\$52	BELLINI SEASONAL FLAVOR	\$14/\$52
SEASONAL SANGRIA SEE SPECIALS FOR DESCRIPTION	\$14/\$52	FRENCH BUBBLES BRUT, DUC DE VALMER	\$13
PROSECCO ROSE POGGIO COSTA	\$13	SAUVIGNON BLANC KOHA	\$13
CHARDONNAY SEAN MINOR			\$14

SEE SPECIALS FOR ADDITIONAL OFFERINGS

• beer •

CLASSIC CITY LAGER CREATURE COMFORTS BREWING CO.	\$8	ROTATING SEASONAL SEE SPECIALS FOR DESCRIPTION
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• barista made •

ESPRESSO	\$4	GOLDEN LATTE	\$6.45
AMERICANO	\$4	CHAI BOX LATTE	\$6.85
CORTADO	\$4.25	ICED LAVENDER MATCHA LATTE	\$6.85
CAPPUCCINO	\$4.75		
LATTE	\$5.85		

SEE SPECIALS FOR ROTATING FLAVORS
MOST BEVERAGES CAN BE HOT OR COLD

• cookhouse cocktails •

BRUNCH PUNCH SEE SPECIALS FOR DESCRIPTION	\$13
JUST THE RIGHT AMOUNT BOURBON, CARDAMOM, MINT, GINGER, CITRUS, BITTERS	\$14
ESPRESSO FRAPPINI VODKA, CHOCOLATE COFFEE CREAM LIQUEUR, HALF & HALF, INSTANT COFFEE	\$14
FRENCHIER THAN A 75 GIN, ELDERFLOWER, CREME DE VIOLETTE, CITRUS, FRENCH BUBBLES, ORANGE BITTERS	\$15
HM BLOODY MARY VODKA, COOKHOUSE BLOODY MARY MIX	\$13
PALOMA TEQUILA, GRAPEFRUIT JUICE, LIME JUICE, CLUB SODA	\$13

DON'T SEE SOMETHING YOU FANCY? WE'LL SEE WHAT WE CAN CREATE

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