



hen mother COOKHOUSE

alpharetta - WEEKEND



• sweet •

• savory •

• rotating •

CINNAMON ROLL (VG) \$8.95
SAIGON CINNAMON, PECAN & CREAM CHEESE GLAZE

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

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

OAT HOT CAKES (GF, VG) \$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

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

**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

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

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 WHITE \$3

**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

**XXL COOKHOUSE CHICKEN
BISCUIT** \$19
XXL COOKHOUSE BISCUIT, HOUSE BRINED & FRIED CRISPY
CHICKEN THIGH, COOKHOUSE PIMENTO CHEESE, SWEET
SAMBAL CHILI GLAZE, COOKHOUSE QUICK PICKLES
SERVED WITH HERB SMASHED YUKON GOLD POTATOES
+ ADD TWO EGGS* \$3.25

HOUSE BURGER \$18.95
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

PASTRIES
SEASONAL QUICHE
TODAY'S MELT
SPECIALTY TOAST



**SCAN HERE
FOR SPECIALS**

• sides •

TWO CAGE FREE EGGS* \$5.85

APPLEWOOD
SMOKED BACON \$4.75

PORK/CHICKEN LINKS \$4.75

HOUSE BRINED & FRIED
CRISPY CHICKEN THIGH \$8.50

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

FIELD GREENS ~
SHERRY MUSTARD DRESSING \$4.50

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.

hen mother COOKHOUSE

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 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	\$14

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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