

WEEKEND SPECIALS

ALPHARETTA

LEMON CREAM KOLACHE

\$6

BRIOCHE STYLE BUN, LEMON CURD, CREAM CHEESE, PASTRY CREAM, POPPY SEED CRUMB

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

MEDITERRANEAN TOAST

\$16.50

CHEESY SOURDOUGH BOULE, CARROT HARISSA, ROASTED HONEY CARROTS, CRISPY BRUSSELS SPROUTS, GRAPES, SHEEP'S MILK FETA, FRESH MINT, ARUGULA. TOSSED IN A TAHINI VINAIGRETTE, TOPPED WITH A HAZELNUT DUKKAH, SERVED WITH HERB SMASHED YUKON POTATOES

+ADD AVOCADO \$2.25

+ADD TWO CAGE FREE EGGS ANY STYLE* \$3.25

GRAVLAX MELT

\$18

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

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.

WEEKEND SPECIALS

ALPHARETTA

ALPHARETTA FOG

AMARETTO, BOURBON, VANILLA, BLACK JASMINE HOT TEA, STEAMED HALF & HALF
OUR MIX OF A LONDON FOG AND A HOT TODDY

\$14

SUGARED CRANBERRY BELLINI

TART CRANBERRY, CANDIED ROSEMARY, SIMPLE SYRUP, PROSECCO

\$12/44

WINTER SANGRIA

CARDAMOM MINT, ZUCCA RABARBARO, WHITE WINE, DEHYDRATED APPLE

\$13/48

SPIKED COOKHOUSE CIDER

COOKHOUSE APPLE CIDER, OLD BARDSTOWN BOURBON, SERVED HOT

\$14

PEPPERMINT MOCHA

BITTERSWEET COCOA, CRUSHED CANDY CANE

\$6.95

COFFEE SYRUP FLAVORS

VANILLA, LAVENDER, PEPPERMINT MOCHA, CARDAMOM MINT

\$0.35