

SPECIALS

JOHNS CREEK

SUGARED CRANBERRY BELLINI

\$12/44

TART CRANBERRY, CANDIED ROSEMARY, SIMPLE SYRUP, PROSECCO

LEMON CREAM KOLACHE

\$7

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

ORANGE CHOCOLATE SCONE

\$7

DARK CHOCOLATE CHUNKS, SWEET ORANGE REDUCTION, FRESH ORANGE ZEST

SPINACH, ARTICHOKE, & BACON QUICHE

\$17

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

CHIA PUDDING BOWL (GF, DF)

\$17.50

COCONUT CHIA PUDDING, COOKHOUSE GRANOLA, SEASONAL FRUIT

CITRUS AVOCADO TOAST

\$17.25

CHEESY SOURDOUGH BOULE, RIPE AVOCADO, BLACK PEPPERCORN FETA CREAM, SEASONAL CITRUS, ARUGULA, CITRUS VINAIGRETTE, HAZELNUT CRUNCH

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