

WEEKEND SPECIALS

ALPHARETTA

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.

MEDITERRANEAN TOAST

\$17.50

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 \$3.50

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

GRAVLAX MELT

\$19

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

\$19

SHITAKE AND CREMINI MUSHROOMS, HERB SMASHED YUKON GOLD POTATOES, 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

SUGARED CRANBERRY BELLINI

TART CRANBERRY, CANDIED ROSEMARY, SIMPLE SYRUP, PROSECCO

\$14/52

BRUNCH PUNCH

RUM, KEY LIME PINEAPPLE SYRUP, DULCE COCONUT CREAM

\$13

STRAWBERRY CHILE LEMON DROP

CASTLE & KEY VODKA, TRIPLE SEC, COOKHOUSE STRAWBERRY CHILE ARBOL SYRUP, FRESH SQUEEZED LEMON JUICE

\$15

WINTER SANGRIA

TAWNY PORT, POMEGRANATE, CRANBERRY, TARRAGON, LAMBRUSCO

\$14/52

ORANGE MOCHA

CITRUS MOCHA, CANDIED ORANGE PEEL

\$6.95

COFFEE SYRUP FLAVORS

VANILLA, LAVENDER, ORANGE MOCHA, CARDAMOM MINT

\$0.35