

WEEKEND SPECIALS

JOHNS CREEK

RASPBERRY PASSION FRUIT BELLINI

COOKHOUSE RASPBERRY- PASSION FRUIT SYRUP, PROSECCO

\$14/\$52

ICED LAVENDER MATCHA LATTE

COOKHOUSE LAVENDER SYRUP, JADE LEAF MATCHA

+SUB OAT MILK \$0.45

\$6.85

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.

WEEKEND SPECIALS

JOHNS CREEK

LEMON SCONE BUN

\$6.50

COOKHOUSE LEMON CURD, BLUEBERRY COMPOTE

GREEK OMELET

\$16.50

EVOO AND OREGANO MARINATED FETA, ROASTED RED PEPPER, SPINACH, RED ONION, SERVED WITH CHOICE OF HERB SMASHED YUKON GOLD POTATOES OR COOKHOUSE BISCUIT

+ BACON \$4

+ SUB EGG WHITES \$3

MUSHROOM QUICHE

\$17

PATE BRISEE CRUST, CREMINI AND SHIITAKE MUSHROOM, BALSAMIC CARAMELIZED ONIONS, FONTINA, PARMESAN, PECORINO, CABOT WHITE CHEDDAR CHEESES, EGG CUSTARD, AND SERVED WITH HERB SMASHED YUKON GOLD POTATOES

SAVORY GRAVLAX CREPE

\$19

SAVORY CRISPED CREPE FILLED WITH DILL LEMON CREAM AND COOKHOUSE CURED GRAVLAX. ARUGULA, APPLE AND FRESH DILL TOSSED IN A CITRUS VINAIGRETTE, SERVED WITH HERB SMASHED YUKON GOLD POTATOES

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

CROQUE MADAME

\$17

SLICED SMOKED HAM, GRUYERE CHEESE, DIJON CORNICHON AIOLI, PRESSED BETWEEN CHEESY SOURDOUGH, TOPPED WITH BECHAMEL, SERVED WITH HERB SMASHED YUKON GOLD POTATOES

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

SPINACH ARTICHOKE TOAST

\$16.50

AN ODE TO HOUSTON'S SPINACH ARTICHOKE DIP!

CHEESY SOURDOUGH BOULE, TOPPED WITH COOKHOUSE SPINACH ARTICHOKE DIP, RIPE SLICED TOMATO, PICKLED RED ONION, ARUGULA, TOSSED IN CREMA LEMON VINAIGRETTE. TOSSED WITH CRISPY SPICED TORTILLA STRIPS

+ADD BACON \$4

+ADD AVOCADO \$3.50

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

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.