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
CORN & CHEVRE SCONE FIRST SUMMER CORN, CHEVRE, SCALLION, SPICED HONEY BUTTER	\$5.50

BIG ASS BREAKFAST COOKIE

\$5

TOASTED OATS, BROWN BUTTER, ALMOND, WHEATBERRY, BITTERSWEET CHOCOLATE, FLEUR DE SEL

WEEKEND SPECIALS JOHNS CREEK

OG COOKHOUSE OMELET

ROASTED CREMINI AND SHIITAKE MUSHROOM, BALSAMIC CARAMELIZED ONIONS, SPINACH, FONTINA, PECORINO, WHITE CHEDDAR, PARMESAN, AND SERVED WITH HERB SMASHED YUKON GOLD POTATOES OR A BISCUIT

+ADD BACON \$4

+ SUB EGG WHITES \$3

GRECCO QUICHE

PATE BRISEE CRUST, MARINATED FETA, COURGETTE, ROASTED RED PEPPERS AND RED ONION, OREGANO, FONTINA, PARMESAN, PECORINO, CABOT WHITE CHEDDAR CHEESES, EGG CUSTARD, AND SERVED WITH HERB SMASHED YUKON GOLD POTATOES

BRISKET MELT

RED WINE BRAISED BRISKET, HORSERADISH AIOLI, CARAMELIZED ONIONS, PEPPERONCINI, AND ARUGULA PRESSED BETWEEN CHEESY SOURDOUGH, SERVED WITH YUKON SMASHED POTATOES +ADD TWO CAGE FREE EGGS ANY STYLE* \$3.25

SPINACH ARTICHOKE TOAST

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

FRIED CHICKEN CAESAR MELT

HOUSE BRINED & FRIED CRISPY CHICKEN THIGH*, HEARTS OF ROMAINE, COOKHOUSE CAESAR DRESSING*, BASIL PESTO, FRESH MOZZERALLA*, PRESSED BETWEEN TWO SLICES OFF CHEESY SOURDOUGH BOULEE* +ADD TWO EGGS* \$3.25

\$16.50

\$17

\$16.50

\$18.25

\$18