

hen mother COOKHOUSE

johns creek - WEEKDAY

• sweet •

FLUFFY BROWN BUTTER
BUTTERMILK PANCAKES* (VG) \$14.50
TWO STACK, SOFT BUTTER*, PURE VERMONT MAPLE
SYRUP
please allow 20 min but absolutely worth it!!

BAKED BRIOCHE
FRENCH TOAST* (VG) \$14.50
SEASONAL POACHED FRUIT, WHIPPED CUSTARD*

CHICKEN & WAFFLE* \$17.95
YEASTED OVERNIGHT BATTER*, HOUSE BRINED & FRIED
CRISPY CHICKEN THIGH*, SOFT BUTTER*, PURE VERMONT
MAPLE SYRUP
(a thigh is DARK meat)

TWO EGGS* ANY STYLE (VG) \$11
HERB SMASHED YUKON GOLD POTATOES* AND A
COOKHOUSE BISCUIT*
+ SUB EGG WHITES* \$3
+ ADD CHEESE* \$1.50

BREAKFAST EGG*
SANDWICH \$13.50
PARKER HOUSE BUN*, FRIED OVER-MEDIUM EGGS*,
WHITE CHEDDAR*, CREAMED GREENS*, CRISP BACON*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*
NO EGG MODIFICATIONS PLEASE

SEASONAL AVOCADO
TOAST* \$17.25
SEE SPECIALS FOR DESCRIPTION
+ ADD TWO EGGS* \$3.25

MARKET HASH & TWO
EGGS* ANY STYLE (GF) \$17.50
MARKET VEGGIES, SWEET & YUKON GOLD POTATOES*,
BALSAMIC CARAMELIZED ONIONS*, CREAMED GREENS*,
BACON CRUNCH*
+ ADD CHEESE* \$1.50

• savory •

BACON OMELET* \$16.50
THICK CUT BACON LARDON*, ROASTED RED PEPPERS,
BALSAMIC CARAMELIZED ONIONS*, FONTINA*,
PARMESAN*, WHITE CHEDDAR*, PECORINO*
SERVED WITH EITHER HERB SMASHED YUKON GOLD
POTATOES* OR BISCUIT*
+ SUB EGG WHITES* \$3

EGG WHITE
VEGGIE OMELET* (VG) \$17
BROCCOLI, SPINACH, MUSHROOMS*
SERVED WITH EITHER HERB SMASHED YUKON GOLD
POTATOES* OR BISCUIT*
+ ADD CHEESE* \$1.50

ENERGY BOWL (VG) \$15.25
MARKET VEGGIES, QUINOA, FARRO, SHREDDED KALE &
CABBAGE, SEEDY NUT CRUNCH*
+ ADD TWO EGGS* \$3.25
+ ADD AVOCADO \$3.50
+ ADD ROASTED CHICKEN BREAST \$7.50
+ ADD FRIED CHICKEN THIGH* \$7
(a thigh is dark meat)

GRAVLAX PLATE* \$17.50
COOKHOUSE GRAVLAX* & BIALY*, CHIVE CREAM
CHEESE*, PICKLED RED ONIONS, CAPERS, FIELD GREENS

• lunch •

HARVEST SALAD (VG) \$16.50
SHREDDED KALE AND CABBAGE, SEASONAL FRUIT,
FARRO, PICKLED BEETS, ACORN AND BUTTERNUT
SQUASH, HOUSE MADE RAISINS SEEDY NUT CRUNCH*,
PECORINO, GREEN GODDESS DRESSING
+ ADD ROASTED CHICKEN BREAST \$7.50
+ ADD FRIED CHICKEN THIGH* \$7
(a thigh is dark meat)

GRILLED CHEESE* & SOUP (VG) \$13.50
FONTINA*, PARMESAN*, PECORINO*, WHITE CHEDDAR*
CHEESES BETWEEN PRESSED CHEESY SOURDOUGH*,
GARLIC AIOLI*, SPICY TOMATO SOUP
+ ADD AVOCADO \$3.50
+ ADD TOMATO \$1
+ ADD BACON* \$4

CHICKEN BREAST CLUB* \$17.25
MARINATED CHICKEN BREAST, GREEN GODDESS
DRESSING*, RIPE AVOCADO, PRESSED CHEESY
SOURDOUGH*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*
+ ADD BACON* \$4

B.L.T.* \$15.50
APPLEWOOD SMOKED BACON*, TOMATO, ICEBERG
LETTUCE, GARLIC AIOLI*, PRESSED CHEESY SOURDOUGH*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*
+ ADD AVOCADO \$3.50

ITALIAN CLUB \$17.25
SLICED SOPPRESSATA, PROVOLONE*, TOMATO, BASIL
PESTO, PEPPERONCINI, ITALIAN DRESSED GREENS,
PRESSED CHEESY SOURDOUGH*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*

HOUSE BURGER \$18.50
COOKHOUSE GROUND-BEEF BLEND, BALSAMIC
CARAMELIZED ONIONS*, WHITE CHEDDAR*, ARUGULA,
GRAIN MUSTARD AIOLI*, SERVED ON PARKER HOUSE
BUN*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*

• sides •

TWO CAGE FREE EGGS*	\$5.85	COOKHOUSE BISCUIT*	\$2.85
PORK/CHICKEN LINKS*	\$4.75	HERB SMASHED YUKON GOLD POTATOES*	\$4.50
APPLEWOOD SMOKED BACON*	\$4.75	COOKHOUSE BIALY*	\$3.50
HOUSE BRINED & FRIED CRISPY CHICKEN THIGH* (a thigh is DARK meat)	\$8	CHIVE CREAM CHEESE*	\$1.50
MARINATED THINLY POUNDED CHICKEN BREAST	\$8.50	SEASONAL FRUIT CUP	\$6.50
FIELD GREENS ~ SHERRY MUSTARD DRESSING	\$4.50	1/2 AVOCADO	\$4.25
SWEET FRIES*	\$4.50	SLICED TOMATO	\$3.25
		COOKHOUSE SALSA ROJA	\$1.95

SCAN HERE
FOR SPECIALS

ALL PARTIES OF 5
OR MORE WILL HAVE A
20% GRATUITY
ADDED TO CHECKS

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.



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johns creek - BEVERAGES

• non-alcoholic drinks •

PEACH COFFEE ROASTERS COFFEE - REGULAR/DECAF	\$3.25/3.60	MILK*	\$3.35
PEACH COFFEE ROASTERS ICED COFFEE	\$4.25	CHOCOLATE MILK*	\$4.10
ICED LAVENDER MATCHA* SUBSTITUTE OAT MILK \$0.85	\$6.85	BOTTLED BUBBLE WATER	\$3
LOOSE LEAF HOT TEA EARL GREY, MINT, GREEN	\$3.45	MEXICAN COCA-COLA	\$4
HOT CHOCOLATE*	\$3.45	DIET COKE/SPRITE	\$3.50
FRESH SQUEEZED OJ - 10oz	\$4.50	TURMERIC TONIC TAKEOVER TURMERIC, GINGER, CITRUS JUICES, TONIC	\$5.50
SWEET/UNSWEET ICED TEA	\$3.35	HEALTH-ADE KOMBUCHA GINGER LEMON, PINK LADY APPLE, BERRY LEMONADE	\$6.50



• alcoholic drinks •

HM BLOODY MARY SAKE, COOKHOUSE BLOODY MARY MIX	\$13
MIMOSA HOUSE SQUEEZED OJ	\$13/\$48
BELLINI SEE SPECIALS FOR SEASONAL FLAVOR	\$13/\$48
PROSECCO POGGIO COSTA	\$12/\$44

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