

hen mother COOKHOUSE

johns creek - WEEKEND

• sweet •

CINNAMON ROLL* (VG) \$8.95
SAIGON CINNAMON, PECAN & CREAM CHEESE GLAZE*

CHIA PUDDING BOWL \$17.50
(GF, DF, VG)
COCONUT CHIA PUDDING, COOKHOUSE GRANOLA*,
SEASONAL FRUIT

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)

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

• savory •

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

TOSTADA \$17.50
CRISPY CORN TORTILLAS*, COOKHOUSE PORK CHORIZO,
BLACK BEANS, ROASTED PEPPERS, SPINACH, COTIJA*,
COOKHOUSE SALSA ROJA, CREMA*, GUACAMOLE, SOFT
SCRAMBLED CAGE FREE EGGS*
NO EGG MODIFICATIONS PLEASE

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

XXL COOKHOUSE CHICKEN \$18.50
BISCUIT*
XXL COOKHOUSE BISCUIT*, HOUSE BRINED & FRIED
CRISPY CHICKEN THIGH*, COOKHOUSE PIMENTO
CHEESE*, SWEET SAMBAL CHILI GLAZE, COOKHOUSE
QUICK PICKLES
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*
+ ADD TWO EGGS* \$3.25 (a thigh is DARK meat)

• rotating •

PASTRIES

OMELET OF THE DAY
SEASONAL QUICHE
TODAY'S MELT

• sides •

TWO CAGE FREE EGGS*

\$5.85

APPLEWOOD
SMOKED BACON*

\$4.75

PORK/CHICKEN LINKS*

\$4.75

HOUSE BRINED & FRIED CRISPY
CHICKEN THIGH*

\$8
(a thigh is DARK meat)

COOKHOUSE BISCUIT*

\$2.85

HERB SMASHED YUKON
GOLD POTATOES*

\$4.50

COOKHOUSE BIALY*

\$3.50

CHIVE CREAM CHEESE*

\$1.50

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*

SCAN HERE
FOR SPECIALS

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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