

hen mother COOKHOUSE

alpharetta - WEEKDAY

• sweet •

• savory •

• lunch •

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

FLUFFY BROWN BUTTER BUTTERMILK PANCAKES* (VG) \$15
TWO STACK, SOFT BUTTER*, PURE VERMONT MAPLE SYRUP
please allow 20 min but absolutely worth it!!

OAT HOT CAKES (GF) \$16.50
WHOLE OATS, QUINOA, FLAX & HEMP SEED HOT CAKES TOPPED WITH COOKHOUSE GRANOLA*, SEASONAL POACHED FRUIT, SOFT BUTTER*, PURE VERMONT MAPLE SYRUP

BAKED BRIOCHE FRENCH TOAST* (VG) \$14.95
SEASONAL POACHED FRUIT, WHIPPED CUSTARD*

CHIA PUDDING BOWL (GF, DF, VG) \$17.95
COCONUT CHIA PUDDING, COOKHOUSE GRANOLA*, SEASONAL FRUIT

TWO EGGS* ANY STYLE (VG) \$11.50
SERVED WITH HERB SMASHED YUKON GOLD POTATOES* AND A BISCUIT*
+ ADD CHEESE* \$1.50
+ SUB EGG WHITES* \$3

BREAKFAST EGG* SANDWICH \$13.95
PARKER HOUSE BUN*, FRIED OVER-MEDIUM EGGS*, WHITE CHEDDAR*, CREAMED GREENS*, CRISP BACON*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*
NO EGG MODIFICATIONS PLEASE

HM BREAKFAST TACOS \$16
SOFT SCRAMBLED CAGE FREE EGGS*, CRISP APPLEWOOD SMOKED BACON*, HERB SMASHED YUKON GOLD POTATOES*, COTIJA*, GUACAMOLE, COOKHOUSE SALSA ROJA, CREMA*, SERVED ON SOFT CORN TORTILLAS

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

MARKET HASH & TWO EGGS* ANY STYLE (GF) \$17.95
MARKET VEGGIES, SWEET & YUKON POTATOES*, BALSAMIC CARAMELIZED ONIONS*, CREAMED GREENS*, BACON CRUNCH*
+ADD CHEESE* \$1.50

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

GRAVLAX PLATE* \$17.25
COOKHOUSE GRAVLAX*, BIALY*, CHIVE CREAM CHEESE*, PICKLED RED ONION, CAPERS, FIELD GREENS

OG COOKHOUSE OMELET* (VG) \$17
ROASTED CREMINI AND SHIITAKE MUSHROOMS*, BALSAMIC CARAMELIZED ONIONS*, SPINACH, FONTINA*, PECORINO*, WHITE CHEDDAR*, PARMESAN*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES* OR A BISCUIT*
+ ADD BACON* \$4
+ SUB EGG WHITES* \$3

BLISS BOWL (VG) \$17.25
DARK LEAFY GREENS, RADICCHIO, ROASTED SWEET POTATO & CAULIFLOWER, TURMERIC PICKLED VEG, WHITE BEANS, CRISPY BROWN RICE, APPLE, DRIED APRICOT, SHEEP'S MILK FETA*, SPICED ALMONDS*, TOSSED IN A TAHINI LEMON VINAIGRETTE*
+ ADD ROASTED CHICKEN BREAST \$7.50
+ ADD FRIED CHICKEN THIGH* \$7
(a thigh is dark meat)
+ ADD AVOCADO \$3.50

COLD NOODLE SALAD (VG) \$17.25
MARINATED SOBA NOODLES, QUICK-PICKLED CUCUMBERS & RED ONIONS, CARROTS, MINT, MIXED GREENS TOSSED IN A CASHEW-CREAM DRESSING*, TOPPED WITH ROASTED CASHEWS* & FRIED SHALLOTS
+ ADD ROASTED CHICKEN BREAST \$7.50
+ ADD FRIED CHICKEN THIGH* \$7
(a thigh is dark meat)

GRILLED CHEESE* & SOUP (VG) \$14
FONTINA*, PECORINO*, WHITE CHEDDAR*, PARMESAN*
CHEESES BETWEEN PRESSED CHEESY SOURDOUGH*, GARLIC AIOLI*, SPICY TOMATO SOUP
+ ADD AVOCADO \$3.50
+ ADD TOMATO \$1
+ ADD BACON* \$4

served with herb smashed yukon gold potatoes

CHICKEN BREAST CLUB* \$17.75
MARINATED CHICKEN BREAST, GREEN GODDESS DRESSING*, RIPE AVOCADO, PRESSED CHEESY SOURDOUGH*
+ ADD BACON* \$4

B.L.T.* \$15.95
APPLEWOOD SMOKED BACON*, TOMATO, ICEBERG LETTUCE, GARLIC AIOLI*, PRESSED CHEESY SOURDOUGH*
+ ADD AVOCADO \$3.50

ITALIAN CLUB* \$17.75
SLICED SOPPRESSATA, PROVOLONE*, TOMATO, BASIL PESTO, PEPPERONCINI, ITALIAN DRESSED GREENS, PRESSED CHEESYSOURDOUGH*

HOUSE BURGER \$18.95
COOKHOUSE GROUND-BEEF BLEND, BALSAMIC CARAMELIZED ONIONS*, WHITE CHEDDAR*, ARUGULA, GRAIN MUSTARD AIOLI*, SERVED ON PARKER HOUSE BUN*

• sides •

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| TWO CAGE FREE EGGS* | \$5.85 | COOKHOUSE BISCUIT* | \$2.85 |
| APPLEWOOD SMOKED BACON* | \$4.75 | HERB SMASHED YUKON GOLD POTATOES* | \$4.50 |
| PORK/CHICKEN LINKS* | \$4.75 | COOKHOUSE BIALY* | \$3.50 |
| HOUSE BRINED & CRISPY FRIED CHICKEN THIGH* | \$8.50 | FIELD GREENS ~ SHERRY MUSTARD DRESSING | \$4.50 |
| MARINATED THINLY POUNDED CHICKEN BREAST | \$9 | 1/2 AVOCADO | \$4.25 |
| CHIVE CREAM CHEESE* | \$1.50 | SLICED TOMATO | \$3.25 |
| SEASONAL FRUIT CUP | \$6.50 | COOKHOUSE SALSA ROJA | \$1.95 |

**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.



hen mother COOKHOUSE

alpharetta - BEVERAGES



• non-alcoholic drinks •

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

• barista made •

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|---------------------------------|--------|--|--------|
| ESPRESSO | \$4 | GOLDEN LATTE* | \$6.45 |
| AMERICANO | \$4 | CHAI BOX LATTE* | \$6.85 |
| CORTADO* | \$4.25 | ICED LAVENDER MATCHA LATTE* | \$6.85 |
| CAPPUCCINO* | \$4.75 | ICED STRAWBERRY MATCHA LATTE* | \$7.25 |
| LATTE* | \$5.85 | SUBSTITUTE OAT MILK \$0.85 | |
| PEACH WHITE CHOCOLATE MOCHA* | \$7.50 | SYRUP FLAVORS \$0.35 LAVENDER, CARDAMOM-MINT, VANILLA | |
| | | SEASONAL SYRUP FLAVORS \$1 STRAWBERRY, ORANGE MOCHA, WHITE CHOCOLATE PEACH all seasonal syrups contain dairy | |
| | | MOST BEVERAGES CAN BE HOT OR COLD | |

• wine •

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| MIMOSA HOUSE SQUEEZED OJ | \$14/\$52 |
| BELLINI SEE SPECIALS FOR SEASONAL FLAVOR | \$14/\$52 |
| SANGRIA SEE SPECIALS FOOR SEASONAL FLAVOR | \$14/\$52 |
| PROSECCO POGGIO COSTA | \$13 |
| PROSECCO ROSE POGGIO COSTA | \$13 |
| SAUVIGNON BLANC KOHA | \$14 |
| CHARDONNAY SEAN MINOR | \$14 |

• beer •

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| CLASSIC CITY LAGER* CREATURE COMFORTS BREWING CO. | \$8 |
| SUMMER LIME MEXICAN-STYLE LAGER* HIGHLAND BREWING CO. | \$9 |
| HM MICHELADA* SUMMER LIME LAGER, COOKHOUSE BLOODY MARY MIX | \$13 |

• cookhouse cocktails •

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| BRUNCH PUNCH 03 RUM, KEY LIME, PINEAPPLE, COCONUT CREMA | \$14 | WATERMELON REFRESHER TEQUILA, RIPE WATERMELON PUREE, AGAVE, MINT, FRESH LIME JUICE | \$15 |
| JUST THE RIGHT AMOUNT BOURBON, CARDAMOM, MINT, GINGER, CITRUS, BITTERS | \$14 | IT'S NOT A PALOMA TEQUILA, GRAPEFRUIT JUICE, CITRUS, VANILLA | \$14 |
| ESPRESSO FRAPPINI* VODKA, CHOCOLATE COFFEE CREAM LIQUEUR, HALF & HALF, INSTANT COFFEE | \$14 | SCREW THE HEN MOTHER (OUR TAKE ON THE CLASSIC SCREWDRIER) VODKA, FRESH OJ, POMEGRANATE-TARRAGON SYRUP | \$14 |
| HEN MOTHER SUNRISE TEQUILA, FRESH OJ, POMEGRANATE-TARRAGON SYRUP | \$14 | STRAWBERRY CHILE LEMON DROP VODKA, STRAWBERRY ARBOL SYRUP, LEMON | \$15 |
| HM BLOODY MARY VODKA, COOKHOUSE BLOODY MARY MIX | \$13 | FRENCHIER THAN A 75 GIN, ELDERFLOWER, CREME DE VIOLETTE, CITRUS, BUBBLES, ORANGE BITTERS | \$15 |

DON'T SEE SOMETHING YOU FANCY? WE'LL SEE WHAT WE CAN CREATE

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