

hen mother COOKHOUSE

alpharetta - WEEKEND

• sweet •

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

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

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, VG) \$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*

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* \$13.95
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

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

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 WHITE* \$3

TWO CAGE FREE EGGS* \$5.85
APPLEWOOD
SMOKED BACON* \$4.75
PORK/CHICKEN LINKS* \$4.75
HOUSE BRINED & FRIED
CRISPY CHICKEN THIGH* \$8.50
(a thigh is DARK meat)

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

XXL COOKHOUSE CHICKEN
BISCUIT* \$19
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)

HOUSE BURGER \$18.95
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 •

COOKHOUSE BISCUIT* \$2.85
HERB SMASHED YUKON
GOLD POTATOES* \$4.50
COOKHOUSE BIALY* \$3.50
CHIVE CREAM CHEESE* \$1.50

• rotating •

PASTRIES

SEASONAL QUICHE

TODAY'S MELT

SPECIALTY TOAST



SCAN HERE
FOR SPECIALS

SEASONAL FRUIT CUP \$6.50
1/2 AVOCADO \$4.25
SLICED TOMATO \$3.25
FIELD GREENS ~
SHERRY MUSTARD DRESSING \$4.50
COOKHOUSE SALSA ROJA \$1.95

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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alpharetta - 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
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 •

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 •

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

• beer •

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 •

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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