

# 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)

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

SCAN HERE  
FOR SPECIALS

• savory •

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

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

• sides •

TWO CAGE FREE EGGS\* \$5.85  
PORK/CHICKEN LINKS\* \$4.75  
APPLEWOOD  
SMOKED BACON\* \$4.75  
HOUSE BRINED & FRIED CRISPY  
CHICKEN THIGH\* \$8  
(a thigh is DARK meat)  
MARINATED THINLY POUNDED  
CHICKEN BREAST \$8.50  
FIELD GREENS ~  
SHERRY MUSTARD DRESSING \$4.50  
SWEET FRIES\* \$4.50

COOKHOUSE BISCUIT\* \$2.85  
HERB SMASHED YUKON  
GOLD POTATOES\* \$4.50  
COOKHOUSE BIALY\* \$3.50  
CHIVE CREAM CHEESE\* \$1.50  
SEASONAL FRUIT CUP \$6.50  
1/2 AVOCADO \$4.25  
SLICED TOMATO \$3.25  
COOKHOUSE SALSA ROJA \$1.95

• 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)

COOKHOUSE CHICKEN  
CAESAR SALAD \$23  
HEARTS OF ROMAINE, ARUGULA, PARMESAN  
REGGIANO\*, APPLEWOOD BACON CRUNCH\*, LEMONY  
MARIANATED ANCHOVIES\*, BASIL PESTO, TOASTED  
SOURDOUGH BREAD CRUMBS\* TOSSED IN COOKHOUSE  
CAESAR DRESSING\*  
TOPPED WITH CHOICE OF ROASTED CHECKEN BREAST  
OR HOUSE BRINED & FRIED CRISPY CHICKEN THIGH\*  
+ ADD AVOCADO \$3.50 (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\*

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

## 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	\$7.50
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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