

# 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

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

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

• sides •

**TWO CAGE FREE EGGS\*** \$5.85  
**APPLEWOOD SMOKED BACON\*** \$4.75  
**PORK/CHICKEN LINKS\*** \$4.75  
**HOUSE BRINED & CRISPY FRIED CHICKEN THIGH\*** \$8.50  
**MARINATED THINLY POUNDED CHICKEN BREAST** \$9  
**CHIVE CREAM CHEESE\*** \$1.50  
**SEASONAL FRUIT CUP** \$6.50

**COOKHOUSE BISCUIT\*** \$2.85  
**HERB SMASHED YUKON GOLD POTATOES\*** \$4.50  
**COOKHOUSE BIALY\*** \$3.50  
**FIELD GREENS ~ SHERRY MUSTARD DRESSING** \$4.50  
**1/2 AVOCADO** \$4.25  
**SLICED TOMATO** \$3.25  
**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 •

PEACH COFFEE ROASTERS COFFEE - REGULAR/DECAF	\$3.25/3.60	FRESH SQUEEZED OJ - 10oz	\$4.50
		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
SWEET/UNSWEET ICED TEA	\$3.35	DIET COKE/SPRITE	\$3.50
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 BLUEBERRY 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 BLUEBERRY, WHITE CHOCOLATE PEACH all seasonal syrups contain dairy	
		MOST BEVERAGES CAN BE HOT OR COLD	

### • wine •

MIMOSA HOUSE SQUEEZED OJ	\$14/\$52
BELLINI RASPBERRY-PASSIONFRUIT	\$14/\$52
SUMMER SANGRIA ROSE BUBBLES, GINGER, RUM, ORANGE ARBOL SYRUP, PINEAPPLE ACV REDUCTION, CRAN-POMEGRANATE TARRAGON SYRUP	\$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

### • mocktails •

TURMERIC TONIC TAKEOVER TURMERIC, GINGER, CITRUS JUICES, TONIC + MAKE IT SEXY: VODKA RECOMMENDED \$5	\$9.50
SPA WATER CUCUMBER, APPLE CIDER VINEGAR SIMPLE SYRUP, MINT, SODA WATER + MAKE IT SEXY: GIN RECOMMENDED \$5	\$10
CHERRY CHIA GOODNESS CHIA SEEDS, CHERRY THYME PUREE, CITRUS, SODA WATER + MAKE IT SEXY: TEQUILA RECOMMENDED \$5	\$11

### • 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
ADULT COOLADE BOURBON, CRAN-POMEGRANATE TARRAGON, RASPBERRY PASSIONFRUIT PUREE, CITRUS, AROMATIC BITTERS	\$15	SCREW THE HEN MOTHER (OUR TAKE ON THE CLASSIC SCREWDRIVER) VODKA, FRESH OJ, POMEGRANATE-TARRAGON SYRUP	\$14
HEN MOTHER SUNRISE TEQUILA, FRESH OJ, POMEGRANATE-TARRAGON SYRUP	\$14	ESPRESSO FRAPPINI* VODKA, CHOCOLATE COFFEE CREAM LIQUEUR, HALF & HALF, INSTANT COFFEE	\$14
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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