

# 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

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\*

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)

• sides •

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)

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

FIELD GREENS ~  
SHERRY MUSTARD DRESSING

\$4.50

COOKHOUSE SALSA ROJA

\$1.95

PASTRIES  
OMELET OF THE DAY  
SEASONAL QUICHE  
TODAY'S MELT  
SPECIALTY TOAST



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

### • mocktails •

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

### • cookhouse cocktails •

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

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

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