



hen mother COOKHOUSE specials



RASPBERRY- PASSION FRUIT BELLINI

COOKHOUSE RASPBERRY-PASSIONFRUIT SYRUP, PROSECCO

\$14/52

SPINACH, ARTICHOKE, & BACON QUICHE

PATE BRISEE CRUST*, SPINACH, ARTICHOKE HEARTS, CRISPY APPLEWOOD SMOKED BACON, FONTINA*, PARMESAN*, PECORINO*, CABOT WHITE CHEDDAR*, EGG CUSTARD*, AND SERVED WITH HERB SMASHED YUKON GOLD POTATOES*

\$17

OG COOKHOUSE OMELET

ROASTED CREMINI AND SHIITAKE MUSHROOMS*, BALSAMIC CARAMELIZED ONIONS*, SPINACH, FONTINA*, PECORINO*, WHITE CHEDDAR*, PARMESAN*, SERVED WITH HERB SMASHED YUKON GOLD POTATOES* OR A BISCUIT*

\$17

+ ADD BACON \$4

+ SUB EGG WHITES* \$3

SHAKSHOUKA TOAST

CHEESY SOURDOUGH BOULEE* TOPPED WITH STEWED SPICED TOMATOES, TOASTED AND FINISHED WITH FRESH HERBS, KALAMATA OLIVES, BLANCHED SULTANAS, SHEEP'S MILK FETA*, TAHINI VINAIGRETTE*, TURMERIC ALMONDS* AND ZA'ATAR CRUNCH*

\$18

+ADD TWO CAGE FREE EGGS ANY STYLE* \$3.25

+ADD AVOCADO

FRIED CHICKEN CAESAR MELT

HOUSE BRINED & FRIED CRISPY CHICKEN THIGH*, HEARTS OF ROMAINE, COOKHOUSE CAESAR DRESSING*, BASIL PESTO, FRESH MOZZERALLA*, PRESSED BETWEEN TWO SLICES OFF CHEESY SOURDOUGH BOULEE*

\$18

+ADD TWO CAGE FREE EGGS ANY STYLE* \$3.25

BRISKET MELT

RED WINE BRAISED BRISKET, HORSERADISH AIOLI, CARAMELIZED ONIONS, PEPPERONCINI, AND ARUGULA PRESSED BETWEEN CHEESY SOURDOUGH SERVED WITH YUKON SMASHED POTATOES

\$18.25

+ADD TWO CAGE FREE EGGS ANY STYLE* \$3.25

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.