



# hen mother COOKHOUSE specials



## **TOMATO PIE** SERVED LUKEWARM

**\$17**

PATE BRISEE CRUST\*, RIPE TOMATOES, GARLIC AIOLI\*, FONTINA\*, PARMESAN\*, PECORINO\*, WHITE CHEDDAR\*, SERVED WITH HERB SMASHED YUKON GOLD POTATOES\*

## **OG COOKHOUSE OMELET**

**\$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

## **SHAKSHOUKA TOAST**

**\$18**

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\*

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

+ADD AVOCADO \$3.50

## **FRIED CHICKEN CAESAR MELT**

**\$18**

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

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

## **BRISKET & GRITS**

**\$19**

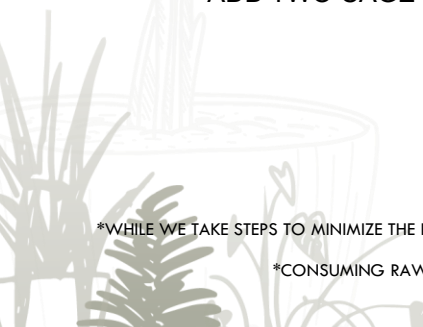
SEARED RED WINE-BRAISED BRISKET, ROASTED CREMINI & SHIITAKE MUSHROOMS, SUMMER CORN ESQUITES, & TOMATILLO CREMA SERVED OVER CHEESY STONE MILLED GRITS, TOPPED WITH PEPITA-TORTILLA CRUNCH

+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.





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### **RASPBERRY- PASSION FRUIT BELLINI**

COOKHOUSE RASPBERRY-PASSIONFRUIT SYRUP, PROSECCO

**\$14/52**

### **BUENAVEZA SALT & LIME LAGER**

STONE BREWING'S BAJA-INSPIRED MEXICAN LAGER BREWED WITH SEA SALT & LIME

**\$8**

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