

hen mother COOKHOUSE

johns creek - WEEKDAY

• sweet •

FLUFFY BROWN BUTTER
BUTTERMILK PANCAKES* (VG) \$15.50
TWO STACK, SOFT BUTTER*, PURE VERMONT MAPLE
SYRUP
please allow 20 min but absolutely worth it!!

BAKED BRIOCHE
FRENCH TOAST* (VG) \$15.50
SEASONAL POACHED FRUIT, WHIPPED CUSTARD*

CHICKEN & WAFFLE* \$18.95
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 •

TWO EGGS* ANY STYLE (VG) \$11.75
HERB SMASHED YUKON GOLD POTATOES* AND A
COOKHOUSE BISCUIT*
+ SUB EGG WHITES* \$3.25
+ ADD CHEESE* \$1.75

BREAKFAST EGG*
SANDWICH \$14.25
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* \$17.75
SEE SPECIALS FOR DESCRIPTION
+ ADD TWO EGGS* \$3.95

MARKET HASH & TWO
EGGS* ANY STYLE (GF) \$17.95
MARKET VEGGIES, SWEET & YUKON GOLD POTATOES*,
BALSAMIC CARAMELIZED ONIONS*, CREAMED GREENS*,
BACON CRUNCH*
+ ADD CHEESE* \$1.75

BACON OMELET* \$17.50
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* \$3.25

EGG WHITE
VEGGIE OMELET* (VG) \$18
BROCCOLI, SPINACH, MUSHROOMS*
SERVED WITH EITHER HERB SMASHED YUKON GOLD
POTATOES* OR BISCUIT*
+ ADD CHEESE* \$1.75

ENERGY BOWL (VG) \$16.75
MARKET VEGGIES, QUINOA, FARRO, SHREDDED KALE &
CABBAGE, SEEDY NUT CRUNCH*
+ ADD TWO EGGS* \$3.95
+ ADD AVOCADO \$3.75
+ ADD ROASTED CHICKEN BREAST \$8.50
+ ADD FRIED CHICKEN THIGH* \$8
(a thigh is dark meat)

GRAVLAX PLATE* \$18.25
COOKHOUSE GRAVLAX* & BIALY*, CHIVE CREAM
CHEESE*, PICKLED RED ONIONS, CAPERS, FIELD GREENS

• lunch •

HARVEST SALAD (VG) \$17.25
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 \$8.50
+ ADD FRIED CHICKEN THIGH* \$8
(a thigh is dark meat)

COOKHOUSE CHICKEN
CAESAR SALAD \$23
HEARTS OF ROMAINE, ARUGULA, PARMESAN
REGGIANO*, APPLEWOOD BACON CRUNCH*, LEMONY
MARINATED 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 \$3.75 (a thigh is DARK meat)

GRILLED CHEESE* & SOUP (VG) \$15.50
FONTINA*, PARMESAN*, PECORINO*, WHITE CHEDDAR*
CHEESES BETWEEN PRESSED CHEESY SOURDOUGH*,
GARLIC AIOLI*, SPICY TOMATO SOUP
+ ADD AVOCADO \$3.75
+ ADD TOMATO \$1
+ ADD BACON* \$4.25

CHICKEN BREAST CLUB* \$18.25
MARINATED CHICKEN BREAST, ARUGULA, GREEN
GODDESS DRESSING*, RIPE AVOCADO, PRESSED CHEESY
SOURDOUGH*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*
+ ADD BACON* \$4.25

B.L.T.* \$16.95
APPLEWOOD SMOKED BACON*, TOMATO, ICEBERG
LETTUCE, GARLIC AIOLI*, PRESSED CHEESY SOURDOUGH*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*
+ ADD AVOCADO \$3.75

ITALIAN CLUB \$18.25
SLICED SOPPRESSATA, PROVOLONE*, TOMATO, BASIL
PESTO, PEPPERONCINI, ITALIAN DRESSED GREENS,
PRESSED CHEESY SOURDOUGH*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*

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*

• sides •

TWO CAGE FREE EGGS*	\$5.95	COOKHOUSE BISCUIT*	\$3
PORK/CHICKEN LINKS*	\$5.50	HERB SMASHED YUKON GOLD POTATOES*	\$4.75
APPLEWOOD SMOKED BACON*	\$5.50	COOKHOUSE BIALY*	\$3.75
HOUSE BRINED & FRIED CRISPY CHICKEN THIGH* (a thigh is DARK meat)	\$8.75	CHIVE CREAM CHEESE*	\$1.75
MARINATED THINLY POUNDED CHICKEN BREAST	\$9.25	SEASONAL FRUIT CUP	\$6.75
FIELD GREENS ~ SHERRY MUSTARD DRESSING	\$4.75	1/2 AVOCADO	\$4.50
SWEET FRIES*	\$4.75	SLICED TOMATO	\$3.25
		COOKHOUSE SALSA ROJA	\$1.95

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.

SCAN HERE
FOR SPECIALS

hen mother COOKHOUSE

johns creek - BEVERAGES

• non-alcoholic drinks •

PEACH COFFEE ROASTERS
COFFEE - REGULAR/DECAF
bottomless

~Local Roaster~
\$4/4.25

MILK*

\$3.50

PEACH COFFEE ROASTERS
ICED COFFEE
bottomless

~Local Roaster~
\$4.50

CHOCOLATE MILK*

\$4.25

ICED LAVENDER MATCHA*

\$7

SUBSTITUTE OAT OR ALMOND* MILK \$1
SEE SPECIALS FOR AVAILABLE SYRUP FLAVORS

BOTTLED BUBBLE WATER

\$3.50

MEXICAN COCA-COLA

\$4.50

LOOSE LEAF HOT TEA
EARL GREY, MINT, GREEN

\$3.75

DIET COKE/SPRITE

\$3.75

HOT CHOCOLATE*

\$3.85

TURMERIC TONIC TAKEOVER
TURMERIC, GINGER, CITRUS JUICES, TONIC

\$9

FRESH SQUEEZED OJ - 10oz

\$4.75

SWEET/UNSWEET ICED TEA
bottomless

\$3.75

HEALTH-ADE KOMBUCHA
GINGER LEMON, PINK LADY APPLE, BERRY LEMONADE

\$6.95

SIDE OF OAT OR ALMOND* MILK \$1

SEE SPECIALS FOR AVAILABLE
HOUSEMADE SYRUP FLAVORS \$0.75

• alcoholic drinks •

HM BLOODY MARY

\$13

SAKE, COOKHOUSE BLOODY MARY MIX

MIMOSA

\$14/\$56

HOUSE SQUEEZED OJ

BELLINI

\$14/\$56

SEE SPECIALS FOR SEASONAL FLAVOR

FRENCH BUBBLES

\$13/\$52

DUC DE VALMER

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