

hen mother COOKHOUSE

alpharetta - WEEKDAY

• sweet •

CHICKEN & WAFFLE* \$18.95
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) \$15.50
TWO STACK, SOFT BUTTER*, PURE VERMONT MAPLE SYRUP
please allow 20 min but absolutely worth it!!

OAT HOT CAKES (GF) \$17.50
WHOLE OATS, QUINOA, FLAX & HEMP SEED HOT CAKES TOPPED WITH COOKHOUSE GRANOLA*, SEASONAL POACHED FRUIT, 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*

CHIA PUDDING BOWL (GF, DF, VG) \$18
COCONUT CHIA PUDDING, COOKHOUSE GRANOLA*, SEASONAL FRUIT

• savory •

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

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

HM BREAKFAST TACOS \$16.75
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

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

SEASONAL AVOCADO TOAST* \$17.75
SEE SPECIALS FOR DESCRIPTION
+ ADD TWO EGGS* \$3.95

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

OG COOKHOUSE OMELET* (VG) \$17.50
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* \$4.25
+ SUB EGG WHITES* \$3.25

• lunch •

BLISS BOWL (VG) \$17.50
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 \$8.50
+ ADD FRIED CHICKEN THIGH* \$8
(a thigh is dark meat)
+ ADD AVOCADO \$3.75

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*, PECORINO*, WHITE CHEDDAR*, PARMESAN*
CHEESES BETWEEN PRESSED CHEESY SOURDOUGH*, GARLIC AIOLI*, SPICY TOMATO SOUP
+ ADD AVOCADO \$3.75
+ ADD TOMATO \$1
+ ADD BACON* \$4.25

served with herb smashed yukon gold potatoes

CHICKEN BREAST CLUB* \$18.25
MARINATED CHICKEN BREAST, ARUGULA, GREEN GODDESS DRESSING*, RIPE AVOCADO, PRESSED CHEESY SOURDOUGH*
+ ADD BACON* \$4.25

B.L.T.* \$16.95
APPLEWOOD SMOKED BACON*, TOMATO, ICEBERG LETTUCE, GARLIC AIOLI*, PRESSED CHEESY SOURDOUGH*
+ ADD AVOCADO \$3.75

ITALIAN CLUB* \$18.25
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*	\$5.95	COOKHOUSE BISCUIT*	\$3
APPLEWOOD SMOKED BACON*	\$5.50	HERB SMASHED YUKON GOLD POTATOES*	\$4.75
PORK/CHICKEN LINKS*	\$5.50	COOKHOUSE BIALY*	\$3.75
HOUSE BRINED & CRISPY FRIED CHICKEN THIGH* (a thigh is DARK meat)	\$8.75	FIELD GREENS ~ SHERRY MUSTARD DRESSING	\$4.75
MARINATED THINLY POUNDED CHICKEN BREAST	\$9.25	1/2 AVOCADO	\$4.50
CHIVE CREAM CHEESE*	\$1.75	SLICED TOMATO	\$3.25
SEASONAL FRUIT CUP	\$6.75	COOKHOUSE SALSA ROJA	\$1.95

ALL PARTIES OF 5
OR MORE WILL HAVE A
20% GRATUITY
ADDED TO CHECKS

**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 bottomless	~Local Roaster~ \$4/4.25	FRESH SQUEEZED OJ - 10oz	\$4.75
		MILK*	\$3.50
PEACH COFFEE ROASTERS ICED COFFEE bottomless	~Local Roaster~ \$4.50	CHOCOLATE MILK*	\$4.25
LOOSE LEAF HOT TEA EARL GREY, MINT, GREEN	\$3.75	BOTTLED BUBBLE WATER	\$3.50
HOT CHOCOLATE*	\$3.85	MEXICAN COLA	\$4.50
SWEET/UNSWEET ICED TEA bottomless	\$3.75	DIET COKE/SPRITE	\$3.75
BOB'S ICED TEA CARDAMOM MINT SYRUP	\$3.95	HEALTH-ADE KOMBUCHA GINGER LEMON, PINK LADY APPLE, BERRY LEMONADE	\$6.95

• barista made •

ESPRESSO	\$4.25	GOLDEN LATTE*	\$6.75
AMERICANO	\$4.25	CHAI BOX LATTE*	\$6.95
CORTADO*	\$4.50	ICED LAVENDER MATCHA LATTE*	\$7
CAPPUCCINO*	\$5.25	SUBSTITUTE OAT OR ALMOND* MILK \$1	
LATTE*	\$6.50	HOUSEMADE SYRUP FLAVORS \$0.75 LAVENDER, CARDAMOM-MINT, VANILLA, SIMPLE SYRUP	
ASK ABOUT SIGNATURE SEASONAL COFFEE & MATCHA		SIGNATURE SEASONAL HOUSEMADE SYRUP FLAVORS \$1.50 SEE SPECIALS	
		MOST BEVERAGES CAN BE HOT OR COLD	

• wine •

MIMOSA HOUSE SQUEEZED OJ	\$14/\$56
SEASONAL BELLINI SEE SPECIALS	\$14/\$56
SEASONAL SANGRIA SEE SPECIALS	\$14/\$56
PROSECCO ROSE POGGIO COSTA	\$13
SAUVIGNON BLANC KOHA	\$14
CHARDONNAY SEAN MINOR	\$14

• beer •

CLASSIC CITY LAGER* CREATURE COMFORTS BREWING CO.	\$8.50
ROTATING BEER SEE SPECIALS	\$9.50
HM MICHELADA* LAGER, COOKHOUSE BLOODY MARY MIX	\$13

• mocktails •

TURMERIC TONIC TAKEOVER TURMERIC, GINGER, CITRUS JUICES, TONIC + MAKE IT SEXY: VODKA RECOMMENDED \$5.50	\$10
SPA WATER CUCUMBER, APPLE CIDER VINEGAR SIMPLE SYRUP, MINT, SODA WATER + MAKE IT SEXY: GIN RECOMMENDED \$5.50	\$11
CHERRY CHIA GOODNESS CHIA SEEDS, CHERRY THYME PUREE, CITRUS, SODA WATER + MAKE IT SEXY: TEQUILA RECOMMENDED \$5.50	\$11.50

• cookhouse cocktails •

THAT GREEN DRINK HOUSE-INFUSED BASIL WHITE RUM, COCONUT CREAM, BASIL SYRUP, BALSAMIC GLAZE (trust us)	\$15	IT'S NOT A PALOMA TEQUILA, GRAPEFRUIT JUICE, CITRUS, VANILLA	\$14
JUST THE RIGHT AMOUNT BOURBON, CARDAMOM, MINT, GINGER, CITRUS, BITTERS	\$14	HM BLOODY MARY VODKA, COOKHOUSE BLOODY MARY MIX	\$13
APPLE CRISP BOURBON, GRANNY SMITH APPLE SYRUP, CITRUS, SOY LECITHIN	\$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
PRETTY = TROUBLE TEQUILA, CHERRY THYME PUREE, VANILLA, SOY LECITHIN*	\$15	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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