

hen mother **COOKHOUSE**

alpharetta - WEEKEND



sweet •

• savorv •

rotating

CINNAMON ROLL* (VG) \$8.95 SAIGON CINNAMON, PECAN & CREAM CHEESE GLAZE*

BREAKFAST EGG* \$14.25 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

MARKET VEGGIES, SWEET & YUKON POTATOES* BALSAMIC CARAMELIZED ONIONS*, CREAMED GREENS*, **BACON CRUNCH***

+ADD CHEESE* \$1.75

MARKET HASH & TWO

EGGS* ANY STYLE (GF)

OMELET OF THE DAY SEASONAL OUICHE TODAY'S MELT SPECIALTY TOAST

CHIA PUDDING BOWL \$18 (GF, DF, VG)

COCONUT CHIA PUDDING, COOKHOUSE GRANOLA*, SEASONAL FRUIT

FLUFFY BROWN BUTTER

SYRUP

BUTTERMILK PANCAKES* (VG)

\$15.50 TWO STACK, SOFT BUTTER*, PURE VERMONT MAPLE

please allow 20 min but absolutely worth it!!

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

XXL COOKHOUSE CHICKEN BISCUIT*

XXL COOKHOUSE BISCUIT*, HOUSE BRINED & FRIED CRISPY CHICKEN THIGH*, COOKHOUSE PIMENTO CHEESE*, SWEET SAMBAL CHILI GLAZE, COOKHOUSE QUICK PICKI FS

SERVED WITH HERB SMASHED YUKON GOLD POTATOES*

+ ADD TWO EGGS* \$3.95

(a thigh is DARK meat)

\$17.95

\$19.75

OAT HOT CAKES (GF, VG) \$17.50 WHOLE OATS, OUINOA, 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 \$15.50 FRENCH TOAST* (VG) 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

PORK/CHICKEN LINKS*

HOUSE BRINED & FRIED CRISPY CHICKEN THIGH*

HOUSE BURGER \$18.95 COOKHOUSE GROUND-BEEF BLEND, BALSAMIC CARAMELIZED ONIONS*, WHITE CHEDDAR*, ARUGULA GRAIN MUSTARD AIOLI*, SERVED ON PARKER HOUSE SERVED WITH HERB SMASHED YUKON GOLD POTATOES*



FOR SPECIALS

• sides •

TWO CAGE FREE EGGS* APPLEWOOD **SMOKED BACON***

GOLD POTATOES*

\$5.50

(a thigh is DARK meat)

COOKHOUSE BISCUIT*

HERB SMASHED YUKON

COOKHOUSE BIALY*

CHIVE CREAM CHEESE*

\$3 SEASONAL FRUIT CUP

\$1.75 COOKHOUSE SALSA ROJA

1/2 AVOCADO

SLICED TOMATO

FIELD GREENS ~

SHERRY MUSTARD DRESSING \$4.50

\$6.75

\$4.50

\$3.25

\$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.



hen mother cookhouse

alpharetta - BEVERAGES



C	• non-alcoholic drinks •			• barista made •				
	PEACH COFFEE ROASTERS COFFEE - REGULAR/DECAF	~Local Roaster~ \$4/4.25	FRESH SQUEEZED OJ - 10oz	\$4.75	ESPRESSO	\$4.25	GOLDEN LATTE*	\$6.75
	bottomless		MILK*	\$3.50	AMERICANO	\$4.25	CHAI BOX LATTE*	\$6.95
	PEACH COFFEE ROASTERS ICED COFFEE bottomless	~Local Roaster~ \$4.50	CHOCOLATE MILK*	\$4.25	CORTADO*	\$4.50	ICED LAVENDER MATCHA LA	ATTE* \$7
	LOOSE LEAF HOT TEA	\$3.75	BOTTLED BUBBLE WATER	\$3.50	CAPPUCCINO*	\$5.25	SUBSTITUTE OAT OR ALMONE HOUSEMADE SYRUP FLAVORS	
	HOT CHOCOLATE*	\$3.85	MEXICAN COLA	\$4.50	LATTE*	\$6.50	LAVENDER, CARDAMOM-MINT, SIMPLE SYRUP	
	SWEET/UNSWEET ICED TEA	\$3.75	DIET COKE/SPRITE	\$3.75	ASK ABOUT SIGNA	ATURE	SIGNATURE SEASAONL HOUSEMADE SYRUP FLAVORS SEE SPECIALS	\$ \$1.50
	BOB'S ICED TEA CARDAMOM MINT SYRUP	\$3.95	HEALTH-ADE KOMBUCHA GINGER LEMON, PINK LADY APPLE, BERRY LEMONADE	\$6.95	SEASONAL COFFEE 8	MAICHA	MOST BEVERAGES CAN BE HO	T OR COLD
Ź	• wine •		• beer •		• cookhouse cocktails •			
	MIMOSA HOUSE SQUEEZED OJ	\$14/\$56	CLASSIC CITY LAGER* CREATURE COMFORTS BREWING CO.	\$8.50	THAT GREEN DRINK HOUSE-INFUSED BASIL WHITE F CREAM, BASIL SYRUP, BALSAMIO		IT'S NOT A PALOMA TEQUILA, GRAPEFRUIT JUICE, CITR	\$14 US, VANILLA
	SEASONAL BELLINI SEE SPECIALS	\$14/\$56	ROTATING BEER SEE SPECIALS	\$9.50	JUST THE RIGHT AMOUNT BOURBON, CARDAMOM, MINT, CITRUS, BITTERS		HM BLOODY MARY VODKA, COOKHOUSE BLOODY MA	\$13 RY MIX
	SEASONAL SANGRIA	\$14/\$56	HM MICHELADA* LAGER, COOKHOUSE BLOODY MARY N	\$13 MIX	APPLE CRISP BOURBON, GRANNY SMITH APP	\$15 PLE SYRUP,	SCREW THE HEN MOTHER (OURTAKE ON THE CLASSIC SCREWDRIVER) VODKA, FRESH OJ, POMEGRANATE SYRUP	\$14 E-TARRAGON
	SEL SPECIALS		• mocktails •		CITRUS, SOY LECITHIN		STRUP	
	PROSECCO ROSE POGGIO COSTA	\$13	TURMERIC TONIC TAKEOVER TURMERIC, GINGER, CITRUS JUICES, TONIC + MAKE IT SEXY: VODKA RECOMMENDE	\$10 ED \$5.50	HEN MOTHER SUNRISE TEQUILA, FRESH OJ, POMEGRAI SYRUP	\$14 NATE-TARRAGON	ESPRESSO FRAPPINI* VODKA, CHOCOLATE COFFEE CRE, HALF & HALF, INSTANT COFFEE	\$14 AM LIQUEUR,
	SAUVIGNON BLANC KOHA	\$14	SPA WATER CUCUMBER, APPLE CIDER VINEGAR SIMPLE SYRU SODA WATER + MAKE IT SEXY: GIN RECOMMENDED \$	<i>'</i>	PRETTY = TROUBLE TEQUILA, CHERRY THYME PURE SOY LECITHIN*	E, VANILLA,	FRENCHIER THAN A 75 GIN, ELDERFLOWER, CREME DE VIC CITRUS, BUBBLES, ORANGE BITTER	
	CHARDONNAY SEAN MINOR	\$14	CHERRY CHIA GOODNESS CHIA SEEDS, CHERRY THYME PUREE, CITRUS, SOI	\$11.50	DON'T SEE SOMETHING YOU FANCY? WE'LL SEE WHAT WE CAN CREATE			

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