

hen mother COOKHOUSE specials

FALL BELLINI

APPLES, PEARS, FALL SPICES, PROSECCO

\$14

FALL SANGRIA

SAUVIGNON BLANC, ZUCCA RABARBARO
LIQUEUR, CARDAMOM, MINT

\$14

BUENAVEZA SALT & LIME LAGER

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

\$8

CHAI MAMI

TEQUILA, CHAI SYRUP, LIME JUICE, TRIPLE SEC

\$15

DESSERT BEFORE BREAKFAST

ARBOL-INFUSED BOURBON, RASPBERRY-PASSION
FRUIT PUREE, CRANBERRY-ORANGE CHOCOLATE

\$16

PUMPKIN SPICE LATTE

CONDENSED MILK*, PUMPKIN PIE SYRUP,
CINNAMON

\$7.75

MAKE IT WORK

LEMON VERBENA SYRUP, CARDAMOM & ROSE
WATER, CITRUS-GINGER SYRUP, FIZZY GREEN TEA

\$11

PIMENTO BACON QUICHE

PATE BRISEE CRUST, COOKHOUSE PIMENTO CHEESE, CRISPY APPLEWOOD SMOKED BACON,
FONTINA, PARMESAN, PECORINO, CABOT WHITE CHEDDAR CHEESES, EGG CUSTARD, AND
SERVED WITH HERB SMASHED YUKON GOLD POTATOES

\$17.50

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*

\$17.50

+ ADD BACON \$4.25

+ SUB EGG WHITES* \$3.25

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* \$3.95

+ADD AVOCADO \$3.75

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* \$3.95

PORK BELLY HASH

\$19

BRAISED AND CRISP PORK BELLY, ROASTED APPLES AND BRUSSEL SPROUTS, YUKON GOLD
POTATOES, BALSAMIC CARAMELIZED ONION, AND FRESH MUSTARD GREENS OVER PARMESAN
CREAM, TOPPED WITH SOURDOUGH CRUNCH AND ROSEMARY GARLIC OIL

+ADD TWO CAGE FREE EGGS ANY STYLE* \$3.95

SEXY GRILLED CHEESE AND PUMPKIN LOBSTER SOUP

\$22

CHEESY SOURDOUGH, STUFFED WITH TALEGGIO AND TETE DE MOINE CHEESE, ROASTED
DELICATA SQUASH, SUNCHOKES AND CRISPY SAGE

+ADD BACON \$4.25 +ADD TWO CAGE FREE EGGS* \$3.95 +ADD AVOCADO \$3.75

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.