



hen mother COOKHOUSE specials



FALL BELLINI

APPLES, PEARS, FALL SPICES, PROSECCO

\$14

FALL SANGRIA

SAUVIGNON BLANC, ZUCCA RABARBARO LIQUEUR,
CARDAMOM, MINT

\$14

ADULT COOLADE

BOURBON, CRAN-POMEGRANATE TARRAGON, RASPBERRY
PASSIONFRUIT PUREE, CITRUS, AROMATIC BITTERS

\$15

BUENAVEZA SALT & LIME LAGER

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

\$9.50

PUMPKIN SPICE LATTE

CONDENSED MILK, PUMPKIN PIE SYRUP, CINNAMON

\$7.75

SIGNATURE SEASONAL SYRUP FLAVORS

APPLE CARAMEL*, PUMPKIN SPICE

\$1.25

AVOCADO TOAST

\$17.75

CHEESY SOURDOUGH BOULE, SLICED RIPE AVOCADO,
SAVORY PUMPKIN PUREE, POMEGRANATE, SEEDY NUT
CRUNCH, ARUGULA, SHERRY VINAIGRETTE, PARMESAN
REGGIANO SERVED WITH HERB SMASHED YUKON GOLD
POTATOES

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

PIMENTO QUICHE

\$17.50

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

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.

