



hen mother COOKHOUSE specials



STRAWBERRY BELLINI

\$14

FRESH STRAWBERRY PUREE, SIMPLE SYRUP, PROSECCO

WINTER SANGRIA

\$14

TAWNY PORT, POMEGRANATE, CRANBERRY, TARRAGON, LAMBRUSCO

SOUR CONTINUUM

\$9.50

SIX BRIDGES BREWING & CRAFT SPIRITS, CHERRY, CRANBERRY, CINNAMON

ALPHARETTA FOG

\$14

ORGEAT, BOURBON, VANILLA, EARL GREY HOT TEA, STEAMED HALF & HALF OUR MIX OF A LONDON FOG AND A HOT TODDY

“DETOX” TEA

\$11

CHILLED EARL GREY, CAYENNE APPLE CIDER VINEGAR REDUCTION, LEMON JUICE, VANILLA MOLASSES

ICED STRAWBERRY MATCHA LATTE*

\$7.50

COOKHOUSE STRAWBERRY MILK, JADE LEAF MATCHA

BROWN BUTTER ROSE LATTE*

\$7.75

COOKHOUSE BROWN BUTTER ROSE SYRUP, PEACH COFFEE ROASTERS ESPRESSO

SEASONAL SYRUP FLAVORS- ADD TO ANY DRINK!

CARAMEL*	\$1.25
CREAMSICLE*	\$1.25
ORANGE MOCHA*	\$1.25
BROWN BUTTER ROSE*	\$1.25
STRAWBERRY*	

CITRUS AVOCADO TOAST

\$17.75

CHEESY SOURDOUGH BOULE, RIPE AVOCADO, BLACK PEPPERCORN FETA CREAM, SEASONAL CITRUS, ARUGULA, CITRUS VINAIGRETTE, MACADAMIA NUT CRUNCH

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

PIZZA QUICHE

\$17.50

PATE BRISEE CRUST, SPICY ROASTED TOMATO, BASIL PESTO NUT FREE, FRESH BUFFALO MOZZARELLA, FONTINA, PARMESAN, PECORINO, CABOT WHITE CHEDDAR CHEESES, EGG CUSTARD, SERVED WITH HERB SMASHED YUKON GOLD POTATOES

TUNA MELT

\$18.75

CHEESY SOURDOUGH BOULE, COOKHOUSE TUNA SALAD, SEASONAL CITRUS, PICKLED RED ONIONS, SLICED APPLE, ARUGULA, CITRUS VINAIGRETTE, CHIVE-LEMON CREAM CHEESE

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

