

hen mother COOKHOUSE specials



CARROT CAKE SCONE*
GINGER TURMERIC GLAZE

\$6

MUSHROOM TOAST*

\$17.50

CHEESY SOURDOUGH BOULE*, ROASTED SHIITAKE & CREMINI MUSHROOMS*, GRAINY MUSTARD AIOLI*, TOPPED WITH ARUGULA TOSSED IN A GREEN GODDESS DRESSING*, SERVED WITH HERB SMASHED YUKON POTATOES*

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

+ADD BACON 4.25

+ADD AVOCADO \$3.75

CROQUE MADAME

\$18.75

SLICED SMOKED HAM, GRUYERE CHEESE*, DIJON, WHITE WINE SHALLOT, CORNICHON, PRESSED BETWEEN TWO SLICES OF CHEESY SOURDOUGH* TOPPED WITH BECHAMEL*, SERVED WITH HERB SMASHED YUKON GOLD POTATOES*

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

FLORENTINE OMELETE

\$17.50

BROCCOLI FLORETS, SPINACH, RED ONION, NUT FREE BASIL PESTO, WHITE CHEDDAR*, PECORINO*, FONTINA*, PARMESAN*, SERVED WITH CHOICE OF HERB SMASHED YUKON GOLD POTATOES* OR BISCUIT*

+ ADD BACON \$4.25

+ SUB EGG WHITES* \$3.25

BACON CAULIFLOWER QUICHE

\$17.50

PATE BRISEE CRUST*, ROASTED CAULIFLOWER FLORETS, BACON, SHEEP'S MILK FETA*, FONTINA*, PECORINO*, PARMESAN* AND WHITE CHEDDAR CHEESES*, SERVED WITH HERB SMASHED YUKON GOLD POTATOES*

GRAVLAX AND POTATO TART (GF)

\$20

YUKON POTATO CRUST, COOKHOUSE GRAVLAX*, LEMON CHIVE CREAM CHEESE*, SAVORY EGG CUSTARD*, APPLE PUREE, SERVED WITH ARUGULA, FRESH DILL, APPLES & CITRUS, TOSSED IN CITRUS VINAIGRETTE

STRAWBERRY BELLINI **\$14**
FRESH STRAWBERRY PUREE, SIMPLE SYRUP, FRENCH BUBBLES

SPRING SANGRIA* **\$14**
SAUVIGNON BLANC, PINEAPPLE, ORGEAT*, CITRUS

ADULT MILKSHAKE* **\$14**
VODKA, VANILLA, STRAWBERRY, HALF&HALF*, CHOCOLATE BITTERS

SOUR CONTINUUM **\$9.50**
SIX BRIDGES BREWING & CRAFT SPIRITS, CHERRY, CRANBERRY, CINNAMON

BUENAWEZA SALT & LIME LAGER **\$8**
STONE BREWING'S BAJA-INSPIRED MEXICAN LAGER BREWED WITH SEA SALT & LIME

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 **\$1.25**
ADD TO ANY DRINK!
CARAMEL*
BROWN BUTTER ROSE*
STRAWBERRY*

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.