

# hen mother COOKHOUSE

alpharetta - WEEKEND

• sweet •

• savory •

• rotating •

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

CHIA PUDDING BOWL \$18  
(GF, DF, VG)  
COCONUT CHIA PUDDING, COOKHOUSE GRANOLA\*,  
SEASONAL FRUIT

FLUFFY BROWN BUTTER BUTTERMILK PANCAKES\* (VG) \$15.50  
TWO STACK, SOFT BUTTER\*, HOT PURE VERMONT MAPLE SYRUP  
please allow 20 min but absolutely worth it!!

OAT HOT CAKES (GF, VG) \$17.50  
WHOLE OATS, QUINOA, FLAX & HEMP SEED HOT CAKES  
TOPPED WITH COOKHOUSE GRANOLA\*, SEASONAL  
POACHED FRUIT, SOFT BUTTER\*, HOT PURE VERMONT  
MAPLE SYRUP  
please allow 20 min but absolutely worth it!!

BAKED BRIOCHE FRENCH TOAST\* (VG) \$15.50  
SEASONAL POACHED FRUIT, WHIPPED CUSTARD\*

CHICKEN & WAFFLE\* \$18.95  
YEASTED OVERNIGHT BATTER\*, HOUSE BRINED & FRIED  
CRISPY CHICKEN THIGH\*, SOFT BUTTER\*, HOT PURE  
VERMONT MAPLE SYRUP  
(a thigh is DARK meat)

BREAKFAST EGG\* SANDWICH \$14.25  
PARKER HOUSE BUN\*, FRIED OVER-MEDIUM EGGS\*,  
WHITE CHEDDAR\*, CREAMED GREENS\*, CRISP BACON  
SERVED WITH HERB SMASHED YUKON GOLD POTATOES\*  
NO EGG MODIFICATIONS PLEASE

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

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

MARKET HASH & TWO EGGS\* ANY STYLE (GF) \$17.95  
MARKET VEGGIES, SWEET & YUKON POTATOES\*,  
BALSAMIC CAMELIZED ONIONS\*, CREAMED GREENS\*,  
BACON CRUNCH\*  
+ ADD CHEESE\* \$1.75

XXL COOKHOUSE CHICKEN BISCUIT\* \$19.75  
XXL COOKHOUSE BISCUIT\*, HOUSE BRINED & FRIED  
CRISPY CHICKEN THIGH\*, COOKHOUSE PIMENTO CHEESE\*,  
SWEET SAMBAL CHILI GLAZE, COOKHOUSE  
SERVED WITH HERB SMASHED YUKON GOLD POTATOES\*  
+ ADD TWO EGGS\* \$3.95 (a thigh is DARK meat)

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



SCAN HERE  
FOR SPECIALS

• sides •

TWO CAGE FREE EGGS\* \$5.95  
APPLEWOOD SMOKED BACON\* \$5.50  
PORK/CHICKEN LINKS\* \$5.50  
HOUSE BRINED & FRIED CRISPY CHICKEN THIGH\* \$8.75  
(a thigh is DARK meat)

COOKHOUSE BISCUIT\* \$3  
HERB SMASHED YUKON GOLD POTATOES\* \$4.75  
COOKHOUSE BIALY\* \$3.75  
CHIVE CREAM CHEESE\* \$1.75

SEASONAL FRUIT CUP \$6.75  
1/2 AVOCADO \$4.50  
SLICED TOMATO \$3.25  
FIELD GREENS ~ SHERRY MUSTARD DRESSING \$4.50  
COOKHOUSE SALSA ROJA \$1.95

ALL PARTIES OF 5  
OR MORE WILL HAVE A  
20% GRATUITY  
ADDED TO CHECKS

BE MINDFUL MOST FOOD ITEMS ARE SERVED HOT | 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, SEAFOOD, 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.