

# hen mother COOKHOUSE

alpharetta - WEEKDAY

• sweet •

**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)

**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) \$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\*

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

• savory •

**TWO EGGS\* ANY STYLE** (VG) \$11.75  
SERVED WITH HERB SMASHED YUKON GOLD POTATOES\* AND A BISCUIT\*  
+ ADD CHEESE\* \$1.75  
+ SUB EGG WHITES\* \$3.25

**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

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

**SEASONAL AVOCADO TOAST\*** \$17.75  
SEE SPECIALS FOR DESCRIPTION  
+ ADD TWO EGGS\* \$3.95

**GRAVLAX PLATE\*** \$18.25  
COOKHOUSE GRAVLAX\*, BIALY\*, CHIVE CREAM CHEESE\*, PICKLED RED ONION, CAPERS, FIELD GREENS

**OG COOKHOUSE OMELET\*** (VG) \$17.50  
ROASTED CREMINI AND SHIITAKE MUSHROOMS\*, BALSAMIC CARAMELIZED ONIONS\*, SPINACH, FONTINA\*, PECORINO\*, WHITE CHEDDAR\*, PARMESAN\*  
SERVED WITH HERB SMASHED YUKON GOLD POTATOES\* OR A BISCUIT\*  
+ ADD BACON\* \$4.25  
+ SUB EGG WHITES\* \$3.25

• lunch •

**BLISS BOWL** (VG) \$17.50  
DARK LEAFY GREENS, RADICCHIO, ROASTED SWEET POTATO & CAULIFLOWER, TURMERIC PICKLED VEG, WHITE BEANS, CRISPY BROWN RICE, APPLE, DRIED APRICOT, SHEEP'S MILK FETA\*, SPICED ALMONDS\*, TOSSED IN A TAHINI LEMON VINAIGRETTE\*  
+ ADD ROASTED CHICKEN BREAST \$8.50  
+ ADD FRIED CHICKEN THIGH\* \$8  
(a thigh is DARK meat)  
+ ADD AVOCADO \$3.75

**COOKHOUSE CHICKEN CAESAR SALAD** \$23  
HEARTS OF ROMAINE, ARUGULA, PARMESAN REGGIANO\*, APPLEWOOD BACON CRUNCH\*, LEMONY MARINATED ANCHOVIES\*, BASIL PESTO, TOASTED SOURDOUGH BREAD CRUMBS\* TOSSED IN COOKHOUSE CAESAR DRESSING\*  
TOPPED WITH CHOICE OF ROASTED CHICKEN BREAST OR HOUSE BRINED & FRIED CRISPY CHICKEN THIGH\*  
+ ADD AVOCADO \$3.75  
(a thigh is DARK meat)

**GRILLED CHEESE\* & SOUP** (VG) \$15.50  
FONTINA\*, PECORINO\*, WHITE CHEDDAR\*, PARMESAN\*  
CHEESES BETWEEN PRESSED CHEESY SOURDOUGH\*, GARLIC AIOLI\*, SPICY TOMATO SOUP  
+ ADD AVOCADO \$3.75  
+ ADD TOMATO \$1  
+ ADD BACON\* \$4.25

served with herb smashed yukon gold potatoes

**CHICKEN BREAST CLUB\*** \$18.25  
MARINATED CHICKEN BREAST, ARUGULA, GREEN GODDESS DRESSING\*, RIPE AVOCADO, PRESSED CHEESY SOURDOUGH\*  
+ ADD BACON\* \$4.25

**B.L.T.\*** \$16.95  
APPLEWOOD SMOKED BACON\*, TOMATO, ICEBERG LETTUCE, GARLIC AIOLI\*, PRESSED CHEESY SOURDOUGH\*  
+ ADD AVOCADO \$3.75

**ITALIAN CLUB\*** \$18.25  
SLICED SOPPRESSATA, PROVOLONE\*, TOMATO, BASIL PESTO, PEPPERONCINI, ITALIAN DRESSED GREENS, PRESSED CHEESY SOURDOUGH\*

**TUNA MELT\*** \$18.75  
CHEESY SOURDOUGH BOULE\*, COOKHOUSE TUNA\* SALAD, CITRUS, PICKLED RED ONIONS, APPLE, ARUGULA, CITRUS VINAIGRETTE, CHIVE-LEMON CREAM CHEESE\*  
+ ADD AVOCADO \$3.75  
+ ADD TWO EGGS\* \$3.95

**HOUSE BURGER** \$18.95  
COOKHOUSE GROUND-BEEF BLEND, BALSAMIC CARAMELIZED ONIONS\*, WHITE CHEDDAR\*, ARUGULA, GRAIN MUSTARD AIOLI\*, SERVED ON PARKER HOUSE BUN\*

• sides •

**TWO CAGE FREE EGGS\*** \$5.95  
**APPLEWOOD SMOKED BACON\*** \$5.50  
**PORK/CHICKEN LINKS\*** \$5.50  
**HOUSE BRINED & CRISPY FRIED CHICKEN THIGH\*** (a thigh is DARK meat) \$8.75  
**MARINATED THINLY POUNDED CHICKEN BREAST** \$9.25  
**CHIVE CREAM CHEESE\*** \$1.75  
**SEASONAL FRUIT CUP** \$7.25

**COOKHOUSE BISCUIT\*** \$3  
**HERB SMASHED YUKON GOLD POTATOES\*** \$4.75  
**COOKHOUSE BIALY\*** \$3.75  
**FIELD GREENS ~ SHERRY MUSTARD DRESSING** \$4.75  
**1/2 AVOCADO** \$4.50  
**SLICED TOMATO** \$3.25  
**COOKHOUSE SALSA ROJA** \$1.95

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

SCAN HERE  
FOR SPECIALS

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.