

hen mother COOKHOUSE

johns creek - WEEKDAY

• sweet •

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!!

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)

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



**SCAN HERE
FOR SPECIALS**

• savory •

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

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

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

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

BACON OMELET* \$17.50
THICK CUT BACON LARDON*, ROASTED RED PEPPERS, BALSAMIC CARAMELIZED ONIONS*, FONTINA*, PARMESAN*, WHITE CHEDDAR*, PECORINO*
SERVED WITH EITHER HERB SMASHED YUKON GOLD POTATOES* OR BISCUIT*
+ SUB EGG WHITES* \$3.25

EGG WHITE VEGGIE OMELET* (VG) \$18
BROCCOLI, SPINACH, MUSHROOMS*
SERVED WITH EITHER HERB SMASHED YUKON GOLD POTATOES* OR BISCUIT*
+ ADD CHEESE* \$1.75

ENERGY BOWL (VG) \$16.75
MARKET VEGGIES, QUINOA, FARRO, SHREDDED KALE & CABBAGE, SEEDY NUT CRUNCH*
+ ADD TWO EGGS* \$3.95
+ ADD AVOCADO \$3.75
+ ADD ROASTED CHICKEN BREAST \$8.50
+ ADD FRIED CHICKEN THIGH* \$8
(a thigh is dark meat)

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

• lunch •

HARVEST SALAD (VG) \$17.25
SHREDDED KALE AND CABBAGE, SEASONAL FRUIT, FARRO, PICKLED BEETS, ACORN AND BUTTERNUT SQUASH, HOUSE MADE RAISINS, SEEDY NUT CRUNCH*, PECORINO, GREEN GODDESS DRESSING
+ ADD ROASTED CHICKEN BREAST \$8.50
+ ADD FRIED CHICKEN THIGH* \$8
(a thigh is dark meat)

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*, PARMESAN*, PECORINO*, WHITE CHEDDAR* CHEESES BETWEEN PRESSED CHEESY SOURDOUGH*, GARLIC AIOLI*, SPICY TOMATO SOUP
+ ADD AVOCADO \$3.75
+ ADD TOMATO \$1
+ ADD BACON* \$4.25

CHICKEN BREAST CLUB* \$18.25
MARINATED CHICKEN BREAST, ARUGULA, GREEN GODDESS DRESSING*, RIPE AVOCADO, PRESSED CHEESY SOURDOUGH*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*
+ ADD BACON* \$4.25

B.L.T.* \$16.95
APPLEWOOD SMOKED BACON*, TOMATO, ICEBERG LETTUCE, GARLIC AIOLI*, PRESSED CHEESY SOURDOUGH*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*
+ ADD AVOCADO \$3.75

ITALIAN CLUB \$18.25
SLICED SOPPRESSATA, PROVOLONE*, TOMATO, BASIL PESTO, PEPPERONCINI, ITALIAN DRESSED GREENS, PRESSED CHEESY SOURDOUGH*
SERVED WITH HERB SMASHED YUKON GOLD POTATOES*

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

• sides •

TWO CAGE FREE EGGS* \$5.95
PORK/CHICKEN LINKS* \$5.50
APPLEWOOD SMOKED BACON* \$5.50
HOUSE BRINED & FRIED CRISPY CHICKEN THIGH* \$8.75
(a thigh is DARK meat)
MARINATED THINLY POUNDED CHICKEN BREAST \$9.25
FIELD GREENS ~ SHERRY MUSTARD DRESSING \$4.75
SWEET FRIES* \$4.75

COOKHOUSE BISCUIT* \$3
HERB SMASHED YUKON GOLD POTATOES* \$4.75
COOKHOUSE BIALY* \$3.75
CHIVE CREAM CHEESE* \$1.75
SEASONAL FRUIT CUP \$7.25
1/2 AVOCADO \$4.50
SLICED TOMATO \$3.25
COOKHOUSE SALSA ROJA \$1.95

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, 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.