SCRATCHBOARD KITCHEN

To Start

PASTRY BOARD**
A SEASONAL POPTART, SCONE & MUFFIN** (V) 14

Feel Good Fare

BANANA NUT OATMEAL**
BANANAS, DATES, PECANS 8

BRUNCH SALAD
SPINACH, BEETS, BACON, MUSTARD VINAIGRETTE (GF) 15
ADD CHICKEN +5 / FRIED CHICKEN +6 / TOFU +3

GRAIN BOWL
SEASONAL FARM-FRESH VEGGIES, GRAINS (VG, GF*) 13
ADD SEARED TOFU +3

On Bread

LOX ON TOAST
LEMON CHIVE CREAM CHEESE, CAPERS, EGGS 15 (GF* +2)

CITRUS TOAST**
MASCARPONE, CITRUS, FENNEL POLLEN, PISTACHIO 13 (GF* +2)

EGGS ON EGGS
SOFT SCRAMBLED EGGS, REGIIS OVA CAVIAR, CHALLAH 15 (GF* +2)

APPLE & PROSCIUTTO GRILLED CHEESE
DIJON, GRUYERE, SOURDOUGH, WITH TOMATO SOUP 14 (GF* +2)

BREAKFAST BISCUIT SANDWICH
BACON, EGG, CHEDDAR, BUTTERMILK BISCUIT 9 (GF* +2)
+IMPOSSIBLE SAUSAGE (V) +4

FRIED CHICKEN SANDWICH
PIMIENTO CHEESE, RANCH BISCUIT, PICKLED ONIONS 11
MAKE IT SPICY (+1) OR DANGEROUSLY SPICY (+3)

Upgraded Classics

SHORT RIB HASH
POTATOES, ONIONS, GIARDINAIRE SEASONING, EGG (GF*) 17

LAMB SHAKSHOUKA
FETA, CILANTRO, BAKED EGG, SOURDOUGH TOAST 14 (GF* +2)

DUTCH BABY & GRAVY
DUTCH BABY PANCAKE, SAUSAGE GRAVY, EGG 12
PLEASE ALLOW 15-20 MINUTES

PANCAKES
SPELT FLOUR, METRIC COFFEE SYRUP
SINGLE 8, DOUBLE 10, TRIPLE 15
PLEASE ALLOW 15-20 MINUTES

BEETROOT WAFFLE**
PISTACHIO, CHERRY JAM, LEMON WHIP (V, GF*) 12

EVERYDAY CLASSIC
TWO EGGS, BACON OR SAUSAGE, POTATOES, BISCUIT 15

Extras

CRISPY POTATOES WITH SPICY MAYO (V, GF*) 5

BRULÉED GRAPEFRUIT WITH CAYENNE & LIME (V, GF*) 3

AVOCADO GRILLED, WITH ZA'ATAR (V, GF*) 5

BISCUIT WITH LOCAL HONEY BUTTER & JAM 5 (V, GF* +1)

CREAMY GRITS WITH CHEDDAR CHEESE (V, GF*) 4

SCRATCHBOARD KITCHEN

5 W. CAMPBELL ST, ARLINGTON HEIGHTS

SCRATCHBOARD KITCHEN

Coffee & Tea

DRIP COFFEE (HOT)
METRIC BIG RIFF, MEDIUM ROAST (16 oz) 3
ADD VANILLA SWEET CREAM (+.75)

MUSHROOM BOOST COFFEE (HOT)
LION'S MANE, REISHI, MAITAKE, CORDYCEPS 5

COLD BREW
METRIC HELLION 5

ORGANIC HOT TEA
RISHI - GREEN, BLACK, OR HERBAL 2.5

Fresh Juices

ORANGE JUICE
FRESH SQUEEZED 4

LEMONADE
FRESH SQUEEZED WITH AGAVE 3.5

Soda & Sparkling Water

COKE 2.5

DIET COKE 2.5

TOPO CHICO MINERAL WATER 3.5

GINGER BEER 4

Seasonal Lattes

ROSE CARDAMOM LATTE
ESPRESSO, ROSE & CARDAMOM, STEAMED MILK 5

ORANGE BLOSSOM BEET LATTE
ESPRESSO, BEET, HONEY, STEAMED MILK 5

ICED MATCHA VANILLA LATTE
MATCHA, VANILLA, MILK 5

VANILLA LATTE
ESPRESSO, VANILLA, STEAMED MILK 5

ALTERNATIVE MILKS
ALMOND (+.75), OAT (+.75), MACADAMIA (+1)

Craft Cocktails

BARTENDER'S BREAKFAST
BUFFALO TRACE BOURBON, OJ, SYRUP, EGG WHITES, BACON 13

PINKIES UP
CERES PREMIUM VODKA, LEMON, BLOOD ORANGE, & GINGER 13

DRUNKEN EARL
AVIATION GIN, SPARKLING WINE, EARL GREY TEA, & LEMON 13

BOURBON SHAKERATO
HOUSE-MADE WHISKEY CREAM, SHAKEN ESPRESSO 13

MIMOSA
MAWBY SPARKLING WINE WITH FRESH-SQUEEZED OJ 12

SCRATCHBOARD BLOODY MARY
SCRATCH-MADE MIX, CERES PREMIUM VODKA 12
OPTION TO MAKE IT SPICY

Craft Beer & Cider

STRAWBERRY BASIL, FORBIDDEN ROOT
WHEAT BEER BREWED WITH STRAWBERRY & BASIL 9

POLLY BOOCH, WHINER BEER CO
HARD KOMBUCHA WITH GRAPEFRUIT (GF) 8

HIBISCUS LAVENDER BOOCH, LUNA BAY
YERBA MATE HARD KOMBUCHA (GF) 9

FADER LAGER, HALF ACRE BEER CO
GERMAN STYLE LAGER, SWEET GRASSY FRUIT AND LEMON 6

WEST COAST WIZARD IPA, MISKATONIC
IPA WITH RIPE MELON & PEACH NOTES 6

TOOTH & CLAW, OFF COLOR BREWING
CLEAN, CRISP LAGER WITH A DRY-HOPPED BITE (16 oz) 8

Wine

MAWBY "US" BRUT SPARKLING
LEELANAU PENINSULA, MI 10/40

CALVET SPARKLING ROSÉ
CREMANT DE BORDEAUX, FRANCE 14/56

MEINKLANG GRÜNER VELTLINER
BURGENLAND, AUSTRIA 11/44

ELENA WALCH PINOT GRIGIO
ALTO ADIGE, ITALY 12/48

CARPINETO SANGIOVESE ROSÉ
TOSCANA, ITALY 11/44

EZY TGR PINOT NOIR
WILLAMETTE VALLEY, OR 13/52

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5 W. CAMPBELL ST, ARLINGTON HEIGHTS
FOR CURBSIDE PICKUP: ORDER ONLINE AT SCRATCHBOARDKITCHENAH.COM OR CALL US AT 847-749-3103