

SCRATCHBOARD KITCHEN

OPEN WED - SUN 8AM-3PM | PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS

NOTE: MENU IS SUBJECT TO CHANGE BASED ON AVAILABILITY OF PRODUCTS FROM LOCAL FARMS

To Start

PASTRY BOARD**

A SEASONAL POPTART, SCONE & FRITTER** (V) 15
(AVAILABLE DAILY UNTIL SOLD OUT)

AMBROSIA SALAD**

FRUIT, BLOOD ORANGE CURD, GRANOLA, COCONUT (GF) 12

Feel Good Fare

VANILLA YOGURT**

GRANOLA, BLUEBERRIES, COCONUT (V, GF*) 12

BRUNCH BLT SALAD

TOMATOES, BACON, EGG, MUSTARD VINAIGRETTE (GF*) 15
ADD CHICKEN +5 / FRIED CHICKEN +6 / TOFU +3

SUMMER HARVEST GRAIN BOWL**

GREEN BEANS, KOHLRABI, BEETS, BOK CHOY, GRAINS,
COCONUT CURRY VINAIGRETTE (VG, GF*) 12
ADD TOFU +3/ CHICKEN +5 / FRIED CHICKEN +6 / EGG +2

On Bread

LOX ON TOAST

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

AVOCADO TOAST

BURRATA, PICKLED ONION, RADISH, EVERYTHING SEASONING 16 (GF* +2)

TRUFFLE TOAST

SOFT SCRAMBLED EGGS, SUMMER TRUFFLES, CHALLAH (V) 13 (GF* +2)

BLUEBERRY BACON GRILLED CHEESE

BACON, BLUEBERRY JAM, DIJON, BRIE 15 (GF* +2)

BREAKFAST BISCUIT SANDWICH

BACON, EGG, CHEDDAR, BUTTERMILK BISCUIT 10 (GF* +2)
+IMPOSSIBLE SAUSAGE (V) +4

FRIED CHICKEN SANDWICH

PIMIENTO CHEESE, RANCH BISCUIT, PICKLED ONIONS 12
MAKE IT SPICY (+1) OR DANGEROUSLY SPICY (+3)



5 W. CAMPBELL ST, ARLINGTON HEIGHTS

Upgraded Classics

LAMB SHAKSHOUKA

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

SHORT RIB HASH

POTATOES, ONIONS, EGG (GF*) 17

DUTCH BABY & GRAVY

DUTCH BABY PANCAKE, SAUSAGE GRAVY, EGG 13
*PLEASE ALLOW 25-30 MINUTES

PEACH COBBLER PANCAKES

RYE PANCAKES, PEACHES, STREUSEL, BASIL (V) 12

EVERYDAY CLASSIC

TWO EGGS, BACON OR SAUSAGE, POTATOES 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* +2)

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

V = VEGETARIAN, VG = VEGAN, GF = GLUTEN FREE, **CONTAINS NUTS OR SEEDS

*PLEASE NOTE THAT OUR KITCHEN IS NOT A GLUTEN-FREE FACILITY; CROSS-CONTAMINATION IS POSSIBLE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

SCRATCHBOARD KITCHEN

Seasonal Lattes

CHAI LAVENDER ICED LATTE
ESPRESSO, LAVENDER & CHAI SPICE SYRUP, MILK 5

MATCHA VANILLA ICED LATTE
MATCHA, VANILLA, MILK 5

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

VANILLA LATTE
ESPRESSO, VANILLA, STEAMED MILK 5

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

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

DRAFT COLD BREW
METRIC HELLION 5

RISHI ORGANIC HOT TEA
ENGLISH BREAKFAST, MATCHA GREEN, CHAMOMILE 3

Fresh Squeezed Juice

ORANGE JUICE 4
LEMONADE 3.5

Craft Cocktails

EASY LIKE SUNDAY MORNING
ST. GERMAINE, LEMON, MAWBY SPARKLING WINE 14

CHAMPAGNE SMASH
LILLET ROSÉ, GIN, FRESH MINT, LEMON, SPARKLING WINE 13

APEROL SPRITZ
APEROL, MAWBY SPARKLING WINE, ORANGE 13

BARTENDER'S BREAKFAST
OLD FORESTER BOURBON, OJ, SYRUP, EGG WHITES, CANDIED BACON 13

BRUNCH PUNCH
HAVANA CLUB RUM, GRAPEFRUIT, LUXARDO MARASCHINO, LIME 13

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

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

MIMOSA
MAWBY SPARKLING WINE WITH FRESH-SQUEEZED OJ 12

SCRATCHBOARD BLOODY MARY
SCRATCH-MADE MIX, CERES PREMIUM VODKA, CANDIED BACON 13
OPTION TO MAKE IT SPICY

Non-Alcoholic Beverages

PELLEGRINO SPARKLING WATER 4

COKE 2.5

DIET COKE 2.5

GINGER BEER 4

ICED TEA 3.5

Wine

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

CALVET, SPARKLING ROSÉ BRUT
CREMANT DE BORDEAUX, FRANCE 14/56

COMTESSE DE MALET, SAUVIGNON BLANC
BORDEAUX BLANC, FRANCE 9/36

ELENA WALCH, PINOT GRIGIO
ALTO ADIGE, ITALY 12/48

DOMAINE BERNIER, CHARDONNAY
LOIRE VALLEY, FRANCE 10/40

CARPINETO, SANGIOVESE ROSÉ
TOSCANA, ITALY 11/44

MONTENIDOLI, CANAIUOLO ROSATO
TOSCANA, ITALY 15/60

EZY TGR, PINOT NOIR
WILLAMETTE VALLEY, OR 13/52

MENDEL, MALBEC
MENDOZA, ARGENTINA 18/72

Craft Beer & Cider

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

OFF COLOR BREWING, APEX PREDATOR
SAISON STYLE, PINEAPPLE, HINTS OF LEMONGRASS (16 oz) 8

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

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



5 W. CAMPBELL ST, ARLINGTON HEIGHTS

FOR CURBSIDE PICKUP: ORDER ONLINE AT SCRATCHBOARDKITCHENAH.COM OR CALL US AT 847-749-3103