

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

CHEF'S SEASONAL SELECTION OF HOUSEMADE PASTRIES (V) 17
(AVAILABLE DAILY UNTIL SOLD OUT)

Feel Good Fare

GOLDEN MILK OATMEAL**

TURMERIC & CHAI OATMEAL, BRULEED BANANAS,
GOLDEN RAISINS, COCONUT (V, GF*) 11

VANILLA YOGURT

GRANOLA, CRANBERRIES, BEE POLLEN (V, GF*) 12

FARMERS FALL SALAD**

LOCAL SQUASH, MISO ROASTED GRAPES, SHAVED
FENNEL, PUMPKIN SEED DUKKAH, MIMMOLET CHEESE,
APPLE CIDER VINAIGRETTE (GF*) 14

ADD TOFU +3/ CHICKEN +5 / FRIED CHICKEN +6

AUTUMN HARVEST GRAIN BOWL**

PICKLED CORN, SQUASH, EGGPLANT, SHISHITO PEPPERS &
CARROTS, COCONUT CURRY VINAIGRETTE (VG, GF*) 14

ADD TOFU +3/ CHICKEN +5 / FRIED CHICKEN +6

On Bread

LOX ON TOAST

LEMON CHIVE CREAM CHEESE, CAPERS, EGGS 16 (GF* +4)

AVOCADO TOAST

BURRATA, PICKLED ONION, RADISH, EVERYTHING SEASONING 16 (V, GF* +4)

BUTTERNUT SQUASH TOAST

BACON-ONION JAM, RICOTTA, GRANOLA 14 (GF* +4)

PEAR & PROSCIUTTO GRILLED CHEESE

PEAR JAM, DIJON, BRIE, AND GRUYERE 16 (GF* +4)

BREAKFAST BISCUIT SANDWICH

BACON, EGG, CHEDDAR, BUTTERMILK BISCUIT 11 (GF* +2)
+IMPOSSIBLE SAUSAGE (V) +4

FRIED CHICKEN SANDWICH

PIMIENTO CHEESE, RANCH BISCUIT, PICKLED ONIONS 14
MAKE IT SPICY (+1) OR DANGEROUSLY SPICY (+3)

Upgraded Classics

LAMB SHAKSHOUKA

FETA, CILANTRO, BAKED EGG, SOURDOUGH TOAST 16 (GF* +2)

SHORT RIB HASH

POTATOES, CHARD, ONIONS, EGG (GF*) 19

DUTCH BABY & GRAVY

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

APPLE COBBLER PANCAKES

STREUSEL, WHIPPED CREAM (V) 12
*PLEASE ALLOW 25-30 MINUTES

EVERYDAY CLASSIC

TWO EGGS, BACON OR SAUSAGE, POTATOES 15

Extras

CRISPY POTATOES WITH SPICY MAYO (V) 5

BRULÉED GRAPEFRUIT CAYENNE & LIME (VG, GF*) 4

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

BISCUIT WITH LOCAL HONEY BUTTER & JAM (V, GF* +2) 6

ANSON MILLS GRITS CHEDDAR CHEESE (V, GF*) 5



5 W. CAMPBELL ST, ARLINGTON HEIGHTS

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) 3.5
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 13

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

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

APEROL SPRITZ
APEROL, MAWBY SPARKLING WINE, ORANGE 13

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

ROSY CHEEKS
CERES PREMIUM VODKA, LILLET ROSÉ, LEMON 12

OLD FASHIONED
OLD FORESTER BOURBON, DEMERARA SUGAR, BITTERS 12

SHAKERATO
ESPRESSO WITH BAILEYS, FRANGELICO, OR OLD FORESTER BOURBON 12

MIMOSA
MAWBY SPARKLING WINE WITH FRESH-SQUEEZED OJ 13

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

Non-Alcoholic Beverages

PELLEGRINO SPARKLING WATER 500ML 5
COKE OR DIET COKE 2.5
FEVER TREE GINGER BEER 5
ICED TEA 3.5

Wine

MAWBY, "US", SPARKLING
LEELANAU PENINSULA, MI 12/48

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

DR HEYDEN, RIESLING
RHEINHESSEN, GERMANY 13/52

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

CANNONBALL, CABERNET SAUVIGNON
SONOMA VALLEY, CALIFORNIA 10/40

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

OFF COLOR BREWING, BEER FOR BRUNCH
BERLINER WEISSE, ORANGE & CHARDONNAY GRAPE JUICE (16 oz) 8

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

FORBIDDEN ROOT, STRAWBERRY BASIL
HEFEWEIZEN BREWED WITH STRAWBERRY & BASIL 8

ERIS, VAN VAN MOJO
BLUEBERRY CIDER DRY-HOPPED WITH MOSAIC HOPS 9



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