

SCRATCHBOARD KITCHEN

PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS
MENU INCLUDES INGREDIENTS NOT LISTED & 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

BUTTERNUT SQUASH SOUP**

PUMPKIN SEED ZA'ATAR, CREME FRAICHE (V, GF*) 12

FARMERS FALL SALAD**

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

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

AUTUMN HARVEST GRAIN BOWL**

PICKLED CORN, SQUASH, RUTABAGA, BEETS & 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)
SUB IMPOSSIBLE SAUSAGE (VG) +4 / ADD AVOCADO +4

FRIED CHICKEN SANDWICH

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



5 W. CAMPBELL ST, ARLINGTON HEIGHTS | OPEN WED - SUN 8AM-3PM

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

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

FAT ELVIS FRENCH TOAST**

PRETZEL BREAD, BANANAS, PEANUT BUTTER, CHOCOLATE (V) 14

EVERYDAY CLASSIC

TWO EGGS, POTATOES, & CHOICE OF BACON OR SAUSAGE 15
SUB IMPOSSIBLE SAUSAGE (2 PIECES) +8

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

LOX SMOKED SALMON (GF) 10

SCRATCHBOARD KITCHEN

Seasonal Lattes

FRENCH TOAST LATTE

ESPRESSO, CINNAMON & GINGER, STEAMED 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)

ADD BAILEYS +8 FRANGELICO +9

MUSHROOM BOOST COFFEE (HOT)

LION'S MANE, REISHI, MAITAKE, CORDYCEPS 5

RISHI ORGANIC HOT TEA

ENGLISH BREAKFAST, EARL GREY, MATCHA GREEN,
CHAMOMILE 3.5

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, SODA WATER, ORANGE 13

SHAKERATO

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

ROSY CHEEKS

CERES PREMIUM VODKA, LILLET ROSÉ, LEMON 12

OLD FASHIONED

OLD FORESTER BOURBON, DEMERARA SUGAR, BITTERS 12

HOT BOURBON CHAI CIDER

OLD FORESTER BOURBON, MICK KLUG APPLE CIDER, CHAI 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

ST PAULS, CHARDONNAY

ALTO ADIGE, ITALY 11/44

DR HEYDEN, RIESLING

RHEINHESSEN, GERMANY 13/52

CARPINETO, SANGIOVESE ROSÉ

TOSCANA, ITALY 10/40

MONTENIDOLI, CANAIUOLO ROSATO

TOSCANA, ITALY 15/60

EZY TGR, PINOT NOIR

WILLAMETTE VALLEY, OR 13/52

CANNONBALL, CABERNET SAUVIGNON

SONOMA VALLEY, CALIFORNIA 9/36

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



5 W. CAMPBELL ST, ARLINGTON HEIGHTS

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