

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

SEASONAL PASTRY BOARD

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

BONE BROTH

CHARRED LEMON, PHO OIL (GF*) 8

Feel Good Fare

CINNAMON ROLL OATMEAL**

CINNAMON, CHIA SEEDS (V, GF*) 11

VANILLA YOGURT

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

BRUNCH CAESAR

KALE, PICKLED ONION, MISO STREUSEL,
MIMMOLETTE CHEESE (V) 14

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

WINTER GRAIN BOWL**

RUTABAGA, SQUASH, KALETTES, RADISHES, HEMP,
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)

BUTTERNUT SQUASH TOAST

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

AVOCADO TOAST**

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

TRUFFLE GRILLED CHEESE

TRUFFLE, FONTINA & BRIE CHEESE, CHALLAH BREAD 14 (V, GF* +4)

BREAKFAST BISCUIT SANDWICH

BACON, EGG, & CHEDDAR 11 (GF* +2)
SUB IMPOSSIBLE SAUSAGE (VG) +4 (GF* +1) ADD AVOCADO +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 17 (GF* +2)

SHORT RIB HASH

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

DUTCH BABY & GRAVY

DUTCH BABY PANCAKE, SAUSAGE GRAVY, EGG 14
*PLEASE ALLOW 25-30 MINUTES

BUTTERMILK PANCAKES

LOCAL MAPLE SYRUP (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) 6

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

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

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

ANSON MILLS GRITS CHEDDAR CHEESE (V, GF*) 6

LOX SMOKED SALMON (GF) 10



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

SCRATCHBOARD KITCHEN

Seasonal Lattes

FRENCH TOAST LATTE

ESPRESSO, CINNAMON & GINGER, STEAMED MILK 6

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

METRIC COLD BREW

MEDIUM ROAST SERVED OVER ICE (8oz) 5
ADD VANILLA SWEET CREAM (+.75)

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



5 W. CAMPBELL ST, ARLINGTON HEIGHTS

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

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

CAMPBELL STREET MULE

TEQUILLA, CREME OF CASSIS, LIME, GINGER BEER 13

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

ELENA WALCH, PINOT GRIGIO

ALTO ADIGE, ITALY 12/48

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

DOVETAIL, KÖLSCH

SESSIONABLE, FRUITY, FLORAL, CRISP (16 oz) 7

OFF COLOR BREWING, BEER FOR BRUNCH

BERLINER WEISSE, ORANGE & CHARDONNAY GRAPE JUICE (16 oz) 8

OFF COLOR BREWING, APEX PREDATOR

SAISON STYLE, PINEAPPLE, HINTS OF LEMONGRASS (16 oz) 8

SOLEMN OATH, SNAGGLETOOTH BANDANA

IPA WITH GRAPEFRUIT, PINEAPPLE AND SUPER RIPE MANGO 6

3 FLOYDS, ROBERT THE BRUCE

SCOTTISH ALE, SWEET MALT & CARAMEL 7

ERIS, VAN VAN MOJO

BLUEBERRY CIDER DRY-HOPPED WITH MOSAIC HOPS 8