

SCRATCHBOARD KITCHEN

MENU INCLUDES INGREDIENTS NOT LISTED & IS SUBJECT TO CHANGE BASED ON AVAILABILITY OF PRODUCTS FROM LOCAL FARMS
PLEASE NOTIFY US OF ANY ALLERGIES OR DIETARY RESTRICTIONS

To Start

SEASONAL PASTRY BOARD

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

BONE BROTH

CHARRED LEMON, PHO OIL 8 (GF*)

Feel Good Fare

CINNAMON ROLL OATMEAL**

CINNAMON, CHIA SEEDS 11 (V, GF*)

VANILLA YOGURT

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

BRUNCH CAESAR

KALE, PICKLED ONION, MISO STREUSEL, MIMMOLETTE CHEESE 14 (V)
ADD TOFU +3/ CHICKEN +5 / FRIED CHICKEN +6 / AVOCADO +4

WINTER GRAIN BOWL**

RUTABAGA, SQUASH, KALETTES, RADISHES, HEMP, CURRY
VINAIGRETTE 14 (VG, GF*)
ADD TOFU +3 / CHICKEN +5 / FRIED CHICKEN +6 / AVOCADO +4

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)

TRUFFLE GRILLED CHEESE

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

BREAKFAST BISCUIT SANDWICH

BACON, EGG, & CHEDDAR 11 (GF* +2)
SUB IMPOSSIBLE SAUSAGE +4 (VG) / 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 19 (GF*)

DUTCH BABY & GRAVY

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

BUTTERMILK PANCAKES

LOCAL MAPLE SYRUP 13 (V)

FAT ELVIS FRENCH TOAST**

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

EVERYDAY CLASSIC

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

Extras

CRISPY POTATOES

WITH SPICY MAYO 6 (V)

BRULÉED GRAPEFRUIT

CAYENNE & LIME 4 (VG, GF*)

AVOCADO**

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

BISCUIT

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

ANSON MILLS GRITS

CHEDDAR CHEESE 5 (V, GF*)

LOX

SMOKED SALMON 10 (GF*)

BACON OR SAUSAGE

TWO PIECES 4

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

Beverages

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

Mocktails

POMEGRANATE SMASH

POMEGRANATE, MINT, LEMON, GINGER 8

CHAI BLOSSOM

CHAI, LIME, SODA 8

SPA WATER

CUCUMBER, MINT, LIME, TONIC 8

Coffee & Tea

DRIP COFFEE

METRIC BIG RIFF, MEDIUM ROAST 3.75
ADD VANILLA SWEET CREAM +.75
ADD BAILEYS +8 / FRANGELICO +9

METRIC COLD BREW

MEDIUM ROAST SERVED OVER ICE 5
ADD VANILLA SWEET CREAM +.75

MUSHROOM BOOST COFFEE

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

NYA Beverages

ICED TEA 3.5

TOPOCHICOWATER 4

FEVER TREE GINGER BEER 5

COKE OR DIET COKE 2.5



SCRATCHBOARD KITCHEN

From the Bar

Craft Cocktails

EASY LIKE SUNDAY MORNING
ST. GERMAIN, 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

ROSY CHEEKS
CERES PREMIUM VODKA, LILLET ROSÉ, LEMON 12

CAMPBELL STREET MULE
TEQUILA, CREME OF CASSIS, LIME, GINGER BEER 13

OLD FASHIONED
OLD FORESTER BOURBON, DEMERARA SUGAR, BITTERS 12

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

SWEATER WEATHER
A.E. DOR VS COGNAC, LEMON, HONEY, MINT 13

MIMOSA
MAWBY SPARKLING WINE WITH FRESH-SQUEEZED OJ 13

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

Wine

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

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

BROKEN DREAMS, CHARDONNAY
CALIFORNIA 14/56

CARPINETO, SANGIOVESE ROSÉ
TOSCANA, ITALY 10/40

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

CANNONBALL, CABERNET SAUVIGNON
SONOMA VALLEY, CALIFORNIA 9/36

Craft Beer & Cider

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

OFF COLOR BREWING, BEER FOR CAFÉS
CHAI STYLE ALE, BLACK TEA AND SPICES (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

