

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 (V)
AVAILABLE DAILY UNTIL SOLD OUT

BURRATA**

PEACH HABANERO JAM, PISTACHIO DUKKA, THAI BASIL 19 (V, GF* +2)

Feel Good Fare

HORCHATA OVERNIGHT OATS**

CINNAMON, ALMONDS, BLUEBERRY JAM 12 (VG, GF*)

VANILLA YOGURT

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

BRUNCH CAESAR

KALE, PICKLED ONION, MISO STREUSEL, MIMOLETTE CHEESE 14 (V)
ADD TOFU +3/ CHICKEN +5/ FRIED CHICKEN +6/ AVOCADO +7

GRAIN BOWL**

SQUASH, TURNIPS, CELERY, RADISHES, HEMP
CURRY VINAIGRETTE 14 (VG, GF*)
ADD TOFU +3/ CHICKEN +5/ FRIED CHICKEN +6/ AVOCADO +7

SPRING PEA SALAD

N'DUJA, STRACCIATELLA, RADISHES, LEMON VINAIGRETTE 14

On Bread

MUSHROOM TOAST**

CASHEW CHEESE, CELERY, RADISHES 18 (VG, GF* +4)

LOX ON TOAST

LEMON CHIVE CREAM CHEESE, CAPERS, EGGS 17 (GF* +4)
ADD SMOKED TROUT ROE +12

AVOCADO TOAST**

BURRATA, PICKLED ONION, RADISH,
EVERYTHING SEASONING 17 (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 13 (GF* +2)
SUB IMPOSSIBLE SAUSAGE +4 / ADD AVOCADO +4

FRIED CHICKEN SANDWICH

PIMIENTO CHEESE, RANCH BISCUIT, PICKLED ONIONS 15
MAKE IT SPICY +1 / OR DANGEROUSLY SPICY +3

CROQUE MADAME

BROWN CHEESE, HAM, EGG 18

Upgraded Classics

LAMB SHAKSHOUKA

FETA, CILANTRO, BAKED EGG, SOURDOUGH TOAST 17 (GF* +2)

SHORT RIB HASH

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

SMOKED SALMON SCRAMBLE

CHILI CRISP, TROUT ROE, POTATO PANCAKES 18 (GF*)

DUTCH BABY & GRAVY

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

BUTTERMILK PANCAKES

LOCAL MAPLE SYRUP 13 (V)

STRAWBERRIES & CREAM FRENCH TOAST**

STRAWBERRY SAUCE, PRALINE, MASCARPONE 13 (V)

EVERYDAY CLASSIC

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

CAVIAR BOARD

SERVED WITH SOUR CREAM & ONION BEIGNETS 100
ADD GASTON CHIQUET PREMIER CRU CHAMPAGNE (375 ML) 54

Extras

CRISPY POTATOES

WITH SPICY MAYO 6 (V)

BRULÉED GRAPEFRUIT

CAYENNE & LIME 4 (VG, GF*)

AVOCADO**

GRILLED, WITH ZA'ATAR 8 (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

MAPLE BACON SAUSAGE

ONE PIECE 6

EXECUTIVE CHEF | GRACE GOUDIE

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

RARE TEA CELLAR MATCHA, VANILLA, MILK 5
ADD ESPRESSO 2

SALTED HONEY CHAI LATTE

CHAI, HONEY, STEAMED MILK 5
ADD ESPRESSO 2

ROSE CARDAMOM LATTE

ESPRESSO, ROSE & CARDAMOM, STEAMED MILK 5

VANILLA LATTE

ESPRESSO, VANILLA, STEAMED MILK 5

ALTERNATIVE MILKS

ALMOND, OAT, OR MACADAMIA MILK +1

Coffee & Tea

DRIP COFFEE

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

METRIC COLD BREW

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

MUSHROOM BOOST COFFEE

LION'S MANE, REISHI, MAITAKE, CORDYCEPS 5

RARE TEA CELLAR HOT TEA

CREMA EARL GREY 7
EMPEROR'S GENMAICHA 7
MOONLIGHT JASMINE BLOSSOM 7
MALLORCA MELON 7
GRAPEFRUIT GROVE EXLIR 7

Mocktails

POMEGRANATE SMASH

POMEGRANATE, MINT, LEMON, GINGER 8

CHAI BLOSSOM

CHAI, LIME, SODA 8

SPA WATER

CUCUMBER, MINT, LIME, TONIC 8

Fresh-Squeezed Juice

ORANGE JUICE 4

LEMONADE 35

NIA Beverages

ICED TEA 3.5

PELLEGRINO (500ML) 5

BUNDABERG 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 13

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

KIR ROYALE
CREME DE CASSIS, MAWBY SPARKLING, LEMON TWIST 13

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

APEROL SPRITZ
APEROL, MAWBY SPARKLING, SODA WATER, ORANGE 13

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

ROSY CHEEKS
CERES PREMIUM VODKA, LILLET ROSÉ, LEMON 12

OLD FASHIONED
OLD FORESTER BOURBON, DEMERARA SUGAR, BITTERS 12

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

MIMOSA
MAWBY SPARKLING 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

GASTON CHIQUET PREMIER CRU CHAMPAGNE
CHAMPAGNE, FRANCE (375 ML) 54

CALVET, SPARKLING BRUT ROSÉ
BORDEAUX, FRANCE 12/48

THIERRY DELAUNAY, SAUVIGNON BLANC
LOIRE VALLEY, FRANCE 10/40

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

BROKEN DREAMS, CHARDONNAY
CALIFORNIA, USA 14/56

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

Craft Beer & Cider

SPITEFUL BREWING, LAGER
LIGHT, CRISP, APPROACHABLE, EASY DRINKING 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

MOODY TONGUE, SLICED NECTARINE
IPA WITH NOTES OF WHITE PEACH AND NECTARINES 8

3 FLOYDS, ROBERT THE BRUCE
SCOTTISH ALE, SWEET MALT & CARAMEL 7

ERIS, VAN VAN MOJO CIDER
BLUEBERRY CIDER DRY-HOPPED WITH MOSAIC HOPS 8

