



SHAREABLES

CHEDDAR, BACON, RANCH CHEESE & CRACKERS

House made Cottonwood white cheddar cheese dip with a sleeve of crackers 10

☞ **ADULT "LUNCHABLE"** A selection of cured meats, cheeses and house made pickles served with crackers & crostini 23

SMOKED & FRIED TOFU Smoked and tempura battered tofu served with a sweet and sour citrus sauce 10 GF VE

HUMMUS PLATE Served with, baby carrots, English cucumbers, marinated Campari tomatoes and grilled naan bread 12 V

☞ **FANCY AF FRIES** Crispy Fries, RAD AF cheese sauce, candied bacon, tomato, onion, mustard drizzle, bourbon sauce and house made pickles 10 | 14

FRIED TERYAKI RIBS 24 Hour marinated baby back ribs smoked, fried, and tossed in a house made teriyaki sauce
Half Rack 17 | Full Rack 30

WINGS

12 | 18

Served as served in 6pcs or 12pcs + a side of Rad AF buttermilk dressing + choice of 1 sauce below

SMOKED JALAPENO BUFFALO Our house made smoked jalapeno buffalo sauce GF

AARON'S MEAN GREEN! Green bell peppers, jalapenos, serrano's, cilantro, and oregano make up a delicious new sauce GF

HONEY TOGARASHI Traditional Japanese togarashi spice blend with honey and topped with fried garlic GF

☞ **1740 DRY RUB** Our proprietary blend of spices Shhhh...keep it secret... Keep it safe GF

VEGETABLES

☞ **PAN FRIED ARTICHOKE**s Artichoke hearts pan fried and tossed with garlic, shallots, lemon, fine herbs, and coated with parmesan breadcrumbs 8 V/VE

ROASTED CAULIFLOWER Roasted cauliflower and cherry tomatoes with fried spiced sumac chickpeas, tzatziki sauce 8 V/VE

ARBROL FINGERLING POTATOES

Roasted fingerling potatoes, with pickled shallots, garlic, harissa oil, lemon yogurt, and tossed in arbol chile seasoning. 8 V/VE

SALADS

Add Chicken Thigh + 5 Add Steak + 8

☞ **CB WEDGE SALAD**

Iceberg lettuce, candied bacon, pickled red onion, Campari tomatoes, crispy fried shallots, Rad AF buttermilk dressing, smoked blue 13

STEAK + SPINACH SALAD

Grilled 21-day dry aged strip steak with baby spinach, Campari tomatoes, candied walnuts, red onions, manchego cheese, with a blue cheese vinaigrette 18

EXECUTIVE CHEF: Benjamin Wood, pairs with West Bottoms Whiskey
SOUS CHEF: Taylor Michelle, pairs with well with Glamping

FEATURED LOCAL PARTNERS

Missing Ingredient | JS Produce | Yoli Tortilleria | Farm To Market Bread Company
Crum's Heirloom Produce | Prairie Birthday Farm

HANDHELDS

All Sandwiches served a la carte

Add on Side: Fries for \$3 | Salad for \$4

PORK "CHEESESTEAK" SANDWICH

24 hour marinated pork tenderloin, grilled, sliced and covered with peppers and onions, topped with Havarti cheese and garlic aioli on a salt & pepper bun 16

CHICKEN PICCATA SANDWICH

Hand breaded chicken thigh, fried and on a salt and pepper bun with local lettuces, house made pickles, and lemon caper aioli 17

SECOND BEST ESPRESSO BACON BURGER*

21-day dry aged beef, Second Best espresso rub, thick cut candied bacon, beer onions, brie, arugula, blueberry balsamic compote on a salt & pepper bun 18

PORCHETTA+ APRICOT GRILLED CHEESE

☞ Italian herb porchetta sliced thin and seared, house made apricot jam, baby arugula, and muenster cheese on white country loaf 17

CB DOUBLE SMASH BURGER

Two patties of grass-fed beef, pepper jack cheese, lettuce, tomatoes, pickles and pepper jam aioli on a salt & pepper bun 15

Add On: house pickled jalapeños +1 caramelized onions +2 thicc cut candied bacon +4

ENTREÉS

STRIP STEAK FRITES*

21-day dry aged grass-fed hand cut strip steak, fries, fresh garlic aioli & local baby lettuce salad with a fresh herb chimichurri 27

TOMATO & CHORIZO PASTA

Broadway Butcher Shop chorizo herb sausage with roasted tomatoes, lemon, peppers & onions, garlic, shallots, arugula and fresh whole milk ricotta, parmesan 18

BULGOGI BEEF TACOS

Flour tortillas, 24 hour marinated flank steak in house made bulgogi sauce, with kimchi salsa, gochujang aioli, cilantro, red onions, limes & sesame seeds 21

SIDES

1740 FRENCH FRIES 4 | SIDE SALAD 5

Scratch Kitchen & Brewery located on Brewer's Alley in East Crossroads KCMO | 1740 Holmes St | 8162987008

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness

V = Vegetarian VE = Vegan GF = Gluten Free ☞ = House Signature Item ** = Contains Shellfish **Super duper special!** | Gratuity of 20% on groups of 9+ people