

SHAREABLES

CHEESE & CRACKERS House made Cottonwood white cheddar, bacon, ranch cheese mix, with chives and 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 25

WINGS All wings served with a side of Rad AF buttermilk dressing, wings are either served in 6pcs or 12pcs 11 | 17

SMOKED JALAPENO BUFFALO Our house made smoked jalapeno buffalo sauce. GF

AARON'S MEAN GREEN, BAEBEE! 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 ARTICHOKEs 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

PEPPERED SWEET POTATO Roasted sweet potato, with pepper, topped with feta and a spicy 🌶️ chili-pistachio crunch and sauteed mushrooms. 7 VE

SALADS Add Chicken + 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

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

BROWN BUTTER CHICKEN SANDWICH

Grilled chicken breast served on Missing Ingredient gem lettuce with Chambourcin mushroom and onion jam, Dijon Aioli and gruyere cheese on a salt & pepper bun. 16

☞ **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. 17

BACON WRAPPED MEATLOAF GRILLED CHEESE

Chef Ben's Grandmother's meatloaf wrapped in thick cut bacon, smoked tomato & chipotle aioli, gruyere cheese on a toasted country loaf 17

CB DOUBLE SMASH BURGER

Two patties of Salt Creek grass-fed beef, smoked gouda, lettuce, tomatoes, pickles and dijon aioli sauce on a salt & pepper bun. 15

Add On: house pickled jalapeños +1 caramelized onions +2 thick 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

TOMAHAWK PORK CHOP

Ssam marinated duroc pork chop with sweet potato puree, sauteed green beans and fried shallots. 28

BULGOGI BEEF TACOS

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

SIDES 1740 FRENCH FRIES 4 | SIDE SALAD 5

FEATURED LOCAL PARTNERS
Missing Ingredient | J.S. Produce | Yoli Tortilleria |
Farm To Market Bread Company
Crum's Heirloom Produce | Prairie Birthday Farm

Scratch Kitchen & Brewery located on Brewer's Alley in East Crossroads KCMO | 1740 Holmes St | 816.298.7008

*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.

EXECUTIVE CHEF: Benjamin Wood, pairs with West Bottoms Whiskey | **SOUS CHEF:** Taylor Michelle, pairs with a burned out Vitamix