

# Scratch

GOURMET KITCHEN

## SHAREABLES

- CRAB & SHRIMP WONTON DIP - 22** Chili Crunch, Wonton & Cucumber Chips, Sesame, Soy, Ginger Sauce
- SMOKED BUTTERNUT HUMMUS - 19** Smoked Squash, Cilantro Chimichurri, Romesco, Fresh Local Vegetables, Pita *df*
- MAPLE CHILI BRUSSELS SPROUTS- 14** Crispy Brussels Sprouts, Maple Chili Glaze, Sesame Seeds, Pork Belly Lardons *df,gf*

## SMALL PLATES

- BUTTERNUT APPLE BISQUE - 8** Roasted Butternut Squash, Pickled Apples, Creme Fraiche, Toasted Pepitas *gf, vg*
- MUSHROOM CROQUETTE - 14** Mushroom Truffle Croquette, Locally Grown Oyster Mushrooms, Corn Puree, Chili Oil *vg*
- BUTTERNUT RISOTTO - 12** Roasted Butternut Squash, Parmesan Risotto, Toasted Pepitas, Blue Cheese *gf, vg*
- CAJUN CRAB CAKE - 16** Crab Cake, Crawfish, Shrimp, Cajun Remoulade, Cilantro *df*
- CAESAR SALAD- 13** Romaine Hearts, Caesar Dressing, Brioche Croutons, Red Onions, Parmesan Tuille *vg*
- FALL BEET SALAD - 14** Roasted Salted Beets, Grapefruit, Shaved Fennel, Toasted Pepitas, Arugula, Aged Balsamic *df,gf,vg*

## MAIN COURSES

- BRAISED BEEF RIGATONI - 35** Braised CAB Beef, Heirloom Tomato Ragu, Hazelnut Gremolata, Whipped Mascarpone, Pickled Onion\*
- CHICKEN PARMESAN ROULADE - 29** Breaded Chicken Roulade, Parmesan Risotto, Heirloom Tomato Ragu, Broccolini
- STEAK AU PAVE - 55** Certified Angus Tenderloin, Crispy Potato Pave, Asparagus, Garlic Creme, Demi Glace *gf*
- PAN SEARED HAMACHI - 54** Hamachi, Thai Basil Sushi Rice, Fresh Vegetables, House Made Dashi Broth, Crispy Carrots *gf, df*
- ANCHO CHILE SALMON - 36** Creamy Celeriac Puree, Fresh Corn Salsa, Ancho Chile Glaze, Romesco Glazed Green Beans, Chimichurri- *gf,\**

## DESSERTS

- BROWNIE SUNDAE - 21** Warm Chocolate Brownie, Caramel Gelato, Hazelnut Sauce, Toasted Hazelnuts, Chocolate Shell \*
- ESPRESSO CREME BRULEE - 13** Espresso and Fall Spiced Infused Custard, Chocolate Tuille *gf*
- GELATO TRIO - 14** Chef Selection of Imported Italian Gelatos. Ask your server for todays selections *gf*
- PUMPKIN CHEESECAKE - 16** Basque Cheesecake, Spiced Pumpkin Mousse, Candied Pecan Caramel *gf,\**

*gf - gluten free ● df - dairy free ● vg - vegetarian ● \* - contains nuts*

### Local & Fresh Sourced Farms

Salt Creek Farms - Eureka, KS  
D Bar C Ranch - Westmoreland, KS  
St. Isidore Farms- Kansas City, MO  
Creekstone Farms - Arkansas City, KS

### OWNERS

TYLER & MONICA MORRISON

### EXECUTIVE CHEF

MITCHELL FETTERLING

### BEVERAGE MANAGER

KAYLEE ADDISON

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

# WINE & COCKTAILS

## WINES BY THE GLASS

### SPARKLING WINES

2021 ALBERT BICHOT CREMANT BRUT RESERVE <i>BURGUNDY, FRANCE</i>	18 / 65
NV LA BELLA PROSECCO <i>VENETO, ITALY</i>	12 / 48
2019 TAPIZ MALBEC ROSE <i>MENDOZA, ARGENTINA</i>	16 / 64

### ROSE WINES

2024 AIX - GRENACHE, SYRAH, CINSAULT <i>PROVENCE, FRANCE</i>	18 / 72
2024 LOUIS JADOT <i>BURGAUNDY, FRANCE</i>	14 / 58
2024 CASTELLO DI TIGGNANO - PINOT NOIR <i>UMBRIA, ITALY</i>	16 / 64

### WHITE WINES

NV MILL KEEPER - SAUVIGNON BLANC <i>NAPA VALLEY, CA</i>	15 / 60
2024 ARAGOSTA - VERMENTINO <i>CAMPANIA, ITALY</i>	13 / 52
2024 CA DEL SARTO - PINOT GRIGIO <i>VENETO, ITALY</i>	14 / 56
2023 GIESEN - SAUVIGNON BLANC <i>MARLBOROUGH, NZ</i>	15 / 60
2023 LAMBLIN & FILS BOURGOGNE BLANC - CHARDONNAY <i>BURGUNDY, FRANCE</i>	17 / 68
2022 LANGE - PINOT GRIS <i>WILLIAMETTE VALLEY, OR</i>	22 / 88
2022 FLOWERS - CHARDONNAY <i>SONOMA COAST, CA</i>	38 / 152

### RED WINES

2022 KLINKER BRICK - CAB SAUVIGNON <i>LODI, CA</i>	17 / 68
2023 FORAGER - CABERNET SAUVIGNON <i>OAKVILLE, NAPA VALLEY, CA</i>	22 / 88
2022 L'ECOLE NO 41- MERLOT <i>COLUMBIA VALLEY, WA</i>	16 / 64
2023 FORAGER - PINOT NOIR <i>WILLAMETTE VALLEY, OR</i>	19 / 76
2022 IL POGGIONE ROSSO DI MONTALCINO- SANGIOVESE <i>TUSCANY, ITALY</i>	24 / 96
2022 FAUST - CABERNET SAUVIGNON <i>NAPA VALLEY, CA</i> <i>STAGS LEAP DISTRICT AVA</i>	40 / 160
2023 FLOWERS - PINOT NOIR <i>SONOMA COAST, CA</i>	42 / 168
2022 IL PINO DI BISERNO -SANGIOVESE <i>BOLGHERI, ITALY</i>	55 / 185
2022 LOUIS JADOT POMMARD <i>BURGUNDY, FRANCE</i>	32 / 115

### SWEET / DESSERT WINES

NV MICHELE CHIARLO - MOSCATO <i>PIEDMONT, ITALY</i>	18 / 72
NV DANDELION 30 YR PEDRO XIMINEZ XO TAWNY <i>MCLAREN VALE, AUSTRALIA</i>	16 / 64

### NON-ALCOHOLIC WINE

NV FRITZ MULLER THURAGUA SECCO <i>RHEINHESEN, GERMANY</i>	14 / 56
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## SIGNATURE COCKTAILS

<b>GOLDEN KID 2.0</b> <i>JUST LIKE THE OG, WITH A SEASONAL TWIST (JUST AS DELICIOUS)</i>	REGULAR/ HAPPY HOUR 19 / 14
GOAT CHEESE WASHED BLANCO TEQUILA, SPICED PEAR, PISTACHIO, LEMON	
<b>DREAD PIRATE ROBERTS</b> <i>SMOKEY TROPICAL HUG, WITH A SPICED BOOZY BACKBONE</i>	18 / 13
HIGH PROOF BOURBON, AGED RUM, CHARRED PINEAPPLE, DEMERARA, CLOVE, BLACK WALNUT, ANGOSTURA	
<b>HOUSE OF HOLDA</b> <i>VELVETY CHOCOLATE, TOASTED NUTS, AND WARM GINGERBREAD SPICE</i>	18 / 13
VODKA, AGED RUM, MOZART CHOCOLATE, MR. BLACK, HAZELNUT, GINGERBREAD, WHITE CHOCOLATE RASPBERRIES	
<b>MIRACLE ON MADISON AVE</b> <i>LUXURY NEW YORK SOUR WITH A MERLOT CLOUD</i>	17 / 12
WHISKEY BLEND, HOUSEMADE MULLED WINE, UNAGED APPLE BRANDY, GINGER, LEMON, RED WINE AIR	
<b>NOCHE BUENA</b> <i>HUMO Y FUEGO</i>	19 / 14
GRILLED GUAJILLO INFUSED REPOSADO TEQUILA, SPICED AGAVE, CHOCOLATE BITTERS, FLAMED ORANGE	
<b>BERGEN NEGRONI</b> <i>A COZY NORWEGIAN APERTIF UNDER THE NORTHERN LIGHTS</i>	22 / 17
NORDIC GIN, HOUSEMADE AQUAVIT, GRAPEFRUIT BITTER APERTIF, BLANC VERMOUTH, CLOUDBERRY, ELDERFLOWER	
<b>APRES-SKI</b> <i>A SMOOTH MILK WASHED HOLIDAY PUNCH</i>	17 / 12
BROWN BUTTER WASHED JAMAICAN RUM, PECAN FALERNUM, ALLSPICE DRAM, LIME	
<b>THE 12 FRANCISCANS</b> <i>NOT YOUR ABUELITA'S HOT COCOA</i>	18 / 13
GREEN CHARTREUSE, HOUSEMADE BOOZY HOT COCOA, BRULEED MARSHMALLOW, CHILI	
<b>COLD BREW MARTINI</b> <i>THE ESPRESSO MARTINI PARTNERED WITH PITCHSIDE COFFEE</i>	18 / 13
J RIEGER VODKA, MR BLACK, DEMERARA, PITCHSIDE COFFEE COLD BREW	

