

Scratch

GOURMET EXPRESS

BI-WEEKLY MENU | SEPT 28 - OCT 9

Schedule your pickup order of hot, freshly prepared gourmet meals between 4:00 pm and 7:00 pm

ENTREES

(Serves 1)

Braised Short Rib -17.5

Red wine braised beef short rib, served with a demi-glace. Add brown butter candied sweet potato casserole +4 GF

Crab Cakes -21

Jumbo lump crab pattied and pan seared. Served with a cream spinach and zesty lemon pan sauce.

Heirloom Tomato Pie -10

Flaky pie crust with roasted tomato, caramelized onions and whipped pimento cheese VG



SHAREABLES

(Serves 2-3)

Edamame Hummus & Garlic Naan -9

Fresh hummus served with baby peppers and garlicky buttered pita bread VG

Chicken Cordon Bleu Croquettes -7

Crispy breaded mini chicken bites stuffed with swiss cheese and diced ham



SALADS

(Entree Salad Serves 1-2)

Roasted Carrot & Whipped Feta -8

Roasted young carrots with whipped feta and coriander lime dressing on a bed of mixed greens GF, VG

Harvest Salad - 8

Roasted sweet potato with apple, pecans, cranberries and Spiced Orange Vinaigrette dressing on a bed of mixed greens GF, V

DESSERTS

(Friday & Saturday Only)

Cinnamon Apple Tart -7

A flakey popover baked with apple cinnamon filling and maple icing

Pecan Coffee Cake -4

Crumbly coffee cake with pecan streusel topping



3939 W 69th Terrace, Prairie Village, KS 66208 | Phone: 913.766.6021 | E-mail: scratch@wildcathospitality.com

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