

# Scratch

G O U R M E T   E X P R E S S

BI-WEEKLY MENU | OCT 12 - 23

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

## ENTREES

(Serves 1)

### Char Grilled Salmon -18

Char-grilled salmon served skin on with a sweet mustard glaze. Add roasted fingerling potatoes and garlic braised kale +4 **GF, DF**

### BBQ Pulled Pork Sandwich -12

Slow smoked pulled pork served on a brioche bun with smokey bbq sauce. Add homestyle baked beans +2.5 **DF**

### Cheese Tortellini with Brodo -13

Ricotta stuffed jumbo tortellini. Served in a parmesan broth with fresh herbs. Add roasted garlic butter breadstick +1 **VG**



## SHAREABLES

(Serves 2 - 3)

### Crispy Smashed Potatoes -8

Twice cooked yukon potatoes tossed in fine herbs and cotija cheese **GF**

### Elote Hush Puppies -9

Sweet corn hush puppies tossed in a chili-lime dressing with cotija cheese **VG**



## SALADS

(Entree Salad Serves 1-2)

### Buffalo Cauliflower & Bleu Cheese -9

Buffalo roasted cauliflower with pickled onion. Served with a creamy bleu cheese dressing on a bed of mixed greens **GF, VG**

### Grilled Eggplant & Tomato -12

Charred eggplant tossed with tomatoes, kale, scallions and red peppers. Served with a creamy miso dressing and arugula **GF, V**

## DESSERTS

(Friday & Saturday Only)

### Pecan Pie -5

Classic pecan pie with buttery crust and nutty, gooey filling

### Butterscotch Pudding Cake -5

Goopy butterscotch cake with a whipped cream topping



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