

Scratch

GOURMET EXPRESS

BI-WEEKLY MENU | NOV 9 - 20

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

ENTREES

(Serves 1)

Eggplant Parmesan -12

Crispy pan fried eggplant served over angel hair pasta with hearty marinara sauce. **VG**

Puff Pastry Chicken Pot Pie -13

Smoked pulled chicken tossed in a veloute sauce with carrots, peas, cipollini onions and a flakey puff pastry top.

Lobster Roll -26

Split top roll with buttered lobster. Tossed with chives and fresh lemon zest. Add house made chips +2



SHAREABLES

(Serves 2 - 3)

Butternut Squash Tots & Maple Dip - 7.50

Shredded crispy butternut squash with a maple drizzle. **VG, GF**

Karagge Chicken Bites -7

Japanese fried chicken tossed with sweet and spicy tamarind chili sauce **GF**



SALADS

(Entree Salad Serves 1- 2)

Fall Salad -11

Cranberry and orange supremes with fried goat cheese, pepita seeds. Served on a bed of mixed greens with a pomegranate dressing. **VG**

Roasted Winter Squash & Arugala -9

Roasted butternut squash with red wine poached pears, crumbled gorgonzola and red onion. Served on a bed of arugala with a five-spice vinaigrette. **GF, VG**

DESSERTS

(Friday & Saturday Only)

German Chocolate Cake -6

Lucious dark chocolate cake with coconut and pecan topping.

Pumpkin Pie Cheesecake -7

Graham cracker cruster with pumpkin and mascarpone filling.



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