

Scratch

GOURMET EXPRESS

BI-WEEKLY MENU | NOV 30 - DEC 11

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

ENTREES

(Serves 1)

Debbie's Enchiladas -16

Creamy chicken flour enchiladas stuffed with cream cheese, peppers and onions; smothered in a green tomatillo sauce.

Crab Chowder -21

Buttered jumbo lump crab in a sweet and savory mushroom corn stew; garnished with tarragon and lemon.

Beef Stroganoff -18

Braised beef short rib and portabella mushrooms tossed in a black pepper cream sauce; served over fresh egg noodles.



SHAREABLES

(Serves 2 - 3)

Jalapeno Cheddar Hush Puppies -11

Fire roasted jalapeno and aged-white cheddar cheese folded into our Scratch hush puppy mix. Topped with a creamy jalapeno aioli. **VG**

Bang Bang Shrimp -20

Tempura shrimp and walnuts tossed in a sweet chili and sesame sauce blend. Garnished with pickled ginger. **DF**



SOUPS & SALADS

(Entree Salad Serves 1- 2)

Harvest Salad-9

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

French Onion Soup - 10.5

Caramelized onion soup with a melted gruyere toast topper. **VG**

DESSERTS

(Available Thursday - Saturday)

Churro & Hot Chocolate -9

Fried cinnamon sugar donut sticks with melted hot chocolate. **V**

Apple Cobbler -7.5

Baked granny smith apples with oat streusel topping. **VG**

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