

SMALL PLATES

CHEDDAR PIMENTO CHEESE & CRACKERS

A childhood inspired throwback with spreadable Cottonwood white cheddar and grilled pimentos to make delightful cheese spread & Ritz crackers. 9 V

 **LOCAL MEAT & CHEESE BOARD** Chef's selection of delicious cured meats, cheeses and house made pickles served with crackers & crostini. 23

FRIED HOT WINGS Tossed in our house made smoked jalapeño buffalo sauce, served with a side of Rad AF buttermilk dressing. 9 | 15

Can't stand the heat? Get them Dry Rubbed with our savory 1740 dry rub.

HUMMUS PLATE Made from scratch hummus dip with a seasonal topping served with carrots, celery and grilled naan bread. 10 VE

BUFFALO SWEETBREAD BITES BASKET Sweetbread bites tossed in tempura and deep fried to perfection, served with celery lemon sauce, and blue cheese mousse. 12

FANCY AF FRIES Crossroads fries smothered in creamy fontina and goat cheese sauce with brown sugar candied bacon, diced fresh tomatoes and onions, a sweet hot mustard drizzle, Fancy AF bourbon sauce and house made pickles. 9 | 13

HANDHELDS

All Sandwiches served a la carte. Add a side of fries for \$3 or Side Salad for \$4

SOUTHERN SMOKED SANDWICH

Pulled smoked chicken combined with thinly sliced smoked prosciutto and a hearty schmear of pimento cheese on a salt and pepper bun dressed with arugula and fresh tomato. 14

PORK TENDERLOIN SANDWICH

Duroc pork tenderloin breaded and fried with lettuce, tomatoes, smoked red peppers, pickles and a black pepper and horseradish aioli on a salt and pepper bun. 13

SECOND BEST ESPRESSO BACON BURGER*

Chapman Creek Farms grass-fed beef seasoned with Second Best espresso and dried jalapeño, topped with thick maple and brown sugar bacon, beer onions, melted brie, arugula and a sweet balsamic compote on a salt & pepper bun. 16

KC COMEBACK GRILLED CHEESE

Local fresh sweet corn grilled and tossed with red peppers, red onions and fresh herbs piled on Farm to Market Country loaf with jack cheese, fresh tomatoes, roasted garlic schmear, and thick cut bacon. 13

CB SMASH BURGER

Chapman Creek Farms grass-fed beef, seasoned & smashed, served with American cheese, lettuce, tomatoes and pickles on a salt & pepper bun with CB Special Sauce. 12

Add On: house made pickled jalapeños +1 caramelized onions +2 maple-glazed bacon +3

CB CLASSIC GRILLED CHEESE

Thyme-infused, cream-soaked bread, toasted to perfection, slathered in jack cheese, gooey brie and our house spicy mustard. 10 V

Add On: maple-glazed bacon +3 Not V

LARGE PLATES

DUROC PORK CHOP* Grilled Duroc pork served with garlic mashed potatoes, seasonal sautéed local farm vegetables and a sultry mix of quick wilted tuscan and curly kale. 23 GF

 **BUTTERMILK FRIED CHICKEN** Boneless thighs marinated and fried to perfection served with garlic mashed potatoes, tomato bacon braised collard greens, and peppered white gravy. 21

ENTRÉE SALAD Mixed local greens, quinoa, cherry tomatoes, pickled shallots, orange, and smoked olives dressed in a honey lime vinaigrette. 12 V

Add-Ons: Grilled chicken +6

SPRING PESTO PASTA Linguini pasta combined with lightly tossed with locally harvested, gourmet Grand River Mushrooms, farmers green pesto, red peppers, cherry tomatoes and local kale. 16 V Add-Ons: Grilled chicken +6 Not V

SIDES

1740 FRENCH FRIES 4

SIDE SALAD 5

EXECUTIVE CHEF: Benjamin Wood, pairs with most hazy IPAs

Located on Brewer's Alley in East Crossroads KCMO | 1740 Holmes St | 816.298.7008

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. | V = Vegetarian VE = Vegan GF = Gluten Free  = House Signature Item | Gratuity of 20% will be added to groups of 10 people or more.