

SHAREABLES

- CHEESE & CRACKERS** Cottonwood white cheddar pimento cheese dip, and a sleeve of crackers. 10 V
- ADULT "LUNCHABLE"** A selection of cured meats, cheeses and house made pickles served with crackers & crostini. 23
- FRIED HALLOUMI BITES** Fried cheese and our famous RAD AF Buttermilk Vinaigrette for dipping 10 V
- GRILLED ELOTÉ** Sweet corn, grilled and topped with 1740 seasoning, queso fresco, avocado crema and cilantro 8
- HUMMUS PLATE** Served with, baby carrots, English cucumbers, marinated Campari tomatoes and grilled naan bread. 10 V
- CEVICHE TOSTADITAS** Yoli Tortilleria's corn tortilla fried and topped with shrimp, radish, scallions, carrot, cilantro, avocado lime crema*. 16
- FANCY AF FRIES** Crispy Fries, RAD AF cheese sauce, candied bacon, tomato, onion, mustard drizzle, bourbon sauce and house made pickles. 9 | 13
- BLACK EYED PEA FRITTERS** Black eyed peas, scallions, tomato jam, dressed with arugula, pickled carrots & radish. 10 VE

WINGS

All wings served with a side of Rad AF buttermilk dressing, wings are either served in 6pcs or 12pcs 10 | 16 GF

SMOKED JALAPENO BUFFLAO Jumbo chicken wings tossed in our house made smoked jalapeno buffalo sauce.

RASPBERRY HABANERO Jumbo chicken wings tossed in our house made fresh raspberry and habanero hot sauce. 🌶

1740 DRY RUB Jumbo chicken wings fried and tossed in our proprietary blend of spices.

SALADS

CB WEDGE SALAD Add Chicken +5 Add Flat Iron Steak +8

Iceberg lettuce, candied bacon, pickled red onion, Campari tomatoes, crispy fried shallots, Rad AF buttermilk dressing, smoked blue. 12

THE CB CHOP

Local baby lettuce heads chopped with red peppers, Campari tomatoes, cucumbers, red onions, fine herbs, smoked kalamata olives and feta cheese. 10

HANDHELDS

All Sandwiches served a la carte. Add on Side: Fries for \$3 | Salad for \$4 | Seasonal Fresh Veg for \$5/6

BANG! BANG! CHICKEN SANDWICH*

Chicken marinated, grilled, and tossed in Bang! Bang! Sauce, topped with arugula, XO sauce aioli, cucumber ribbons, scallions, and cilantro on a salt & pepper bun. 15

SECOND BEST ESPRESSO BACON BURGER*

Salt Creek grass-fed beef, Second Best espresso rub, thick cut candied bacon, beer onions, brie, arugula, blueberry balsamic compote on a salt & pepper bun. 16

POBLANO POPPER GRILLED CHEESE

Fire roasted poblano peppers, smoked goat cheese, cream cheese, fresh tomatoes, candied bacon & jalapeno aioli on toasted Farm to Market Country loaf. 14

CITY BARREL CUBAN

Sliced citrus smoked ham, roasted tenderloin, house made pickles, swiss cheese, beer mustard and a sweet & spicy pepper relish on an Elvira's Cakes bun. 15

CB DOUBLE SMASH BURGER

Two patties of Salt Creek grass-fed beef, American cheese, lettuce, tomatoes, pickles and CB special sauce on a salt & pepper bun. 14

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

ENTRÉES

SEA 2 SEA BROADWAY PASTA*

Linguine pasta with littleneck clams, white wine, tomatoes, herbs, Broadway Butcher Shop chorizo sausage, arugula. 18

BARBACOA TACOS

Yoli Tortilleria's flour, ancho chile and orange braised beef, pickled diced onions, cilantro, and fresh salsa. 20 GF

STRIP STEAK FRITES*

Grass-fed hand cut strip steak, fries, Szechuan peppercorn aioli & local baby lettuce salad with a fresh herb chimichurri. 26

SESAME ENCRUSTED SALMON*

Scottish salmon encrusted with bonito flakes, sesame seeds with grilled asparagus, arugula, pickled shallots, radish, soy honey vinaigrette. 23 GF

MUSHROOM & LEEK

Confit of leeks with sautéed mushrooms, Crum's spinach, hakurei turnips, cherry tomatoes, mushroom cream and fine herbs 18 V

SIDES

1740 FRENCH FRIES 4

GRILLED ASPARAGUS WITH SMOKED SPECK, MUSHROOM CREAM & LEMON 7

SAUTÉED SPRING SQUASH WITH GARLIC, SHALLOTS & CHERRY TOMATOES 6

SIDE SALAD 5

FEATURED LOCAL FARMERS

- Missing Ingredient
- J.S. Produce
- Crum's Heirloom Produce
- Prairie Birthday Farm
- KC Mushroom Culture

Scratch Kitchen & Brewery 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 GF = Gluten Free ✨ = House Signature Item ** = Contains Shellfish | Gratuity of 20% will be added to groups of 10 people or more.

EXECUTIVE CHEF: Benjamin Wood, pairs with most hazy IPA | **SOUS CHEF:** Keegan Courtright, pairs with Katanas