

SHAREABLES

RAD AF SPICY BEER CHEESE DIP Beer cheese with pimento peppers, toasted bread, naan. 10 V

LOCAL MEAT & CHEESE BOARD A selection of cured meats, cheeses and house made pickles served with crackers & crostini. 23

WINGS All wings served with a side of Rad AF buttermilk dressing 9 | 15 GF

Choice of sauce/rub: Green chile peach BBQ | Charred tomatillo | Smoked jalapeño buffalo sauce | Dry rubbed with 1740 seasoning

FRIED HALLOUMI BITES Fried cheese and trio of sauces: RAD AF Buttermilk Vinaigrette, Smoked jalapeño buffalo sauce, Beer mustard 10 V

HUMMUS PLATE Served with seasonal topping, carrots, celery and grilled naan bread. 10 V

WARM APPLE TART. Parmesan crust, granny smith apples, shallots, blueberry balsamic puree & brie for spreading. Our play on Canadian Apple pie & cheddar. 12 V

FANCY AF FRIES Crispy Fries, RAD AF cheese sauce, candied bacon, tomato, onion, mustard drizzle, bourbon sauce and house made pickles. 9 | 13

SQUASH & CARROT FRITTERS

Heirloom squash and carrot patties crispy fried, dressed with arugula, radish & chive crème fraiche 10 V

FEATURED

CB WEDGE SALAD Add Chicken + 5

Classic crispy iceberg, candied bacon, pickled red onion, marinated Campari tomatoes, Rad AF buttermilk dressing, Red Rock blue cheddar 12 V GF

SMOKED CHICKEN DINNER

Harissa marinated chicken quarter, with grilled carrots, bok choy, creamy lentils, honey Greek yogurt, and radish. 18

HANDHELDS

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

HOUSE SMOKED PASTRAMI SANDWICH

Thick sliced brisket, apple-pepper-red cabbage saurkraut, RAD AF caraway mustard on a salt & pepper bun. 15

COCONUT CURRY CHICKEN SANDWICH

Tomato and coconut braised chicken, with scallions, pickled carrots, cilantro, with a ginger curried aioli on a salt & pepper bun. 14

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

BULGOGI BEEF GRILLED CHEESE

Korean BBQ brisket sliced thin with jack cheese, green onion-jalapeño-red pepper slaw, roasted garlic aioli on toasted Farm to Market Country loaf. 14

CB SMASH BURGER

Salt Creek grass-fed beef, American cheese, lettuce, tomatoes, pickles and CB special sauce on a salt & pepper bun. 12

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

SHORT RIB BEEF & CHEDDAR SANDWICH

Stout braised short ribs with, sweet shallot jam, cheddar cheese, stout mayonnaise on a salt & pepper bun. 15

ENTREÉS

BROADWAY PASTA

Rigatoni pasta with tomatoes, peppers, onions, Broadway Butcher Shop parmesan Italian sausage, arugula. 16

GRILLED FLAT IRON STEAK

21-day dry aged flat iron steak, wild local mushrooms, turnip purée, crispy brussels sprouts, with a fruited gastrique. 26 GF

CRISPY PORK TACOS

Charred queso fresco tacos, smoked pork shoulder, avocado cream, pickled diced onions, cilantro, and fresh salsa. 20 GF

SALMON

Scottish salmon with creamy spaghetti squash, arugula, dried cherries, and a burnt orange vinaigrette. 23 GF

RADICCHIO SALAD

Lightly grilled radicchio, fried chickpeas, pickled shallot, preserved lemon, parmesan, mint, and roasted date vinaigrette. 14 GF

SIDES

1740 FRENCH FRIES 4

SAUTÉED BRUSSELS SPROUTS W/ LENTILS, BACON & CHERRIES 6

GLAZED WINTER ROOT VEGETABLES 6

SIDE SALAD 5

FEATURED LOCAL FARMERS

Missing Ingredient

J.S. Produce

Crum's Heirloom Produce

Prairie Birthday Farm

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 | 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 heavy metal