

SCRATCH *Kitchen*

CREATE YOUR OWN CUSTOM MENU

All prices are per person

Meat Entrees

Select 1-2 Entrees

BBQ PULLED PORK & POTATO HAMBURGER BUNS \$6.00

SLOW ROASTED CHICKEN \$7.00

HOMEMADE ITALIAN LASAGNA \$7.00

CAPRESE STUFFED MUSHROOMS (V) \$7.00

CORN & BLACK BEAN STUFFED PORTOBELLO

MUSHROOMS (V, VG) \$7.00

MAMMA MIA'S MEATLOAF \$8.00

LEMON CHICKEN PICCATA \$7.00

CHICKEN MARSALA W/ BABY BELLA MUSHROOMS \$7.00

APPLEWOOD SMOKED PORK TENDERLOIN

W/ CHIMMICHURRI SAUCE \$9.00

BLACK PEPPER SALMON W/ DILL SAUCE \$9.00

SLICED ROAST BEEF W/ HORSERADISH SAUCE \$10.00

SLICED 18-HOUR SMOKED BRISKET W/ BBQ SAUCE \$15.00

PRIME RIB W/ HORSERADISH SAUCE \$25.00



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Salads

Select 1 Salad

HARVEST SALAD \$4.00

Mixed Leafy Greens | Cherry Tomatoes | Cucumbers | Sweet Peppers | Cauliflower | Snap Peas
Ranch Dressing | Balsamic Dressing

FARMER'S MARKET SALAD \$4.00

Mixed Leafy Greens | Cherry Tomatoes | Roasted Corn | Blueberries | Shaved Red Onion
Ranch Dressing | Balsamic Dressing

SPINACH SALAD \$4.00

Spinach | Fresh Berries | Toasted Almonds | Shaved Red Onion
Ranch Dressing | Balsamic Dressing

CAESAR SALAD \$3.50

Romaine Lettuce | Parmesan Cheese | Homemade Croutons
Caesar Dressing

ITALIAN CHOPPED SALAD \$3.50

Romaine Lettuce | Tomatoes | Red Onion | Black & Green Olives | Cucumbers
Italian Dressing

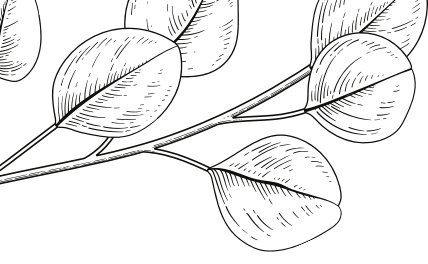
TABOULI SALAD \$3.50

Red Quinoa | Cucumber | Cherry Tomatoes | Green Onion | Fresh Herbs | Olive Oil
Lemon Herb Vinaigrette

APPLE GORGANZOLA SALAD \$4.50

Mixed Leafy Greens | Dried Cranberries | Shaved Red Onion | Toasted Pecans
Gorgonzola Cheese | Dried Apple Chips
Blue Cheese Dressing | Balsamic Dressing





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Salads *(Continued)*

MEXICAN STREET CORN SALAD +\$3.50

Red Quinoa | Roasted Corn | Black Beans | Tomatoes | Jalapenos | Green Onion
Bell Peppers | Cilantro | Cotija Cheese | Lime Juice

CLASSIC CREAMY COLESLAW \$3.50

Green Cabbage | Fresh Parsley | Cilantro | Dijon Mustard | Creamy Sour Cream Dressing

DILLY RED SKIN POTATO SALAD \$4.00

Red Skinned Potatoes | Celery | Onion | Fresh Dill | Vinegar | Dijon Mustard | Mayo

SEASONAL FRUIT PLATTER \$5.00

Selection of Seasonal Fruits

Bread

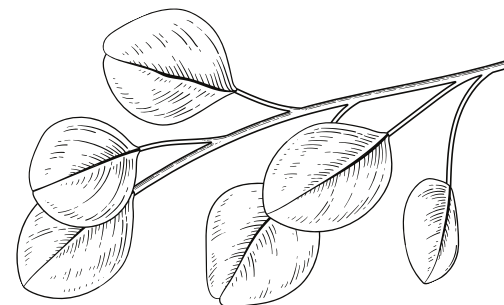
Select 1 Bread

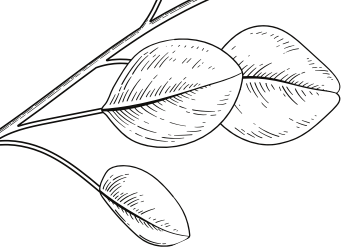
All Bread is served with Butter on the side

SLICED BAGUETTES \$2.00

CORNBREAD SQUARES W/ HONEY \$2.00

HOMEMADE BUTTERMILK BISCUITS W/ HONEY \$3.00





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Side Dishes

Select 1-3 Side Dishes

BUTTERED LINGUINE PASTA W/ PARMESAN \$2.00

BOURBON BAKED BEANS \$2.50

WILD & LONG GRAIN RICE W/ FRESH HERBS \$2.50

CORN ON THE COB W/ BUTTER \$2.50

RED SKIN MASHED POTATOES \$3.50

HERB ROASTED RED SKIN POTATOES \$3.50

HOMEMADE MAC & CHEESE \$4.00

GRILLED SEASONAL VEGETABLES \$4.00

SOUTHERN GREEN BEANS W/ BACON \$4.50

GRILLED FRESH ASPARAGUS \$5.00

MAC & CHEESE BAR \$7.00

Turn your Mac & Cheese into a Bar with the addition of:

Crumbled Bacon | Green Onion | Shredded Cheese | Buffalo Sauce | Crushed Cheese-It Crackers

RED SKINNED MASHED POTATO BAR \$7.00

Turn your Mashed Potatoes into a Bar with the addition of:

Crumbled Bacon | Green Onion | Shredded Cheese | Roasted Green Chiles



* Menu pricing is good through December 31, 2025 *

