

S PLATES

- 12 SMOKED PORTOBELLO TACOS (V) // CORN TORTILLA, CORN SALSA, AVOCADO
- 13 CARBONARA DEVILED EGGS (C) // CRISPY PANCETTA, CRACKED PEPPER, PARMESAN CRISP
- 13 SCRATCH DIP / SPREAD TRIO (C) // WITH CRUDITE & PITA CHIPS
- 18/12 FRIED OYSTERS (S) // SMOKED TOMATO COCKTAIL SAUCE
- 13 CHIMICHURRI FRIES (S) // BRAISED PORK CHEEKS, COTIJA CHEESE, PICKLED ONION
- 16 HOTFIRE CHICKEN DRUMMIES // JICAMA SLAW

S SIDES

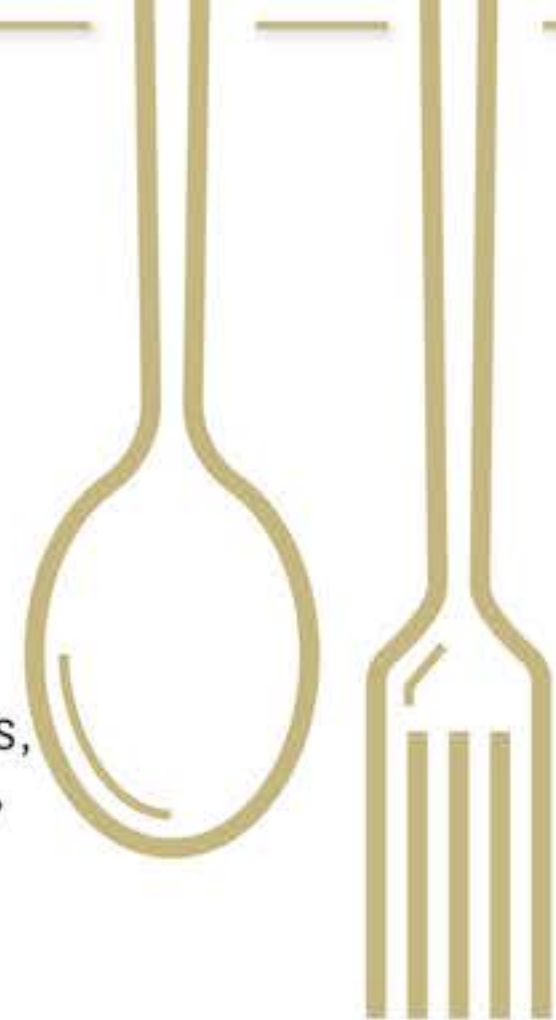
- 6 HOUSE-MADE SALT & VINEGAR POTATO CHIPS (S) (V)
- 6 FRESH CUT FRIES (S) (V)
- 6 KALE & BRUSSELS SALAD (S)
- 6 BACON BRAISED COLLARD GREENS (S)

S SOUP & SALAD

- 11 SRIRACHA CAESAR // CROUTONS, BLANCHED ASPARAGUS
- 13 SHIITAKE SESAME SALAD (V) (S) // PORTOBELLO, EDAMAME, RED ONIOS, HEIRLOOM TOMATO, MIXED GREENS, SHITAKE VINAIGRETTE
- 13 KALE & ENDIVE SALAD (V) (S) // ARTICHOKE HEARTS, LENTILS, HAZELNUTS, HEIRLOOM TOMATOES, PICKLED ONION, LEMON VINAIGRETTE
- MKT SOUP OF THE DAY // ASK SERVER
- 6/8 BLACK BEAN SOUP (V) (S)

S DESSERT

- 16 SOONER BOARD // CHOCOLATE, BISCOTTI, LOCAL HONEY, NUTS, CHEESES, CANDIES, OTHER GOODIES
- 10 FRENCH TOAST STICKS // CHOCOLATE HAZELNUT SAUCE
- MKT DAILY SPECIAL









EXECUTIVE CHEF // JACQUELINE METHVIN

Scratch
KITCHEN & COCKTAILS

HAPPY HOUR (C) LATE NIGHT (C) GLUTEN FREE (S) VEGAN (V)

*CONSUMING RAW OR UNDER - COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

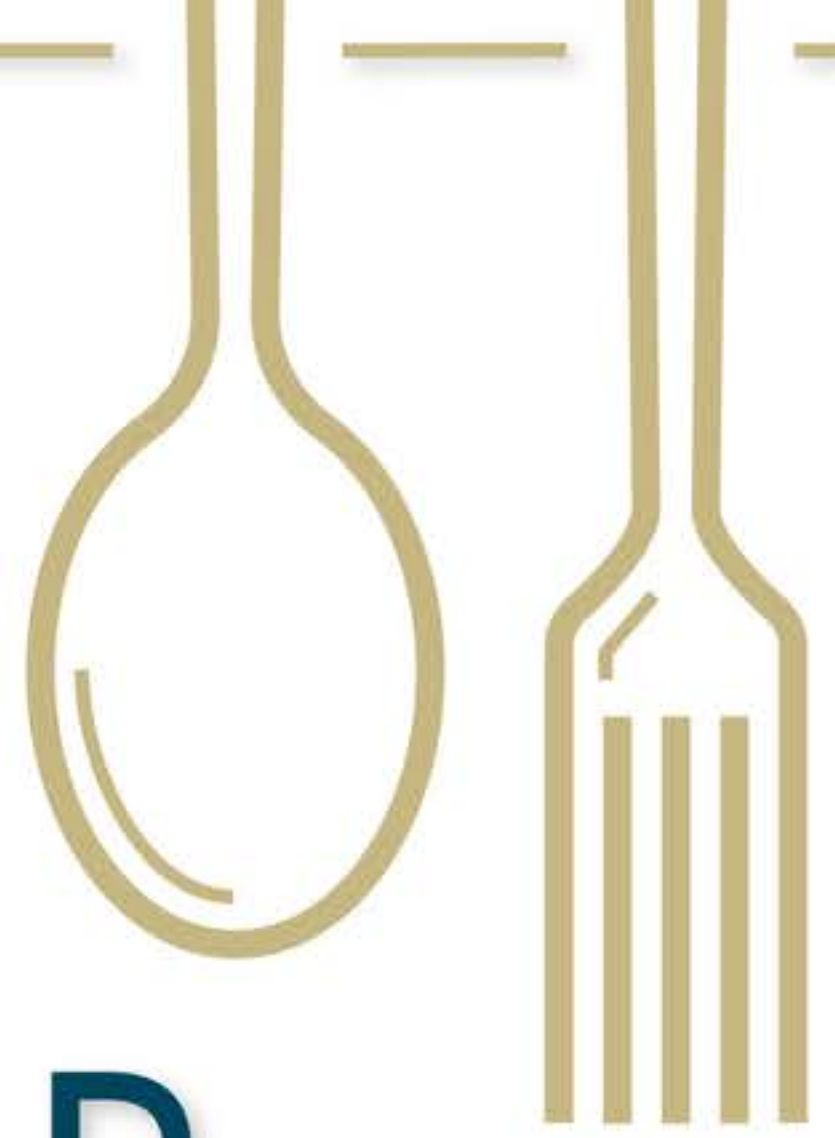
LUNCH

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- 16 **STEAK FRITES***  // HANGER STEAK (BUTCHER'S TENDER) ON FRESH CUT FRIES WITH CHIMICHURRI
- 16 **SEARED PORK MEDALLIONS***  // SHAVED BRUSSELS SPROUTS, APPLE & FENNEL RISOTTO, CIDER GASTRIQUE
- 13 **CHICKEN SANDWICH*** // PULLED CHICKEN, CANDIED BACON, BIBB LETTUCE, HEIRLOOM TOMATO, SCALLION AIOLI ON HOUSE-BAKED FOCACCIA; CHOICE OF SIDE
- 15 **RATATOUILLE***   // SPICY TOMATO SAUCE, ADD POACHED EGG +\$4
- 13 **SMOKED PORTOBELLO BOTANAS**   // JALAPEÑOS, PEPPERS & ONIONS, AVOCADO, TOMATO, CORN TORTILLAS
- 17 **SLIDERS*** // OKLAHOMA WAGYU BEEF, SCRATCH PICKLES, SCRATCH KETCHUP, PIMENTO CHEESE, BRIOCHE BUN; CHOICE OF SIDE
- 13 **SCRATCH VEGGIE BURGER** // QUINOA, BLACK BEAN, & SWEET POTATO WITH BIBB LETTUCE, HEIRLOOM TOMATOES, SRIRACHA AIOLI ON A BRIOCHE BUN; CHOICE OF SIDE
- 16 **SHORT RIB SANDWICH*** // KOREAN BBQ SHORT RIB, BIBB LETTUCE, KIMCHI, SRIRACHA AIOLI, HOUSE HAWAIIAN BUN; CHOICE OF SIDE
- MKT **SANDWICH OF THE WEEK** // CHOICE OF SIDE





GLUTEN FREE  VEGAN 

Scratch
KITCHEN & COCKTAILS

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DINNER

- 22 **STEAK FRITES***  // HANGER STEAK (BUTCHER'S TENDER) ON FRESH CUT FRIES WITH CHIMICHURRI
- 18 **SEARED PORK MEDALLIONS***  // SHAVED BRUSSELS SPROUTS, APPLE & FENNEL RISOTTO, CIDER GASTRIQUE
- 17 **SLIDERS*** // OKLAHOMA WAGYU BEEF, SCRATCH PICKLES, SCRATCH KETCHUP, PIMENTO CHEESE, BRIOCHE BUN; CHOICE OF SIDE
- 15 **RATATOUILLE***   // SPICY TOMATO SAUCE, ADD POACHED EGG +\$4
- 13 **SCRATCH VEGGIE BURGER** // QUINOA, BLACK BEAN, & SWEET POTATO WITH BIBB LETTUCE, HEIRLOOM TOMATOES, SRIRACHA AIOLI ON A BRIOCHE BUN; CHOICE OF SIDE
- MKT **SANDWICH OF THE WEEK** // CHOICE OF SIDE



Scratch
KITCHEN & COCKTAILS

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SEASONAL

Scratch seasonal cocktails reflect our love for fresh, flavorful ingredients.

The menu is devised & revised in consult with Bittercube, the acclaimed cocktail & bitters company. Bittercube was co-founded by Ira Koplowitz, a native of Norman, OK.

- 10 **SOME LIKE IT HOT** // BOMBAY SAPPHIRE, LEMON, CHILI SYRUP, CAPPELLETTI, BENEDICTINE, CAVA
- 10 **TWO-TIMER** // GEORGE DICKEL RYE, CHAI TINCTURE, CHERRY BARK VANILLA
- 10 **FOR GOODNESS SAKE** // PLANTATION PINEAPPLE & HAMILTON 151 RUMS, ST. ELIZABETH ALLSPICE DRAM, LIME, ROSE SYRUP, LYCHEE SAKE
- 9 **BECKY WITH THE GOOD PEAR*** // CLEAR CREEK PEAR BRANDY, PAUL MASSON, LEMON, SPICED PEAR SYRUP, EGG WHITE, BECHEROVKA
- 11 **HALFWAY AT THE HELM** // NOVO FOGO CHAMELEON, BATAVIA ARRACK, LIQUORE STREGA, VELVET FALERNUM, LIME, HONEY SYRUP, SELTZER, JAMAICAN #1 BITTERS, CINNAMON
- 8 **SCRATCH WEATHERED SANGRIA** // BURGUNDY, RUM, BRANDY, PEPPERMINT, CLOVE, CASSIA, LICORICE, CIDER, CITRUS, SPARKLING WINE, BITTERCUBE BLACKSTRAP BITTERS
- 8 **BERRY SPRITZER** // INDIAN GRASS VODKA, BLACKBERRY, STRAWBERRY OLEO, APEROL, SAUVIGNON BLANC, SELTZER
- 12 **COVFEFE** // PLANTATION 20TH ANNIVERSARY RUM, CAMPARI, HOUSE-MADE COFFEE LIQUEUR, COCCHI VERMOUTH DI TORINO, BITTERCUBE CHERRY BARK VANILLA BITTERS
- 8 **TWO INCH PUNCH** // ESPOLÒN BLANCO, LIME STRENGTH CELERY JUICE, SIMPLE SYRUP, ORANGE BITTERS, TROPICAL TINCTURE
- 10 **GOD OF DESTRUCTION** // FAMOUS GROUSE, ANCHO REYES, LEMON, MANGO SYRUP, BITTERCUBE MARVEL BITTERS, CUMIN-TUMERIC TINCTURE
- 7 **SCRATCH GIN & CUSTOM TONIC** // NOTES OF LEMON GRASS, ORRIS ROOT, BERGAMOT, WORMWOOD, PINE

CLASSICS

- 9 **OF THE OLDER FASHIONED** // WILD TURKEY 101, MUSCOVADO, BITTERCUBE TRINITY BITTERS
- 10 **MARGARITA** // CAMARENA REPOSADO, LIME, HOUSE-MADE ORANGE LIQUEUR, ORANGE BITTERS
- 10 **MANHATTAN** // RUSSEL RESERVE 10 YR BOURBON, COCCHI TORINO, CHERRY BARK VANILLA BITTERS
- 8 **WHISKEY SOUR*** // DICKEL RYE, LEMON, EGG WHITE, TURBINADO SYRUP, CHERRY BARK VANILLA BITTERS
- 10 **WHISKEY SMASH** // OLD GRANDAD BONDED, LEMON, MAPLE-BROWN SYRUP, MINT
- 10 **PIMMS CUP** // BOMBAY SAPPHIRE, PIMM'S #1, LEMON, CUCUMBER, MINT, STRAWBERRY TINCTURE, SODA WATER
- 10 **COSMOPOLITAN** // FINLANDIA VODKA, LIME, CRANBERRY, HOUSE MADE ORANGE LIQUEUR,
- 10 **LAST WORD** // BEEFEATER GIN, GREEN CHARTREUSE, LUXARDO MARASCHINO, LIME
- 8 **HEMINGWAY DAIQUIRI** // FLOR DE CAÑA 4 YR, GRAPEFRUIT, LIME, MARASCHINO
- 8 **SIDECAR** // PAUL MASSON BRANDY, LEMON, HOUSE MADE ORANGE LIQUEUR, ORANGE BITTERS
- 10 **SAZERAC** // DICKEL RYE, ABSINTHE, TURBINADO SYRUP, PEYCHAUDS BITTERS
- 10 **CAPTAIN TRUMAN** // PAUL MASSON BRANDY, BARROW'S INTENSE GINGER LIQUEUR, LEMON, BOLIVAR BITTERS, SPARKLING WINE

APÉRITIF / DIGESTIF

VERMOUTHS //

- COCCHI TORINO
- COCCHI ROSA
- COCCHI AMERICANO
- VYA EXTRA DRY VERMOUTH

SHERRIES //

- LUSTAU EAST INDIA SOLERA
- LUSTAU FINO
- LUSTAU AMONTILLADO
- FONSECA RUBY
- SANDEMAN TAWNY 20 YR
- DRY SACK 15 YR.

PRICES DO NOT INCLUDE 13.5% STATE LIQUOR TAX.

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Scratch

WHITES

White wine drinkers are social butterflies,
beach bums, casual company,
summer obsessed, sunflower smellers, & concert goers.

- 8/31 PASQUA BRUT PROSECCO // VENETO, IT.
CRISP PEACHES WITH LOADS OF BUBBLES
- 7/27 JAUME CRISTALINO BRUT CAVA // PENDES, SP.
CLEAN WITH CITRUS & GREEN APPLES
- 11/43 CHATEAU GASSIER ESPRIT ROSÈ // PROVENCE, FR.
SHADES OF PEACH, APRICOTS, & PEAR
- 9/35 ROTH SAUVIGNON BLANC // ALEXANDER VALLEY, CA.
PASSION FRUIT, TANGERINE, & PEACH BLOSSOM
- 43 WAIRAU RIVER
SAUVIGNON BLANC // MARLBOROUGH, NZ.
TROPICAL WITH CITRUS & FLORAL NOTES
- 9/35 SELBACH 'INCLINE' RIESLING // MOSEL, GR.
FRUITY, AWESOME ACID, DRY WITH HINTS OF SWEETS
- 10/39 ALTANUTA PINOT GRIGIO // TRENTINO-ALTO ADIGE, IT.
CREAMY WITH DRIED APRICOT; SOLID STRUCTURE
- 11/43 DEUX PUNX SUMA KAW WHITE // EL DORADO, CA.
THIS SH%! IS BANANAS - B-A-N-A-N-A-S -
- 9/35 BLACK'S STATION CHARDONNAY // YOLO, CA.
TOASTY WITH A STRAIGHT UP TROPICAL EDGE
- 11/43 DOMAINE DE GRANGES MACON FUISEE
CHARDONNAY // BURGUNDY, FR.
FLORAL AROMAS, CITRUS NOTES, & BOLD ACID
- 43 LAVA CAP CHARDONNAY // EL DORADO, CA.
BAKED APPLE PIE WITH LEGIT CREAMINESS
- 49 CATENA CHARDONNAY // MENDOZA, AR.
RICH TEXTURE WITH STONE FRUITS & LIVELY CITRUS
- 59 'LES SERRES' CHABLIS // BURGUNDY, FR.
ORCHARD FRUIT, SEASHELLS, & WHITE FLOWERS
- 43 BASTIANICH FRIULANO // FRIULI-VENEZIA GIULIA, IT.
MOUTH-WATERING MINERALITY; PEAR & ALMOND
- 75 GASTON CHIQUET
BRUT TRADITION NV // CHAMPAGNE, FR.
JUST ALL AROUND AMAZINGNESS #FARMERFIZZ

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Scratch

REDS

Red wine drinkers like nights in, bon fires, & a little bit of drama, are fall obsessed, rose smellers, & kick it at Broadway shows.

- 10/39 **COCCHI BRACHETTO D'ACQUI** // PIEDMONTE, IT.
CHILLED CHERRIES WITH FLIRTY ROSE HIPS
- 11/43 **JOSEPH DROUHIN PINOT NOIR** // BURGUNDY, FR.
CHARMING & ELEGANT WILD STRAWBERRIES
- 10/39 **PALACIOS REMONDA LA MONTESA** // RIOJA, SP.
STONE FRUITS, SPICES, POMEGRANATES, & ORANGES
- 11/43 **LAMADRID CAB FRANC** // AGRELO, AR.
BRIARY HERBAL BERRIES WITH TANNIC ATTITUDE
- 12/47 **DEUX PUNX MOURVEDRE** // CONTRA COSTA, CA.
YOU TELL ME, I GET ZEBRA STRIPE GUM...
- 35 **COPPO L'AVVOCATA BARBERA D'ASTI** // ASTI, IT.
INTENSE CHERRY, RASPBERRY, & BLACKBERRY DRAMA
- 35 **MARIS 'OLD SCHOOL' ROUGE** // LANGUEDOC, FR.
BLACKBERRIES, BLACK CHERRIES; HELLA PURE
- 9/35 **BOOMTOWN MERLOT** // COLUMBIA VALLEY, WA.
PURE CHERRY ACTION WITH SOME HERB
- 43 **BIG FLOWER MERLOT** // STELLENBOSCH, SA.
RIPE CHERRY, FIG, VIOLET, & SAGE
- 53 **EMMOLO MERLOT** // NAPA, CA.
SUPPLE DARK BERRIES WITH A FRESH EARTHINESS
- 11/43 **DASHE RED ZINFANDEL** // DRY CREEK, CA.
DARK RED FRUITS, MEATY, PEPPERY, & BOLD
- 11/43 **BENMARCO MALBEC** // UCO VALLEY, AR.
SAVORY & JUICY WITH A DARK CHOCOLATE PERSONA
- 49 **BADIA A COLTIBUONO**
CHIANTI CLASSICO RS // TUSCANY, IT.
FOREST BERRIES, CRAZY TART CHERRY, & DRIED PLUM
- 59 **ACHAVAL-FERRER CABERNET** // MENDOZA, AR.
MILK CHOCOLATE ALMONDS, FINE & FOCUSED
- 7/27 **PARIS VALLEY ROAD CABERNET** // CA.
MARASCHINO CHERRY, CHOCOLATE, & TOASTY OAK
- 69 **SANCTUARY CABERNET** // RUTHERFORD, CA.
FULL BODIED WITH CARAMEL & BLUEBERRIES
- 77 **PAUL HOBBS CROSSBARN CABERNET** // NAPA, CA.
RICH & LAYERED; BLACK FRUIT, & BACKBONE FOR DAYS

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