

# Crossroads

KITCHEN & BAR

## DINNER MENU

### SHAREABLE

**PATATA BRAVAS | 12.50 GM**

cranberry marinara, chipotle aioli, scallions, & parmesan cheese  
**add sautéed wild mushrooms 5.75 | bacon 5.50 | grilled chicken 6.95**

**SICILIAN EGGPLANT CAPONATA | 12.75 GM,VE**

toasted pine nuts, golden raisins, grilled bread

**FRIED POTATO GNOCCHI | 13.75**

truffled cheese sauce, bacon, parmesan, & scallions

**MARGHERITA FLATBREAD | 15.25 VG**

La Main's flatbread, fresh mozzarella, home-made basil pesto, tomato, & balsamic glaze

**FRIED FALAFEL | 15.25 GM, VG**

home-made green falafel, tzatziki, pita, & pickled onions

**LEMONGRASS CHICKEN POTSTICKER | 13.50**

spicy-soy dipping sauce, toasted sesame seeds, & scallions

**CHICKEN WINGS | 15.25 GM**

choice of buffalo, cherry bbq, honey sriracha, or sweet chili with celery, carrots, & blue cheese dressing

**THE TOWN DUCK'S FRIED CALAMARI | 16.25**

olives, pickled jalapeños, lime zest, scallions with garlic-lemon aioli & warm marinara sauce

**SLOW-BRAISED ST. LOUIS PORK RIBS | 16.25 GM**

cherry-glazed bbq sauce, crispy fried onions, & fine herbs

**PORK BELLY BAO BUN | 17.50**

spicy hoisin sauce, asian pickles, garlic aioli, & cilantro

**TACOS | 17.95 GM**

Choice of grilled shrimp, chicken, or fried haddock tacos, mango-chili salsa, shredded cabbage, pickled red onions, spicy aioli on corn tortilla

**GRILLED SPANISH OCTOPUS | 18.25 GF**

butter basted fingerling potatoes, romesco sauce, olives & golden raisin salsa

**STEAMED PEI MUSSELS | 18.25 GM**

roasted tomato broth, white wine, leeks, & grilled bread

**MEZZE BOARD | 21.50 GM, VG**

home-made falafel, hummus, marinated olives, eggplant caponata, pickled onions, VT feta cheese, pita bread

**CHEESE & CHARCUTERIE | 24.50 GM**

assorted cheese, cured meats, candied nuts, marinated olives, local honey, olives, quick pickles, mustard pickles, seasonal jam, & crostini

### SOUPS & SALADS

**HOME-MADE NEW ENGLAND CLAM CHOWDER**

cup 8 | bowl 11

**SEAFOOD SOUP | small 13.95, large 23.95 GM**

haddock, shrimp, mussels, squids, & grilled bread

**CLASSIC CAESAR SALAD | 15.25 GM**

romaine hearts, white anchovies, brioche croutons, freshly grated parmesan, & home-made caesar dressing

**CHOPPED SALAD | 15.95 GF**

arugula, romaine, cherry tomatoes, avocado, blueberries, bacon, radish, pickled onions, walnuts, VT feta cheese, white balsamic vinaigrette

**SHAVED BRUSSELS SPROUT SALAD | 15.50 GF**

pomegranate, granny smith apple, manchego cheese, bacon, curried pecans, asian-pear vinaigrette

**add on: half avocado 4.50 | sautéed wild mushrooms 5.75 | falafel 7.25 | bacon 5.50 | grilled chicken 6.95 | buffalo chicken bites 6.95 | grilled salmon 12.50 | grilled shrimp 8.95 | grilled steak tips\* 14.95**

### SANDWICHES AND BURGERS

*served with potato fries or small salad*

**CROSSROADS BURGER | 19.95 GM**

100% Angus chuck meat, VT cheddar, chipotle aioli, tomato, lettuce, bourbon bacon jam, buttermilk fried onions, home-made pickle, & brioche bun

**HOME-MADE VEGGIE BURGER | 19.15 GM, VG**

mis-honey glaze, green tahini spread, arugula, provolone cheese, & multi grain bun

**STEAK TIPS & CHEESE SANDWICH\* | 27.50 GM**

grilled steak tips, caramelized onions, provolone cheese, chipotle aioli, & soft bread roll

### MAIN

**VEGAN RISOTTO | 22.75 GF, VE, PB**

baby spinach, carrot, sweet potato, edamame, vegan cheese, & chive oil

**BUDDHA BOWL | 22.95 GF, VE, PB**

home-made hummus, roasted carrots, avocado, sweet potato, short grain rice, edamame, & tahini green goddess dressing

**ROASTED HALF CHICKEN | 30.95 GF**

potato puree, roasted tomato, baby spinach, & chicken jus

**PAPPARDELLE BOLOGNESE | 34.50**

Italian sausage & ground beef bolognese with fresh pappardelle pasta, sunny egg, & basil oil

**FISH & CHIPS | 26.75**

crispy fried haddock, coleslaw, lemon wedge, potato fries, & tarter sauce

**PAN SEARED ATLANTIC SALMON | 28.95 GF**

toasted quinoa, roasted brussels sprouts & baby carrot, & herby lemon vinaigrette

**STEAK & RICE BOWL\* | 31.25 GF**

herb marinated and grilled steak tips, cilantro chimichurri, pickled red onions, avocado, sticky rice, corn tortilla, & lime

**SURF & TURF | 39.50 GF**

grilled angus beef sirloin, grilled shrimp, garlic butter, grilled zucchini, & mashed potato

**CURRY OF THE DAY | market price**

Chef Ganesh's daily crafted curry with the variety of proteins & seasonal vegetables

**FISH OF THE DAY | market price**

Chef's daily selection of fish feature accompanied with seasonal ingredients

### SIDES

POTATO FRIES | 5.25

TATER TOTS | 6.25

ONION RINGS | 5.25

STEAMED RICE | 4.25

GRILLED ASPARAGUS | 8.25

SAUTÉED SPINACH | 7.95

ROASTED BABY CARROTS | 8.25

SAUTÉED MUSHROOMS | 8.25

TRUFFLE PARMESAN FRIES | 8.95

BAKED MAC & CHEESE | 9.25

CHEDDAR & BACON MASHED POTATO | 8.95

**GF = GLUTEN FREE, GM = GLUTEN MODIFICATION, VG = VEGETARIAN, VE = VEGAN, PB = PLANT BASED**

**\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**