

Crossroads

KITCHEN & BAR

LUNCH 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

FALAFEL SANDWICH | 18.25 GM

home-made falafel, lettuce, tzatziki sauce, pickled red onion, & multigrain bun

NASHVILLE HOT HONEY FRIED CHICKEN SANDWICH | 18.95

coleslaw, house-made pickles, & potato bun

STEAK TIPS & CHEESE SANDWICH* | 27.50 GM

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

FISH & CHIPS SANDWICH | 24.50

fried haddock, lemon, tarter sauce, coleslaw, & potato bun

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

MAIN

BUDDHA BOWL | 19.50 GF, VE, PB

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

BAKED MAC & CHEESE | 19.50 VG

home-made cheese sauce, fresh pasta, ritz crackers crumbs
add on: sautéed wild mushrooms 5.75 | smoked 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*

BRAZILIAN CHICKEN POT PIE | 21.50

potato puree & mushroom gravy

STEAK & RICE BOWL* | 31.25 GF

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

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

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

SAUTÉED SPINACH | 7.95

GRILLED ASPARAGUS | 8.25

SAUTÉED MUSHROOMS | 8.25

BAKED MAC & CHEESE | 9.25

TRUFFLE PARMESAN FRIES | 8.95

CHEDDAR & BACON MASHED POTATO | 8.95

**GF = GLUTEN FREE, GM = GLUTEN FREE 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.**