

# Crossroads

KITCHEN & BAR

## BRUNCH MENU

### HEALTHY START

**SEASONAL CUT FRUIT PLATE** | 9.50 GF, VG  
mint & honey yogurt

**GREEK YOGURT PARFAIT** | 10.50 GF, VG  
plain Greek yogurt, home-made gluten free granola, berries, & local honey

**PUMPKIN ACAI BOWL** | 12.50 GF, VE, PB  
pumpkin acai puree, peanut butter, toasted coconut, home-made granola, banana, & mixed berries

### BREAKFAST SANDWICHES

served w/ home fries or cut fruit

**FARM EGG & CHEESE SANDWICH\*** | 14.50 GM  
over-easy eggs, sourdough bread, smoked bacon, & cheddar cheese

**AVOCADO TOAST\*** | 15.50 GM  
pumpkin hummus, guacamole, espresso bacon jam, dippy egg, sweet pumpkin seeds crumble, & multigrain toast

**LOX BAGEL** | 17.50 GM  
smoked salmon, cream cheese, scallions, tomato, red onions, capers, & micro greens

### FRENCH TOAST / PANCAKES / WAFFLES

**GRILLED BANANA PUMPKIN BREAD** | 11.50  
caramel sauce, sweet oats & pumpkin seeds crumble, home-made whipped cream

**BUTTERMILK PANCAKES** | 14.50 GM  
sea salted & honey whipped butter, maple syrup  
(+\$1 chocolate chip, banana, blueberries, or strawberries / +\$2 substitute gluten free pancakes)

**CRUNCHY BRIOCHE FRENCH TOAST** | 15.50 GM  
Rice Krispies, whipped cream, berries, & maple syrup

**BELGIAN WAFFLE** | 15.50  
caramelized banana, fresh whipped cream, berries, & maple syrup

**NASHVILLE HOT HONEY FRIED CHICKEN & CIDER PUMPKIN WAFFLE** | 18.50  
maple syrup, sweet pumpkin seeds crumble, sea salt & honey butter

### EGG PLATES\*

served w/ home fries or cut fruit & choice of toast

**2 EGGS ANY-STYLE\*** | 13.50 GM

**2 EGGS ANY STYLE\*** | 15.50 GM  
with smoked bacon, pork sausage, or smoked ham

### OMELETS

served w/ home fries or cut fruit & choice of toast

**VEGGIE OMELET** | 17.50 GM  
tomatoes, onions, peppers, mushrooms, spinach & cheddar cheese

**WESTERN OMELET** | 17.50 GM  
smoked ham, onions, peppers, & cheddar cheese

**MEAT LOVERS OMELET** | 18.50 GM  
smoked ham, bacon, sausage, & cheddar cheese

### EGGS BENEDICT\*

served w/ home fries or cut fruit & skillet English muffin

**FLORENTINE BENEDICT\*** | 17.50 GM  
tomato, baby spinach, home-made hollandaise

**CLASSIC BENEDICT\*** | 17.50 GM  
smoked Canadian bacon, home-made hollandaise

**CROSSROADS BENEDICT\*** | 18.50 GM  
slow cooked pork belly, chipotle hollandaise

**CORNED BEEF BENEDICT\*** | 18.50 GM  
home-made corned beef, spicy hollandaise

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## SPECIALTY

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**VEGAN CHICKPEA & POTATO CURRY** | 17.50 GF, VE, PB  
Chef Ganesh's mild spiced curry, sautéed spinach, pan seared tofu, & avocado  
**add soft poached egg 2**

**HOME-MADE CORNED BEEF HASH\*** | 18.50 GM  
over-easy eggs, hollandaise, & choice of toast

**HUEVOS RANCHEROS** | 18.50 GM  
scrambled eggs, black bean, avocado, grilled jalapeños, ranchero sauce, & cheese filled tortilla

**MAUI NUI LOCO MOCO\*** | 23.50  
100% Angus chuck beef, sunny egg, caramelized onions, mushroom gravy, & sticky rice

**GRILLED CARNE ASADA & EGGS\*** | 24.50 GM  
sunny eggs, cilantro chimichurri, home fries, & corn tortilla

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## BRUNCH SANDWICHES

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**served w/ potato fries or small salad**

**FALAFEL SANDWICH** | 18.50  
home-made falafel, lettuce, tzatziki sauce, pickled red onion, & multigrain bun

**NASHVILLE HOT HONEY FRIED CHICKEN SANDWICH** | 18.50  
coleslaw, house-made pickles, & potato bun

**FISH & CHIPS SANDWICH** | 24.50  
fried haddock, lemon, tarter sauce, coleslaw, & potato bun

**CROSSROADS BURGER\*** | 17.50 GM  
100% Angus chuck meat, VT cheddar, chipotle aioli, tomato, lettuce, buttermilk fried onions, home-made pickle, & brioche bun  
**add: bacon jam 2.75 | add bacon 2.75 | fried egg 2.50 | substitute veggie burger 2**

**HOME-MADE VEGGIE BURGER** | 18.50 VG,GM  
short-grain rice, beets, & black beans patty w/ pumpkin hummus spread, Swiss cheese, baby spinach, & multigrain bun  
**add avocado 2.75**

**STEAK & CHEESE SANDWICH\*** | 24.50 GM  
grilled grass-fed beef steak tips, spinach, caramelized onions, Swiss cheese, chipotle aioli, & soft roll

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## BRUNCH SALADS

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**CLASSIC CAESAR SALAD** | 15.50 GM  
romaine hearts, garlic croutons, freshly grated parmesan, & home-made caesar dressing

**CHOPPED SALAD** | 16.50 VG,GF  
chopped romaine, baby spinach, pumpkin hummus, apples, bacon, pickled onions, raisins, sweet pumpkin seeds crumble, cheddar, lemon-maple vinaigrette

**BABY SPINACH SALAD** | 15.50 GF  
cucumber, tomatoes, pickled onions, VT feta cheese, dried cranberries, toasted walnuts, warm bacon & balsamic vinaigrette

**add: half avocado 4.50 | roasted mushrooms 6 | falafel 7 | bacon 6 | grilled chicken 7 | pulled chicken 7 | pulled pork 6 | grilled salmon 12 | smoked salmon 12 | grilled shrimp 9 | grilled steak tips\* 14**

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## BREADS & PASTRIES

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**ENGLISH MUFFIN 3 | PLAIN BAGEL 4 | GLUTEN FREE BAGEL 5 | GLUTEN FREE TOAST 4**

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## BRUNCH SIDES

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**FRUIT CUP 6 | MIXED BERRIES 7 | PLAIN PANCAKE 8 | TWO EGGS 5 | BACON, HAM OR SAUSAGE 6  
| PORK BELLY 9 | TURKEY SAUSAGE 7 | HOME FRIES 5 | TATER TOTS 6 | TRUFFLE PARMESAN  
FRIES 9**

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## BRUNCH BEVERAGES

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**FRESHLY BREWED REGULAR OR DECAFFEINATED COFFEE 4 | PREMIUM TEAS 4 | ICED TEA 4 |  
CAPPUCCINO 6 | LATTE 6 | AMERICANO 5 | ESPRESSO 4 | DOUBLE EXPRESSS 6 | HOT  
CHOCOLATE 4 | JUICES 4 | BANANA & STRAWBERRY SMOOTHIE 6**

GF = GLUTEN FREE FRIENDLY, GM = GLUTEN FREE FRIENDLY 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.

**20% gratuity will be added to the party of 6 people or more.**