

Crossroads

KITCHEN & BAR

LUNCH & DINNER MENU

SHAREABLE

FRIED POTATO GNOCCHI | 13.75 GM
fresh potato gnocchi, truffled parmesan cream,
North Country's bacon, parmesan, & scallions

PATATA BRAVAS | 12.50 GM
cranberry marinara, chipotle aioli, scallions, &
parmesan
*add: roasted mushrooms 6 | bacon 6 | grilled
chicken 7 | pulled chicken 7 | pulled pork 6 | grilled
salmon 12 | smoked salmon 12 | grilled shrimp 9 |
grilled steak tips* 14*

SICILIAN EGGPLANT CAPONATA | 12.75
GM,VE
toasted pine nuts, golden raisins, grilled bread

FRIED FALAFEL | 15.25 VG, GM
home-made green falafel, tzatziki, mint, pita, &
pickled onions

CHICKEN POTSTICKER | 14.50
spicy-soy dipping sauce, sesame seeds, &
scallions

CHICKEN WINGS | 6pcs 13.50, 9pcs 16.75 GM
choice of buffalo, cherry BBQ, honey sriracha, or
sweet chili with celery, carrots, & blue cheese
dressing

FRIED CALAMARI | 16.25
olives, pickled jalapeños, lime zest, fried basil with
garlic-lemon aioli & warm marinara sauce

PORK BELLY BAO BUN | 17.50
spicy hoisin sauce, Asian pickles, garlic aioli, &
cilantro

TACOS | 17.95 GM
choice of grilled shrimp, grilled chicken, or fried
haddock tacos with mango-chili salsa, shredded
cabbage, pickled red onions, spicy aioli on a corn
tortilla

GRILLED SPANISH OCTOPUS | 17.50 GF
squash puree, olives & golden raisin salsa, chili oil

STEAMED PEI MUSSELS | 18.50 GM
roasted tomato broth, Spanish chorizo, white wine,
leeks, & grilled bread

MEZZE BOARD | 23.50 GM, VG
home-made falafel, pumpkin hummus, marinated
olives, eggplant caponata, pickled onions, VT feta
cheese, pita bread

CROSSROADS NACHOS | 16.50
tortilla chips, mozzarella, pepper jack, grilled corn,
black beans, pickled jalapeños, pico de gallo, sour
cream, guacamole

LOADED POUTINE | 16.50
potato fries, roasted chicken gravy, mozzarella,
pepper jack, & scallions

*add: roasted mushrooms 6 | bacon 6 | corned beef
7 | grilled chicken 7 | pulled chicken 7 | pulled pork
6 | grilled shrimp 9 | steak tips* 14*

SOUPS & SALADS

**HOME-MADE NEW ENGLAND CLAM
CHOWDER** | cup 8, bowl 11
chef's award winning recipe

SOUP OF THE WEEK | cup 8, bowl 11

SEAFOOD SOUP | small 18.50, large 31.50 GM
haddock, shrimp, mussels, squids, & grilled bread

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*

SANDWICHES & BURGERS

served w/ potato fries or small salad, gluten free bun 2

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

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

REUBEN SANDWICH | 18.50 GM
corned beef, sauerkraut, Swiss cheese, thousand island dressing, & marble rye bread

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

FRIED HADDOCK SANDWICH | 18.50
lemon wedge, tartar sauce, coleslaw, & potato bun

CUBANO SANDWICH | 18.50 GM
pulled pork, smoked ham, Swiss cheese, home-made pickles, dijonaise, & soft roll

BBQ PULLED PORK SANDWICH | 18.50 GM
pulled pork, home-made pickles, coleslaw, cherry BBQ sauce, & potato bun

SHORT RIBS MELT SANDWICH | 19.50 GM
smoked onion, Swiss cheese, roasted garlic aioli, & sourdough

SIDES

POTATO FRIES | 6
TATER TOTS | 7
ONION RINGS | 7
STEAMED RICE | 4
SWEET POTATO FRIES | 7
SAUTÉED SPINACH | 7
GRILLED ASPARAGUS | 8
ROASTED MUSHROOMS | 8
TRUFFLE PARMESAN FRIES | 8
BAKED MAC & CHEESE | 9
CHEDDAR-BACON MASHED POTATO | 7

MAINS

VEGAN SQUASH & MUSHROOMS RISOTTO | 24.50 GF, VE, PB
spinach, sweet potato, edamame, vegan cheese, & basil oil

BUDDHA BOWL | 24.50 GF, VE, PB
pumpkin hummus, spinach, sweet potato, edamame, avocado, short-grain rice, & lemon-herb vinaigrette

RICE BOWL | 17.50 GF, VE, PB
pumpkin hummus, spinach, sweet potato, edamame, avocado, short-grain rice, & lemon-herb vinaigrette

add: sautéed mushrooms 6 | falafel 7 | bacon 6 | grilled chicken 7 | buffalo chicken bites 7 | pulled chicken 7 | pulled pork 6 | grilled salmon 12 | grilled shrimp 9 | grilled steak tips 14*

ROASTED AIRLINE CHICKEN | 27.50 GF
10oz bone-in chicken breast roasted, Yukon potato mashed, sautéed spinach, roasted tomato & chicken jus

PAPPARDELLE BOLOGNESE | 34.50
Italian sausage & ground beef bolognese w/ fresh pappardelle pasta, sunny egg, & basil oil

SEAFOOD SCAMPI PASTA | 36.50
fresh pappardelle, mussels, shrimp, calamari, white wine, garlic, lemon juice, & chili flakes

FISH & CHIPS | 26.50
crispy fried haddock, coleslaw, lemon wedge, potato fries, & tartar sauce

BLACKENED ATLANTIC SALMON | 32.50 GF
squash risotto, asparagus, & mushrooms

SLOW BRAISED SHORT RIBS | 39.50 GF
kabocha squash puree, sautéed spinach, orange & chili breadcrumbs

SURF & TURF | 42.50 GF
grilled 10oz Angus beef sirloin, grilled shrimp, garlic-herb butter, asparagus, & pomme puree

CURRY OF THE WEEK | market price
Chef Ganesh's weekly crafted curry w/ steamed rice, & garlic sautéed spinach

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.