



Fall & Winter all day MENU

11:30am to 10pm
(Closed on Tuesday)

Shareable

- FRIED POTATO GNOCCHI | \$13.75**
fresh potato gnocchi, truffled parmesan cream, North Country's bacon, parmesan, & scallions
- PATATAS 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** **GM**
6 pieces \$13.50 | 9 pieces \$16.75
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 purée, olives & golden raisin salsa, chili oil
- STEAMED PEI MUSSELS | \$17.50**
roasted tomato broth, Spanish chorizo, white wine, leeks, grilled bread
- MEZZE BOARD | \$23.50** **VG** **GM**
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** **GM**
small \$18.50 | large \$29.50
haddock, shrimp, mussels, squid, & grilled bread

- CLASSIC CAESAR | \$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 | \$16.50** **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 steaktips 14*



GLUTEN FREE FRIENDLY **GF**

GLUTEN FREE FRIENDLY MODIFICATION **GM**

VEGETARIAN **VG**

VEGAN **VE**

PLANT BASED **PB**

Please note that we are not an allergy free facility, there will be a chance of cross contamination. However, we will use our best knowledge and apply all cautiousness to create less chance of contamination while we prepare allergen meals. Please notify us of any dietary preferences, allergies or intolerances, and we will work personally with you to ensure our menu fits your needs.

Crossroads

KITCHEN & BAR

Fall & Winter all day MENU

11:30am to 10pm
(Closed on Tuesday)

Burger & SANDWICHES

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 bean 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 | \$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 TIPS & 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 RIB 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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Please inform your server if you or anyone in your party has a food allergy or intolerance.

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Mains

VEGAN SQUASH & MUSHROOM 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

short-grain rice, cilantro chimichurri, pickled red onion, & avocado

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, 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 | \$28.50 GF

squash risotto, asparagus, & mushrooms

SLOW BRAISED SHORT RIBS | \$34.50 GF

kabocha squash purée, sautéed spinach, orange & chili breadcrumbs

SURF & TURF | \$39.50 GF

grilled 10oz Angus beef sirloin, grilled shrimp, garlic-herb butter, asparagus, & pomme purée

CURRY OF THE WEEK | market price

Chef Ganesh's weekly crafted curry w/ steamed rice, & garlic sautéed spinach



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