



# Crossroads

KITCHEN & BAR

## HEALTHY START

**SEASONAL CUT FRUIT PLATE** plain Greek yogurt | 9.50 GF, VG

**GREEK YOGURT PARFAIT** plain Greek yogurt, seed'nola, berries, & local honey | 10.50 GF, VG

**ACAI BOWL** acai puree, toasted coconut, seed'nola, banana, candied walnuts, & mixed berries | 12.50 GF, VE, PB

**GRIDDLE BLUEBERRY BANANA BREAD** walnuts, maple syrup, blueberries, cinnamon sugar, & vanilla ice-cream | 10.50

## FRENCH TOAST / PANCAKES / WAFFLES

**BUTTERMILK PANCAKES** whipped butter, maple syrup | 14.50 GM

» (+\$1 chocolate chip, banana, blueberries, or strawberries / +\$2 substitute gluten free pancakes)

**LEMON RICOTTA PANCAKES** whipped lemon ricotta, mixed berries compote, lemon zest, & maple syrup | 16.50

**CRUNCHY BRIOCHE FRENCH TOAST** rice krispies crusted, whipped cream, mixed berry compote, & maple syrup | 15.50 GM

**BELGIAN WAFFLE** caramelized banana, fresh whipped butter, mixed berry compote, & maple syrup | 15.50

**NASHVILLE HOT HONEY FRIED CHICKEN & BELGIAN WAFFLE** maple syrup, whipped butter | 18.50

## BREAKFAST SANDWICHES

» served w/ home fries or cut fruit

**FARM EGG & CHEESE SANDWICH\*** over-easy eggs, sourdough bread, smoked bacon, & cheddar cheese | 15.50 GM

**AVOCADO TOAST\*** basil pesto, burrata, cherry tomatoes, arugula, soft poached egg on sourdough toast | 16.50 GM

**LOX BAGEL** plain bagel, smoked salmon, cream cheese, scallions, tomato, red onions, capers, & micro greens | 18.50 GM

## OMELETS

» served w/ choice of toast

**EGG WHITE FRITTATA** tomato, onion, green bell peppers, & feta cheese w/ arugula, baby tomato, cucumber salad on top | 16.50 GM

» +\$2.50 to add smoked bacon

**VEGGIE OMELET** tomatoes, onions, peppers, mushrooms, spinach, cheddar, & home fries | 16.50 GM

» +\$1 to sub egg whites

**WESTERN OMELET** ham, onions, peppers, cheddar, & home fries | 17.50 GM

**MEAT LOVERS OMELET** ham, bacon, sausage, cheddar, & home fries | 18.50 GM

## EGG PLATES\*

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

**2 EGGS ANY-STYLE\*** | 14.50 GM

**2 EGGS ANY STYLE\*** with smoked bacon, pork sausage, or smoked ham | 16.50 GM

## EGGS BENEDICT\*

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

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

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

**CROSSROADS BENEDICT\*** smoked bacon, brioche toast, lettuce, tomato, & chipotle hollandaise | 18.50 GM

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

**SMOKED SALMON BENEDICT\*** smoked salmon, avocado, arugula, & chipotle hollandaise | 21.50 GM

## BRUNCH SANDWICHES

» served w/ potato fries or small salad

**FALAFEL PITA SANDWICH** lettuce, tzatziki, & pickled onions | 17.50 VG,GM

**NASHVILLE HOT HONEY CHICKEN SANDWICH** crispy or grilled, coleslaw, pickles, & potato bun | 17.50

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

**CROSSROADS BURGER\*** hand-pressed beef patty, VT cheddar, chipotle aioli, tomato, lettuce, buttermilk fried onions, & home-made pickles | 17.50 GM  
» add: bacon 2.50 | fried egg 2 | sub veggie burger 2 | gluten free bun 2

**HOME-MADE VEGGIE BURGER** home-made short-grain rice, beets, & black beans patty, basil pesto, Swiss cheese, lettuce, romesco, & potato bun | 18.50 VG,GM  
» add avocado 2.50

**STEAK TIPS SANDWICH\*** grilled beef steak tips, lettuce, caramelized onions, Swiss cheese, chipotle aioli, & soft roll | 24.50 GM

## SPECIALTY

**VEGAN GREEN PEAS & POTATO CURRY** Chef Ganesh's mild spiced curry, steamed rice, sautéed spinach, pan seared tofu, & avocado | 20.50 GF, VE, PB  
» add soft poached egg 2

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

**HUEVOS RANCHEROS** scrambled eggs, black bean, avocado, grilled jalapeños, ranchero sauce, & cheese filled tortilla | 17.50 GM

**MAUI NUI LOCO MOCO\*** hand-pressed beef patty, sunny egg, caramelized onions, mushroom gravy, & sticky rice | 23.50

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

## BRUNCH SALADS

**CAESAR SALAD** brioche croutons, freshly grated parmesan, & caesar dressing | small 9, large 14.50 GM

**GREEK SALAD** romaine, pickled onions, tomato, cucumber, garbanzo beans, kalamata olives, VT feta, & lemon vinaigrette | 15.50 VG,GF

**WATERMELON SALAD** baby arugula, basil pesto, pine nuts, ricotta spread, pickled onions, balsamic glaze, & basil oil | 16.50 VG,GF

**HOUSE SALAD** house greens, baby tomato, cucumber, pickled onions, & balsamic vinaigrette | small 9, large 14.50 VG, GM

» add: half avocado 4.50 | roasted mushrooms 6 | falafel 7 | bacon 6 | grilled chicken 7 | pulled pork 6 | grilled shrimp 10 | grilled salmon 10 | grilled steak tips\* 12

## BRUNCH SIDES

fruit cup 6 | mixed berries 7 | plain pancake 8 | two eggs 5 | bacon, ham, or sausage 6 | smoked salmon 12 | home fries 5 | tater tots 6 | truffle parmesan fries 9

## BREADS & PASTRIES

English muffin 3 | plain bagel 4 | gluten free bagel 5 | gluten free toast 4

## BRUNCH BEVERAGES

regular or decaffeinated coffee 4 | premium teas 4 | cappuccino 6 | americano 5 | espresso 4 | hot chocolate 4 | juices 4 | banana-strawberry smoothie 6

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

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

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