



Crossroads
KITCHEN & BAR

STARTER

SEASONAL CUT FRUIT PLATE low fat Greek yogurt | 9.50 GF, VG

GREEK YOGURT PARFAIT plain Greek yogurt, granola, seasonal fruits, & local honey | 10.50 VG

ACAI BOWL acai puree, toasted coconut, granola, banana, candied walnuts, & mixed berries | 12.50 VE, PB

SEASONAL FRUIT CRISP & ICE CREAM home-made seasonal fruit crisp, local French vanilla ice cream, & caramel sauce | 10.50 GF

FRENCH TOAST / PANCAKES / WAFFLES

BUTTERMILK PANCAKES whipped butter, maple syrup | 14.50 GM

» +\$1 chocolate chips, banana, blueberries, or strawberries / +\$2 sub gluten free pancakes

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

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

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

BACON, EGG & CHEESE SANDWICH* over-easy eggs, sourdough bread, smoked bacon, & cheddar cheese | 16.50 GM

AVOCADO TOAST* home-made hummus, dried cranberries, feta cheese, mixed greens, maple lemon vinaigrette, & one soft poached egg on sourdough toast | 16.50 GM

OMELETS

» served w/ choice of toast | sub egg whites \$2 | add chopped bacon \$2

VEGGIE OMELET tomatoes, onions, bell peppers, mushrooms, spinach, cheddar, & home fries | 17.50 GM

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

EGG WHITE FRITTATA tomato, onion, bell peppers, & feta cheese topping w/ mixed greens, baby tomato, cucumber salad | 18.50 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* smoked bacon, or 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

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

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

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

SPECIALTY

BRUNCH GRILLED STEAK home fries potato, sunny side eggs, chimichurri
16oz Angus ribeye* | 52 GM
14oz Angus sirloin* | 38 GM

CARNE ASADA & EGGS* 8oz grilled sirloin steak, sunny eggs, chimichurri, & home fries
| 28.50 GM

VEGAN GREEN PEAS & POTATO CURRY

Chef Ganesh's mild spiced curry, steamed rice, sautéed spinach, & avocado
| 18.50 GF, VE, PB

HOME-MADE CORNED BEEF HASH* chunky meats, home fries, over-easy eggs, hollandaise, & choice of toast | 18.50 GM

MAUI NUI LOCO MOCO* hand-pressed beef patty, sunny egg, onions & mushroom gravy, & steamed rice | 24.50

BRUNCH SANDWICHES

» served w/ potato fries or small salad

CROSSROADS BURGER* hand-pressed beef patty, VT cheddar, chipotle aioli, tomato, lettuce, caramelized onions, & home-made pickles on brioche bun | 18.50 GM

» add: bacon 2 | fried egg 2 | sub veggie burger 2 | gluten free bun 2

HOME-MADE VEGGIE BURGER home-made short-grain rice, beets, & black beans patty, hummus, Swiss cheese, caramelized onions, & lettuce on potato bun | 18.50 VG,GM

» add half avocado 3

FALAFEL PITA SANDWICH home-made falafel, chopped tomato & cucumber, lettuce, tzatziki, & pickled onions | 18.50 VG,GM

NASHVILLE HOT HONEY CHICKEN SANDWICH crispy or grilled, coleslaw, pickles, & potato bun | 18.50

FISH & CHIPS SANDWICH fried haddock, lemon, tarter sauce, coleslaw, & potato bun | 22.50

BRUNCH SALADS

CAESAR SALAD croutons, grated parmesan, & caesar dressing | small 9, large 15.50 GM

CHOPPED SALAD chopped romaine, hummus, feta, apple, dried cranberry, avocado, bacon, candied walnuts, & maple-lemon vinaigrette | 17.50 VG,GF

COBB SALAD mixed greens, blue cheese crumbles, baby tomatoes, bacon, avocado, boiled egg, & honey mustard dressing | 16.50 GF

GREEK SALAD romaine, pickled onions, tomato, cucumber, garbanzo beans, olives, VT feta, & lemon vinaigrette.
| 16.50 VG,GF

HOUSE SALAD mixed greens, baby tomato, cucumber, pickled onions, & balsamic vinaigrette | small 9, large 15.50 VG,GF

» Salad Toppings: half avocado 3 | chopped bacon 2 | falafel 7 | grilled chicken 7 | pulled pork 6 | grilled shrimp 10 | grilled Faroe salmon 14 | grilled sirloin steak* 15 »

BREADS & PASTRIES

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

BRUNCH SIDES

SIDES fruit cup 5 | mixed berries 6 | plain pancake 6 | two eggs 4 | bacon, ham, or sausage 5 | home fries 4 | tater tots 7 | truffle parmesan fries 8

BRUNCH BEVERAGES

BEVERAGES regular or decaffeinated coffee 4 | premium teas 4 | hot chocolate 4 | juices 4 | banana & berry smoothie 6

GF = GLUTEN FRIENDLY,
GM = GLUTEN 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.

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