



# Crossroads

KITCHEN & BAR

## APPETIZERS

**FRIED POTATO GNOCCHI** fresh potato gnocchi, truffled parm cream, bacon, parmesan, & scallions | 14.50

**PATATA BRAVAS** Crispy fried Yukon potato, cranberry-marinara, chipotle aioli, scallions, & parmesan cheese | 12.50 VG,GM

**FRIED FALAFEL** home-made falafel, tzatziki, pita, & pickled onions | 15.50 VG,GM

**CHICKEN POT-STICKER** sesame-soy dipping sauce, & scallions | 13.50

**CHICKEN WINGS** choice of buffalo, cherry BBQ, honey sriracha, or sweet chili w/ celery, carrots, & blue cheese dressing | 6pcs 13.50 GF

**ST. LOUIS STYLE PORK RIBS** choice of BBQ or sweet chili sauce, & buttermilk fried onions | 14.50

**FRIED CALAMARI** olives, pickled jalapeños, lime, & tarter sauce | 16.50

## SHAREABLE

**GRILLED SPANISH OCTOPUS** butter & spice crusted potato, roasted garlic tomato, & chimichurri | 18.50 GM

**MARGHERITA FLATBREAD** marinara, fresh mozzarella, balsamic glaze, & basil oil | 17.50 VG

**STEAMED ORGANIC BLUE MUSSELS** slow roasted tomato broth, white wine, butter, & grilled bread | 18.50 GM

**MEZZE PLATE** home-made falafel & hummus, marinated calamata olives, tzatziki sauce, tomato & cucumber salad, pickled onions, VT feta cheese, & pita | 22.50 GM, VG

## SOUPS

**NEW ENGLAND CLAM CHOWDER** fresh clams, smoked bacon, new potatoes, & oyster crackers | cup 8, bowl 11

**SEAFOOD SOUP** tomato based seafood broth w/ haddock, shrimp, mussels, squids, & grilled bread | 16oz-19.50, 32oz-31.50 GM

**RED LENTIL SOUP** Himalayan spices, Spanish chorizo, butter, & cilantro (can be Vegan) | Cup 8, Bowl 11

## 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

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

» to be continue....

## HANDHELDS

» 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

**PULLED PORK SANDWICH** slow-cooked BBQ pulled pork, home-made pickles, & coleslaw on potato bun | 18.50 GM

**FRIED HADDOCK SANDWICH** lemon, tartar sauce, coleslaw, & potato bun | 22.50

## MAINS

### VEGAN RISOTTO

sweet corn, spinach, seasonal squash, edamame, vegan cheese, & basil oil | 22.50 GF, VE, PB

### BUDDHA BOWL

hummus, sweet corn, spinach, seasonal squash, edamame, avocado, & steamed rice | 22.50 GF, VE, PB

### RICE BOWL

steamed rice, half avocado, lime wedge, edamame & corn salad, pickled onions, & chimichurri | 16.50 GF, VE, PB

» add: falafel 7 | sautéed mushrooms 7 | grilled asparagus 7 | chopped bacon 6 | grilled chicken 7 | pulled pork 6 | grilled shrimp 10 | grilled Faroe salmon 14 | grilled sirloin\* 15 »

**CROSSROADS TACOS** choice of grilled shrimp or chicken, or fried haddock tacos, mango-chili salsa, cabbage, pickled onions, spicy aioli, & corn tortilla | 15.50 GM

» add half avocado 3, steamed rice 4

**ROASTED HALF CHICKEN** mashed potato, sautéed spinach, roasted tomato & chicken jus, parsley, & basil oil | 27.50 GF

**FISH & CHIPS** fried haddock, coleslaw, lemon, potato fries, & tartar sauce | 28.50

**BAKED HADDOCK** Ritz cracker crusted haddock, mashed potato, clam chowder broth, parsley, & basil oil | 29.50

**PAN SEARED SALMON** Faroe Island Salmon, butter crusted potatoes & mushrooms, & chimichurri | 29.50 GM

**PAPPARDELLE BOLOGNESE** Italian sausage & ground beef bolognese, fresh pappardelle pasta, parmesan | 30.50

» add sunny egg 2

**SEAFOOD SCAMPI PASTA** fresh pappardelle, mussels, shrimp, calamari, white wine, butter, garlic, & chili flakes | 32.50

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

**GRILLED STEAK\*** mashed potato, grilled asparagus, cherry demi-glace  
16oz Angus ribeye | 58  
14oz Angus sirloin | 42

» add: grilled shrimp 10 | fried calamari 10 | baked Mac instead of mashed 4

**CROSSROADS BACKYARD BBQ BOARD** 14oz grilled Angus sirloin\*, grilled shrimp, fried chicken wings, chorizo sausage, grilled asparagus & pineapple, fried Yukon potatoes, BBQ sauce, buffalo sauce, chimichurri, & blue cheese dressing | 94.50 for 2 persons

## SIDES

» potato fries 6 | tater tots 7 | fried onion rings 7 | steamed rice 4 | sweet potato fries 7 | sautéed spinach 7 | grilled asparagus 7 | sautéed mushrooms 7 | truffle parmesan fries 8 | baked Mac & cheese 9 | cheddar & bacon mashed potato 8 »

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 FOR THE PARTY OF 6 PEOPLE OR MORE.