



Fresh Starts

FRUIT PLATE | 10.50 GF, V seasonal fruit, Greek yogurt with honey drizzle

BANANA BERRIES SMOOTHIE | 7 GF, V Greek yogurt & orange juice

Morning Sweets

★ Chef's Recommendations

BUTTERMILK PANCAKES | 15.50 GFO
whipped butter, maple syrup

★ **LEMON RICOTTA PANCAKES** | 16.50 GFO
berry compote, lemon zest, & maple syrup

+ \$1 chocolate chips, banana, blueberries, or strawberries | + \$2 sub gluten friendly pancakes

★ **CRUNCH-CRUSTED BRIOCHE FRENCH TOAST** | 16.50
crispy rice-crust brioche, berry compote, whipped cream & maple syrup

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

★ **CHICKEN & WAFFLE** | 19.50 Nashville hot honey crispy chicken, Belgian waffle & maple butter

Crossroads Signature Plates

★ Chef's Recommendations

★ **CROSSROADS STEAK & EGGS** | 49.50 GFO
16oz Angus Beef striploin* & sunny-side-up eggs*, beef tallow butter, chimichurri & home fries

CARNE ASADA & EGGS | 34.50 GFO
8oz Angus sirloin steak*, sunny-side-up eggs*, beef tallow butter, chimichurri, & home fries
Add: half avocado 3 | corn tortilla 3 | jumbo shrimp 10

★ **MAUI LOCO MOCO** | 25.50 Hawaiian comfort classic with beef patty, mushroom onion gravy, sunny-side-up egg*, scallions, & steamed rice

HOUSE-MADE CORNED BEEF HASH | 21.50 GFO
thick-cut corned beef, home fries, over-easy eggs*, hollandaise, & choice of toast

Eggs Specialties

★ Chef's Recommendations

BENEDICTS:

Served with soft-poached eggs*, house-made hollandaise & home fries or cut fruit

CLASSIC BENEDICT | 18.50 GFO Canadian bacon

VEGGIE FLORENTINE BENEDICT | 18.50 GFO tomato, & sautéed spinach

★ **CORNED BEEF HASH BENEDICT** | 19.50 GFO
house-made chunky corned beef

OMELETS:

Served with freshly cracked cage-free eggs and choice of toast and home fries or cut fruit | sub egg whites \$2 | add chopped bacon \$2

MEAT LOVERS OMELET | 18.50 ham, bacon, sausage & Vermont cheddar

WESTERN OMELET | 17.50 GFO ham, onions, bell peppers, and Vermont cheddar

VEGGIE OMELET | 17.50 GFO tomatoes, onions, bell peppers, mushrooms, spinach, & Vermont Cheddar (GFO)

BREAKFAST SANDWICHES & EGG PLATES:

Served with home fries or cut fruit

★ **AVOCADO TOAST** | 19.50 GFO
avocado, burrata, basil pesto, tomato, basil oil & soft-poached egg* on toasted sourdough

BACON, EGG & CHEESE SANDWICH | 17.50 GFO
over-easy eggs*, sourdough bread, smoked bacon, & Vermont cheddar

2 EGGS* ANY STYLE | 17.50 GFO
smoked bacon, or pork sausage, or smoked ham, & choice of toast

Handhelds

Served with fries or small house salad

★ **CROSSROADS BURGER** | 19.50 GFO house-pressed Angus beef*, Vermont cheddar, chipotle aioli, caramelized onions, lettuce, tomato & house pickles on toasted brioche

Add: bacon 2 | fried egg* 2 | sub veggie burger 2 | gluten free bun 2

NASHVILLE HOT HONEY CHICKEN SANDWICH | 19.50 crispy or grilled, coleslaw, pickles, & toasted potato bun

CRISPY HADDOCK SANDWICH | 22.50 Crispy North Atlantic haddock, coleslaw, tartar sauce & lemon on toasted potato bun

Vegan & Vegetarian Favorites

HOUSE VEGGIE BURGER | 19.50 V,GFO house-made beet, black beans & rice patty, Swiss cheese, hummus, caramelized onions & lettuce on a potato bun

Add half avocado 3

FALAFEL PITA SANDWICH | 19.50 V,GFO falafel, chopped tomato & cucumber, lettuce, tzatziki, & pickled onions

Served with fries or small salad

★ **CHEF GANESH'S NEPALESE CHICKPEA & POTATO CURRY** | 19.50 GF,VG,PB

warmly spiced Nepalese curry, steamed rice, sautéed spinach & avocado

Add soft pita bread 2.50

EGG WHITE FRITTATA | 18.50 GFO tomato, onion & bell peppers, topped with feta cheese, mixed greens, baby tomato & cucumber salad

Salads

★ **CROSSROADS CHOPPED SALAD** | 17.50 GF romaine, hummus, feta, apples, avocado, bacon, candied walnuts & lemon vinaigrette

GREEK SALAD | 16.50 V,GF romaine, tomato, cucumber, pickled onions, garbanzo beans, kalamata olives, Vermont feta, & lemon vinaigrette

CLASSIC CAESAR SALAD | HALF 9, FULL 15.50 GFO crisp romaine, Parmesan, croutons & house Caesar dressing

HOUSE SALAD | HALF 9, FULL 15.50 VG,GF mixed greens, cucumber, tomato, pickled onions & house balsamic vinaigrette

Add: half avocado 3 | bacon 6 | falafel 7 | grilled chicken 7 | crispy chicken bites 7 | shrimp 10 | salmon 14 | sirloin steak* 15

Signature Brunch Cocktails

★ **PISTACHIO MARTINI** | 16 vanilla vodka, pistachio cream liqueur, amaretto
creamy & lightly nutty

ESPRESSO MARTINI | 16 Vanilla Vodka, Kahlúa, Baileys, fresh-pressed Guatemalan espresso

APEROL SUNRISE | 15 Aperol, orange juice, bubbles

CROSSROADS BLOODY MARY | 13 house-crafted Bloody Mary Mix

MIMOSA YOUR WAY | 7 orange, pineapple, or cranberry

BRUNCH BEVERAGES regular or decaffeinated coffee 4 | premium teas 4 | hot chocolate 4 | juices 4

Brunch Upgrades

half avocado 3 | bacon, ham, or sausage 6 | one pancake 4 | Hollandaise 2 | fresh berries 6 | Grilled Shrimp 10 | Grilled Salmon 14 | Sirloin steak topper 15 | cut fruit 5 | two eggs* 4 | home fries 4 | tater tots 7 | truffle Parmesan fries 9

Sourdough 3 | English muffin 3 | plain bagel 3 | gluten free bagel 3 | gluten free toast 3

Kid's Menu | 10

Served with choice of bacon, sausage, fries, or cut fruit

PLAIN OR CHOCOLATE CHIP PANCAKES | GFO

FRENCH TOAST

BELGIAN WAFFLE

PLAIN BAGEL & CREAM CHEESE | GFO

SCRAMBLED EGGS | GF

CHICKEN TENDERS

GF = GLUTEN FRIENDLY,
GFO= GLUTEN FRIENDLY OPTION AVAILABLE,
VG = VEGAN,
V = VEGETARIAN,
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. Please inform your server of any allergies. While we do our best to accommodate dietary needs, cross-contact may occur."

A 20% gratuity will be added for parties of 6 or more.