



Crossroads

KITCHEN & BAR



TAPAS

CRISPY POTATO GNOCCHI truffled Parmesan cream, bacon, scallions & Parmesan | 14.50

SPANISH PATATAS BRAVAS Crispy fried Yukon potato, cranberry-marinara, chipotle aioli, scallions, & Parmesan cheese | 12.50 GFO

FRIED MEDITERRANEAN FALAFEL tzatziki, pita, & pickled onions | 15.50 V, GFO

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

CHICKEN WINGS choice of buffalo, BBQ, lemon-pepper, or sweet chili, celery, carrots, & blue cheese dressing | 6pcs 14.50 GFO

SHAREABLE

GRILLED SPANISH OCTOPUS butter-spice crusted potato, roasted garlic tomato, & chimichurri | 18.50 GFO

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

BURRATA PESTO FLATBREAD basil pesto, balsamic glaze, baby tomatoes, petite greens, & olive oil | 18.50 V

MEDITERRANEAN MEZZE PLATE falafel, hummus, marinated kalamata olives, tzatziki sauce, tomato & cucumber salad, pickled onions, Vermont feta cheese, & pita | 22.50 V, GFO

CROSSROADS BACKYARD BBQ BOARD 16oz grilled Angus Beef Striploin *, grilled shrimp, chicken wings, Black Forest Pork sausage, grilled pineapple, crispy potatoes, BBQ, buffalo, chimichurri, & blue cheese dressing | 96.50

MAINS

16 OZ ANGUS BEEF STRIPLOIN* mashed potatoes, seasonal vegetable, Beef Tallow butter, & chimichurri | 52.50 GF
» add: shrimp 10

8OZ ANGUS BEEF STRIPLOIN* & JUMBO SHRIMP mashed potatoes, seasonal vegetable, Beef Tallow butter & chimichurri | 42.50 GF

CHEF GANESH'S WEEKLY CURRY Nepali or Indian inspired curries, steamed rice, naan, & garlic sautéed spinach | market price GFO

SHRIMP SCAMPI PAPPARDELLE roasted tomato, Parmesan, white wine, lemon, & chili flakes | 32.50

PAPPARDELLE ALLA BOLOGNESE Italian sausage & ground beef bolognese, smoked bacon, fresh pappardelle pasta, Parmesan | 30.50
» add sunny egg 2

ROASTED HALF CHICKEN mashed potatoes, seasonal vegetables, roasted tomato & chicken jus, parsley, & basil oil | 29.50 GFO

BBQ GLAZED PORK CHOP* & BAKED MAC Ritz-crust Mac & cheese & seasonal vegetable | 32.50

PAN-SEARED ATLANTIC FAROE SALMON butter-spice crusted potatoes & spinach, & chimichurri | 29.50 GFO

NEW ENGLAND BAKED HADDOCK Buttery Ritz-crust, mashed potatoes, & clam chowder broth | 30.50

BUTTERMILK FRIED FISH & CHIPS coleslaw, lemon, potato fries, & tartar sauce | 29.50

CROSSROADS TACOS choice of grilled shrimp or chicken, or fried haddock, corn tortilla, mango-chili salsa, cabbage slaw, pickled onions & spicy aioli | 19.50 GFO
» add half avocado 3, steamed rice 4

PLANT-BASED. VEGETARIAN. GLUTEN-FRIENDLY.

BUDDHA BOWL hummus, sweet corn, spinach, sweet potato, edamame, avocado, & steamed rice | 22.50 VG,GF,PB

HARVEST RICE BOWL steamed rice, avocado, lime wedge, edamame & corn salad, pickled onions, & chimichurri | 18.50 VG,GF,PB

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

SOUPS

AWARD-WINNING NEW ENGLAND CLAM CHOWDER fresh clams, smoked bacon, Yukon potatoes & oyster crackers | cup 8, bowl 11

HIMALAYAN RED LENTIL SOUP warm spices, cilantro & butter (can be prepared Vegan) | Cup 8, Bowl 11

SEAFOOD STEW haddock, shrimp & mussels in a rich tomato broth with grilled bread | 16oz-22.50, 32oz-35.50 GFO

SALADS

WATERMELON SALAD petite greens, basil pesto, feta, pickled onions, & balsamic glaze | 18.50 V,GF

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

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

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

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

» add: half avocado 3 | falafel 7 | bacon 6 | chicken 7 | crispy chicken bites 7 | shrimp 10 | salmon 14 | Sirloin* 15

HANDHELDS

» served with potato fries or small salad

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

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

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

» Add half avocado 3

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

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

» Served with fries or small salad

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

SIDES

potato fries 6 | tater tots 7 | steamed rice 4 | sweet potato fries 7 | sautéed spinach 7 | truffle parmesan fries 9 | baked Mac & cheese 10 | cheddar & bacon mashed potato 9

KIDS MENU | 10

» served with potato fries, tater tots, steamed broccoli, or fruit cup

GRILLED CHEESE cheddar cheese, cheese sauce on nicely toasted sourdough | GFO

CHICKEN TENDERS

TWIN MINI CHEESE BURGERS | GFO

MAC & CHEESE

PASTA with butter, Parmesan cheese, or marinara sauce

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 THE PARTY OF 6 PEOPLE OR MORE.