



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 6 | 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 hand-pressed Angus beef*, Vermont cheddar, chipotle aioli, lettuce, tomato, caramelized onions & homemade pickles on a brioche bun | 19.50 GFO

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

HOUSE VEGGIE BURGER 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, & potato bun | 19.50

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

CRISPY HADDOCK SANDWICH fried haddock, coleslaw, tartar sauce, & lemon on a 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 | 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.

A 20% GRATUITY WILL BE ADDED FOR THE PARTY OF 6 PEOPLE OR MORE.