

SOUPS & SALADS

BROCCOLI BISQUE (GF) 6
chardonnay cheese sauce

LITTLE GEM SALAD (GF) 9
fresh herbs / toasted walnuts
parmesan / walnut vinaigrette

ISRAELI SALAD (GF) 9
cucumber / tomato / celery / radish
romaine heart / white French dressing

LIMA BEAN AND RICE (GFO) 6
toasted pistachios / almond yogurt

CAESAR SALAD (GFO) 9
choice of kale or romaine lettuce
garlic focaccia croutons
house caesar dressing

add lentil tempeh, meatballs, or crispy milanese / 4

ON THE SAVORY SIDE

CROSSROADS BENEDICT 14
fire roasted flat bread rounds / egg
sautéed kale / shiitake bacon
tomato hollandaise
choice of kale salad or roasted
fingerling potatoes

MIKE'S SHAKSHUKA 14
chickpea fritter simmered in tomato
and red pepper sauce / cucumbers
tomatoes / olives / mayo
fresh pita bread

SAVORY CREPE 14
wild mushrooms / baby kale
caramelized onions
chardonnay cheese sauce

SPRING QUICHE 12

PASTA BOLOGNESE (GFO) 14

PASTA OF THE DAY (GFO) 14

ON THE SWEET SIDE

CHICKEN & WAFFLES 14
fried "chicken" / waffles
warm maple hot sauce

PANCAKES 12
add blueberries or chocolate
chips for \$1.50

FRENCH TOAST (GFO) 12
seasonal fruit compote
almond mascarpone
Combiér maple syrup

PARFAIT 8
cultured blueberry almond yogurt
chia seeds / blueberry granola

SANDWICHES

JANN'S BAGEL 13
everything bagel / almond cream
cheese / smoked heirloom carrot lox
shaved red onions / capers

BREAKFAST BURRITO 12
scrambled mung bean / sausage
cheese sauce / anaheim peppers
charred tomato salsa

CRISPY MILANESE 12
breaded "chicken" / tomato
romaine / pickles / veganaise

IMPOSSIBLE BREAKFAST
SAUSAGE SANDWICH 13
choice of English muffin or bagel
breakfast sausage / scrambled
mung bean / American cheese

MEATBALL SUB 12
housemade meatballs / marinara
almond ricotta / fresh basil

SIDES

MAPLE BREAKFAST SAUSAGE 3

SEASONAL FRUIT PLATE 5

OVEN ROASTED HERBED
FINGERLING POTATO 4

MEATBALL SKILLET 12

SLICED AVOCADO 4

PICKLED VEGTABLES 6

DESSERTS

BLACK FOREST SUNDAE 10
vanilla bean ice cream / fudge sauce
chocolate cake / brandy flambe cherries
coconut whipped cream

MILK AND COOKIES 7
assorted cookies / vanilla coconut milk

DARK CHOCOLATE CREMEUX 10 (GF)
saffron coconut curd / five spice crisps
sesame milk creme anglaise / mint

SEASONAL SORBET (GF) 7

EXECUTIVE CHEF SCOT JONES

(GF) = GLUTEN FREE / OUR PLANT-BASED SEASONAL MENU IS LOCAL & ORGANIC WHEN POSSIBLE.
We respectfully decline modifications to our dishes.

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu.