

## SOUPS

BROCCOLI BISQUE (GF) 6  
chardonnay cheese sauce

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

## SALADS

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

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

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

add lentil tempeh, meatballs, or crispy milanese 4

## SANDWICHES

FAST & CASUAL BURGER 15  
Impossible Burger / lettuce / tomato  
onions / pickle / Crossroads sauce  
toasted bun  
choice of truffle fries or kale salad  
add cheese \$1  
add Impossible patty \$5

ALL GROWN UP BURGER 18  
flame grilled quarter pound  
Impossible Burger / BBQ sauce  
provolone cheese sauce  
crispy tabasco shallots / brioche  
choice of truffle fries or kale salad  
add Impossible patty \$5

CROSSROADS CLUB 12  
breaded milanese / pesto aioli  
tomato / lettuce / onion  
toasted sourdough bread

BUFFALO CHICKEN 12  
blue cheese / onion / tomato / lettuce  
Buffalo sauce / brioche bun

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

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

HECTOR'S "TUNA" MELT (GFO) 12  
grilled sourdough bread  
pepper jack cheese

BREAKFAST BURRITO 14  
scrambled mung bean / sausage  
cheese sauce / anaheim peppers  
charred tomato salsa

## PLATES AND BOWLS

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

TAGLIATELLE BOLOGNESE (GFO) 14

PASTA OF THE DAY / 14

CROSSROADS BOWL (GF) 14  
lemon herb rice / fermented vegetables  
chopped salad with creamy French dressing  
choice of  
chickpeas with chraimeh sauce  
or  
Impossible kabob

## SIDES

MAC AND CHEESE 6

BUTTER BEANS (GF) 6  
fioretto / roasted spring red onions  
agliolio

TRUFFLE FRIES (GF) 5

MEATBALL SKILLET / 12

SLICED AVOCADO (GF) 4

PICKLED VEGETABLES (GF) 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 custard / 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.