

# SOUPS & SALADS

SUMMER MINESTRONE (GFO) 6  
toasted israeli couscous

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

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

add lentil tempeh, meatballs, or crispy milanese / 4

CUCUMBER MELON GAZPACHO (GF) 6  
cucumber / shallot / radish

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

# ON THE SAVORY SIDE

CROSSROADS BENEDICT 15  
fire roasted flat bread rounds / egg /  
sautéed kale / shiitake bacon /  
tomato hollandaise  
choice of kale salad or roasted  
fingerling potatoes

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

QUICHE OF THE DAY 12

MIKE'S SHAKSHUKA 15  
chickpea fritter simmered in tomato  
and red pepper sauce / cucumbers  
tomatoes / olives / mayo  
fresh pita bread

KHACHAPURI 14  
chardonnay cheese sauce  
almond milk ricotta / yellow tomato egg yolk

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) 13  
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 / vegenaïse

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

TIRAMISU 10  
mascarpone cream / coffee soaked  
lady fingers / shaved dark chocolate

MILK AND COOKIES 7  
assorted cookies / vanilla coconut milk

BROWNIE SUNDAE (GFO) 10  
vanilla ice cream / fudge sauce /  
coconut whip / cherry

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.