

SNACKS

MARINATED OLIVES (GF) 8
marcona almonds / lupini beans

PICKLED VEGETABLES (GF) 8

FRENCH ONION DIP (GF) 12
crudités

ZUCCHINI BLOSSOMS (GF) 15
almond ricotta filled / tempura
style / house marinara

IMPOSSIBLE CIGARS 14
almond yogurt

SOUPS & SALADS

add lentil tempeh, meatballs, or crispy milanese 4

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

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

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

SUMMER MINESTRONE (GFO) 6
toasted Israeli couscous

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

PLATES & BOWLS

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

BALSAMIC MUSHROOM &
TEMPEH BOWL (GF) 14
herb rice / cucumbers
fermented vegetables / corn

TAGLIATELLE BOLOGNESE
(GFO) 14

CROSSROADS BOWL (GF) 14
herb rice / fermented vegetables
chopped salad / choice of chickpeas
or Impossible kabob

MOUSSAKA (GF) 15
eggplant / bechamel / Impossible meat
served with a little gem salad

PASTA OF THE DAY / 14

SANDWICHES

FAST & CASUAL
BURGER (GFO) 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
4 oz Impossible burger
BBQ sauce / provolone cheese
crispy tabasco shallots / choice of
truffle fries or kale salad

add Impossible patty 5

BUFFALO CHICKEN 12
bleu cheese / onion / tomato
lettuce / buffalo sauce / brioche bun

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

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

BURRATA TOAST 15
house made almond burrata
heirloom tomato / basil pesto
served with gem salad

SIDES

SLICED AVOCADO (GF) 4

TRUFFLE FRIES (GF) 5

MAC AND CHEESE (GFO) 6

MEATBALL SKILLET 12

ITALIAN SAUSAGE (GF) 13

EXECUTIVE CHEF SCOT JONES

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

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