

# SOUPS & SALADS

MUSHROOM SOUP (GF) 6  
sautéed shimeji mushroom

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

add lentil tempeh, meatballs, or crispy milanese / 4

ONION AND SAUSAGE SOUP (GFO) 6  
grilled sourdough bread

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

# 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

WINTER 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

SEASONAL TEA CAKE 7

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 (GF) 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 VEGETABLES 6

# DESSERTS

CANNOLI SUNDAE 10  
vanilla bean ice cream / mascarpone  
chocolate marsala sauce / canoli chips  
toasted pistachios

MILK AND COOKIES 7  
assorted cookies  
vanilla coconut milk

SEASONAL SORBET (GF) 7

CHOCOLATE BUDINO 10 (GF)  
coffee ice cream / cacao nibs  
coconut whipped cream

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.