

SOUPS

CREAM OF MUSHROOM (GF) 6
sautéed shimeji mushroom

ONION AND SAUSAGE (GFO) 6
grilled sourdough bread

SALADS

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

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

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

ALL GROWN UP BURGER 18
flame grilled quarter pound
Impossible Burger / BBQ sauce
provolone cheese sauce
crispy tobasco shallots / brioche
choice of truffle fries or kale salad

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

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

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

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

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

BREAKFAST BURRITO (GF) 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

MEZZE PLATE 14
baba ganoush / matbucha / olives
impossible cigars / pickled okra
herbed brown basmati rice

CROSSROADS BOWL (GF) 14
oven roasted broccolini / avocado
fermented cabbage / chickpeas with
chraimeh sauce / brown rice / quinoa

TAGLIATELLE BOLOGNESE (GFO) 14

PASTA OF THE DAY / 14

SIDES

MAC AND CHEESE 6

CANNELLINI BEANS (GF) 6

TRUFFLE FRIES (GF) 5

MEATBALL SKILLET / 12

SLICED AVOCADO (GF) 4

PICKLED VEGETABLES (GF) 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.