

SNACKS

MARINATED OLIVES (GF) 8
marcona almonds / lupini beans

IMPOSSIBLE CIGARS 14
almond yogurt

PICKLED VEGETABLES (GF) 8

ZUCCHINI BLOSSOMS (GF) 12
almond ricotta filled / tempura
style / house marinara

BUFFALO MUSHROOMS (GF) 14
carrots / fennel / celery
bleu cheese

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 little gem lettuce
focaccia croutons / caesar dressing

LEEK & CELERY ROOT (GF) 6
za'atar / olive oil

MUSHROOM FRENCH ONION (GFO) 6
barley / micro celery

SIDES

SLICED AVOCADO (GF) 4

TRUFFLE FRIES 5

ROASTED BROCCOLINI (GF) 6
Evoo / parmesan

MAC AND CHEESE (GFO) 6

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

PLATES & BOWLS

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

WINTER VEGETABLE BOWL (GF) 14
herb rice / roasted squash / lollipop
kale & choice of tempeh or chickpeas

TAGLIATELLE BOLOGNESE (GFO) 14

ITALIAN SAUSAGE 14
peppers onions tomatoes demi sauce

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

MEATBALL SKILLET 13
almond ricotta / micro basil
grilled sourdough

PASTA OF THE DAY 14

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.