



BREAKFAST

Available Monday-Friday | 8am-11am

FRESH STARTS

AÇAÍ BOWL \$12

Pitaya & Açaí | Almond Granola
Fresh Banana | Strawberries | Blueberries
Chia Seeds | Goji Berries

AVOCADO TOAST \$12

Mashed Avocado | Frisee | Watercress
Pickled Onion | Goat Cheese | Rosemary Oil
Add Egg +\$2 | Fried Chicken +\$5

BREAKFAST BURRITO \$11

Farmhouse Scrambled Eggs | Chorizo
Tater Tots | Cheddar Cheese | Pico de Gallo

CHILAQUILES \$15

Fried Tortillas | Shredded Chicken | Cotija
Guajillo Chile Sauce | Cilantro | Red Onion
Two Eggs Your Way

CHORIZO HASH \$15

Chorizo | Bacon | Sausage | Cotija Cheese
Jalapeño | Red Onion | Cilantro Crema
Two Eggs Your Way

CROSSINGS BREAKFAST \$15

Choice of Bacon or Sausage Patty
Choice of Toast or English Muffin
Breakfast Potatoes | Two Eggs Your Way

CROSSINGS SCRAMBLE \$11

Farmhouse Eggs | Feta Cheese | Baby Kale
Red Onion | Heirloom Cherry Tomatoes

SHORT STACK \$11

Three Buttermilk Pancakes
Fresh Berries | Maple Syrup | Butter

BEVERAGES

BLOODY MARY \$10

MIMOSA \$8

COFFEE & BAILEYS \$8

COFFEE \$3

HOT TEA \$3

ORANGE JUICE \$4

APPLE JUICE \$3

HOT CHOCOLATE \$3

SODA \$4

SIDES

SEASONAL FRUIT \$3

BACON \$4

SAUSAGE PATTY \$4

BREAKFAST POTATOES \$3

TWO EGGS \$4

TOAST \$3

ENGLISH MUFFIN \$3

KIDS

FRENCH TOAST \$7

CHOCOLATE CHIP PANCAKES \$7

BELGIAN WAFFLE \$7

EGGS & BACON \$7

Executive Chef: Phil Hoy

Sous Chef: Justin Cullimore

**18% gratuity will be added to all parties of 8 or more guests.*

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*