

Available Saturday & Sunday | 8am - 3pm | hours subject to change without notice

# **BREAKFAST**

#### **CHICKEN & WAFFLES \$16**

Crispy Chicken Thigh† | Sweet Belgian Waffle Candied Bacon† | Spiced Candied Pecans Maple Syrup | Smoked Maple Butter

## **AÇAİ BOWL** \$12

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

## **AVOCADO TOAST \$12**

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

### **BRIOCHE FRENCH TOAST \$11**

Blueberry Compote | Smoked Maple Butter Served with Maple Syrup

#### **CHILAQUILES** \$15

Fried Tortillas | Shredded Chicken | Cotija Guajillo Chile Sauce | Cilantro | Red Onion Two Eggs Your Way<sup>†</sup>

#### 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<sup>†</sup> Choice of Toast or English Muffin Breakfast Potatoes | Two Eggs Your Way<sup>†</sup>

#### **CROSSINGS SCRAMBLE \$11**

Farmhouse Eggs<sup>†</sup> | Feta Cheese | Baby Kale Red Onion | Heirloom Cherry Tomatoes

#### **SHORT STACK \$11**

Three Buttermilk Pancakes
Fresh Berries | Maple Syrup | Butter

Executive Chef: Daniel Sargent Sous Chef: Bryan Kashak

#### 2-hour time limit per reservation

\*18% gratuity will be added to all parties of 8 or more guests... | no split checksfor parties of 8 or more

<sup>†</sup>Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## LUNCH

### **BOWL OF SOUP \$8**

Chef Selected from Fresh Local Ingredients

## **BRUNCH BURGER** \$20

8oz Angus Patty† | Bacon† | White Cheddar Lettuce | Tomato | Mayo | Fried Egg†

### CHICKEN WINGS<sup>†</sup> \$16

House BBQ | Garlic Buffalo | Honey Sriracha

#### STEAK & EGGS \$25

Prime London Sirloin<sup>†</sup> | Two Eggs Your Way<sup>†</sup> Potato Cake | Demi Glace | Peppercorn Butter

### WEDGE SALAD \$12

Heirloom Tomato | Smoked Blue Cheese Pickled Red Onion | Chives | Smoked Bacon<sup>†</sup> Rosemary Oil | Ranch Dressing Add Chicken +\$6 | Salmon +\$9 | Steak +\$15

## **BEVERAGES**

**BLOODY MARY \$10** 

MIMOSA \$8

Peets Coffee & BAILEYS \$10

Peets Coffee \$5

**HOT TEA** \$3

**ORANGE JUICE \$4** 

SODA \$4

## **BOTTOMLESS** (up to 2 hours)

Choose 1 \$20, 2 \$24, or Grand Slam (all 4) \$30 price per person

Mimosas, Bloody Mary's/Maria's, Aperol Spritz, John Daly

# **KIDS**

FRENCH TOAST \$7

**CHOCOLATE CHIP PANCAKES** \$7

**BELGIAN WAFFLE \$7** 

EGGS & BACON† \$7

CHICKEN TENDER BITES<sup>†</sup> W/FRIES \$7

**KRAFT MAC 'N' CHEESE** \$7

CHEF'S FAVORITE PICKS