



LUNCH

Available Monday-Friday 11am-6:30pm | Saturday 3pm-7:30pm | Sunday 3pm-6:30pm

APPETIZERS

HOUSE CHIPS \$4

Made Fresh with Kennebec Potatoes

BASKET OF FRIES \$6

House Fries or Sweet Potato Fries

Add \$2 For Truffle Fries

CHIPS & SALSA \$6

House Made Tortilla Chips

Tomatillo & Roasted Salsas

CHICKEN TENDER BITES \$10

Served with French Fries

CHICKEN WINGS \$16

Choice of: House BBQ | Garlic Buffalo

Or Honey Sriracha

CRISPY BRUSSELS SPROUTS \$12

Pork Belly | Shishito Peppers

Miso Vinaigrette

SALADS

Add Chicken +\$6 | Salmon +\$9 | Steak +\$15

KALE CAESAR SALAD \$11

Romaine Hearts | Baby Kale

Shaved Grana Padano | Brioche Croutons

Local Strawberries | Caesar Dressing

WEDGE SALAD \$12

Heirloom Tomato | Smoked Blue Cheese

Pickled Red Onion | Chives | Smoked Bacon

Rosemary Oil | Ranch Dressing

BABY BEET SALAD \$16

Quinoa | Beet Goat Cheese | Candied Pecans

Frisee | Watercress | Beet Vinaigrette

SOUP

BOWL OF SOUP \$8

Chef Selected from Fresh Local Ingredients

Executive Chef: Daniel Sargent

Sous Chef: Bryan Kashak

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

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

SANDWICHES

Served with House Fries, House Chips or Sweet Potato Fries (Sub Side Salad, Truffle Fries or Fresh Fruit | +\$2)

CLUB SANDWICH \$16

Smoked Turkey | Applewood Smoked Bacon†

Fried Egg† | Butter Lettuce | Tomato | Mayo

Served on Sourdough Bread

CROSSINGS BURGER \$18

8oz Angus Patty† | White Cheddar

Red Onion Jam | Smoked Shallot Aioli

Butter Lettuce | Tomato | Brioche Bun

CRISPY CHICKEN SANDWICH \$15

Pickle Brined Chicken Thigh† | Sweet Pickles

Pepperoncini Slaw | Smoked Paprika Aioli

Served on a Toasted Brioche Bun

THE REUBEN \$16

Pastrami | Bacon Sauerkraut† | Swiss Cheese

Russian Dressing | Served on Marble Rye

ENTRÉES

PORK BELLY MAC N' CHEESE \$14

Sriracha Glazed Pork Belly† | Cavatappi Pasta

Cheddar Bechamel Cheese Sauce

MISO SALMON \$23

Kimchi Fried Rice | Bok Choy

Jalapeño Sesame Sauce

LONDON SIRLOIN \$25

Prime Sirloin Steak† | Potato Cake

Demi Glace | Peppercorn Butter

KIDS

GRILLED CHEESE W/FRIES \$7

CHICKEN TENDER BITES† W/FRIES \$7

KRAFT MAC 'N' CHEESE \$7

CHEF'S FAVORITE PICKS