



BRUNCH

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

BREAKFAST

AÇAÍ BOWL \$15

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 | Country
Home Fries *Add Egg+ +\$3 | Grilled Chicken+ +\$7*

CHICKEN & WAFFLES \$16

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

CHILAQUILES \$15

Fried Tortillas | Borracho Beans | Salsa Roja |
Cotija | Green Onions | Cilantro Cream | Two Eggs
Your Way+ *Add Machaca \$4 | Add Chorizo \$4*

CORNED BEEF HASH AND EGGS \$16

Country Home Fries | Grilled Peppers | Onions |
Two Eggs Your Way+

CROSSINGS BREAKFAST \$15

Choice of Bacon+ or Sausage Patty+ | Choice of
Toast | Country Home Fries | Eggs Your Way+

FLORENTINE OMELET \$14

Crimini Mushrooms | Baby Spinach |
Swiss Cheese | Country Home Fries

DENVER OMELET \$14

Cured Ham+ | Bell Peppers | Onions |
Cheddar Jack Cheese | Country Home Fries

BISCUITS & GRAVY \$10

Two Buttermilk Biscuits | Country Sausage Gravy+
Add Two Eggs Your Way+ \$3

HOUSE MADE BELGIAN WAFFLE \$11

Fresh Berries | Maple Syrup | Butter |
Whipped Cream

SHORT STACK \$12

Three Buttermilk Pancakes |
Fresh Berries | Maple Syrup | Butter
Add Bacon \$4 Add Sausage \$4

*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
checks for parties of 8 or more*

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

LUNCH

SOUP OF THE DAY \$8

Chef Selected from Fresh Local Ingredients

BRUNCH BURGER \$21

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

CHICKEN WINGS+ \$18

House BBQ | Garlic Buffalo | Honey Sriracha

STEAK & EGGS \$28

Prime London Sirloin+ | Two Eggs Your Way+
Country Home Fries | Demi Glace | Peppercorn Butter

WEDGE SALAD \$12

Heirloom Tomato | Smoked Blue Cheese
Pickled Red Onion | Chives | Smoked Bacon+
Ranch Dressing

Add Chicken+ +\$7 | Salmon+ +\$14 | Steak+ +\$14

BEVERAGES

BLOODY MARY \$10

MIMOSA \$8

Peet's Coffee® & BAILEYS \$10

Peet's 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 \$8

CHOCOLATE CHIP PANCAKES \$8

BELGIAN WAFFLE \$8

EGGS & BACON+ \$8

CHICKEN BITES+ W/FRIES \$8

KRAFT MAC 'N CHEESE W/FRIES \$8

SIDES

TWO EGGS YOUR WAY+ \$3

AVOCADO \$3

APPLEWOOD SMOKED BACON+ \$4

SAUSAGE PATTY+ \$4

SEASONAL FRESH FRUIT \$4

COUNTRY HOME FRIES \$3

TOAST OR ENGLISH MUFFIN \$3