



LUNCH & EVENING

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

SHAREABLES

HOUSE CHIPS \$6 (GF)(V)

Made Fresh with Kennebec Potatoes

BASKET OF FRIES \$6 (GF)(V)

House Fries or Sweet Potato Fries
Make Them Truffle Fries +\$3

CHICKEN BITES \$13

Served with French Fries

CHICKEN WINGS \$18 (GF)

House BBQ, Garlic Buffalo, or Honey Sriracha

CRISPY BRUSSELS SPROUTS \$12

Pork Belly[†], Shishito Peppers, Miso Vinaigrette

SALADS

Add Chicken[†] +\$7 | Shrimp+\$9 | Salmon[†] +\$14 | Steak[†]

TRADITIONAL CAESAR SALAD \$11 (V)

Chopped Romaine, House Garlic Croutons,
Shaved Parmesan, Drizzled with Caesar Dressing
Add Anchovy Fillets +\$2

WEDGE SALAD \$12 (GF)

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

BBQ CHICKEN SALAD \$17 New

Grilled Chicken Breast, Chopped Romaine, Roasted Corn,
Black Beans, Tomatoes, Cheddar Jack Cheese, Red Onions,
Crispy Tortilla Strips, House BBQ Ranch Dressing

ENTRÉES

SOUTHWESTERN CHICKEN TACOS \$15 New

Marinated Chicken, Cilantro Slaw, Chipotle Aioli,
Borracho Beans, Tortilla Chips, Salsa Roja, Fresh Lime

CRISPY FISH TACOS \$17 New

Local Catch, Cilantro Slaw, Chipotle Aioli, Borracho Beans,
Tortilla Chips, Salsa Roja, Fresh Lime

GRILLED NEW YORK STEAK \$28 (GF) New

Sauteed Marbled Potatoes, Grilled Asparagus,
Peppercorn Butter

SANDWICHES

Served with House Fries, House Chips or Sweet Potato Fries
(Sub Side Salad, Truffle Fries or Fresh Fruit +\$3)

GARDEN VEGETABLE BURGER \$16 (V) New

Veggie Patty, Sun Dried Tomatoes, Baby Greens,
Pickled Red Onions, Fresh Mozzarella, Pesto Aioli,
Served on a Brioche Bun

CLUB SANDWICH \$17

Smoked Turkey[†], Applewood Smoked Bacon[†], Butter Lettuce,
Tomato, Mayo, Served on Sourdough Bread

MEDITERRANEAN SHRIMP WRAP \$18 New

Grilled Shrimp, Sun Dried Tomatoes, Marinated Artichoke
Hearts, Baby Spinach, Grilled Asparagus, Basil Pesto
Aioli, Served on a Spinach Tortilla

CROSSINGS BURGER \$19

8oz Angus Patty[†], White Cheddar, Red Onion Jam, Smoked
Shallot Aioli, Butter Lettuce, Tomato, Served on a Brioche Bun

CRISPY CHICKEN SANDWICH \$17

Pickle Brined Chicken Thigh[†], Sweet Pickles, Pepperoncini Slaw,
Smoked Paprika Aioli, Served on a Brioche Bun

THE REUBEN \$19

House Braised Corned Beef[†], Bacon Sauerkraut[†], Swiss Cheese,
Russian Dressing, Served on Marble Rye

SOUP

BOWL OF SOUP \$8

Chef Selected from Fresh Local Ingredients

KIDS

GRILLED CHEESE WITH FRIES \$8 (V)

CHICKEN BITES[†] WITH FRIES \$8

KRAFT MAC' N CHEESE WITH FRIES \$8 (V)

Chef Favorites

(V) Vegetarian

(GF) Gluten Friendly

*please note that our kitchen is not a gluten free environment

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.