



BREAKFAST

Available Thursday-Friday 8am-11am

FRESH STARTS

AÇAÍ BOWL \$16 (VEG)

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

AVOCADO TOAST \$14

Mashed Avocado | Frisee | Watercress
Pickled Onion | Goat Cheese | Rosemary Oil
Add Egg⁺ +\$3 | Grilled Chicken⁺ +\$7

MAINS

BREAKFAST BURRITO \$15

Farmhouse Scrambled Egg⁺ | Chorizo⁺
Tater Tots | Cheddar Cheese | Pico de Gallo

CHILAQUILES \$16 (GF)

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 \$17 (GF)

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

FLORENTINE OMELET \$15 (GF)

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

DENVER OMELET \$16 (GF)

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

CROSSINGS BREAKFAST \$16

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

SHORT STACK \$14

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

CHEF'S FAVORITE PICKS

GF= Gluten Friendly *our kitchen
is not a gluten free environment
VEG = Vegetarian

Executive Chef: Daniel Sargent
Sous Chef: Bryan Kashak

BEVERAGES

BLOODY MARY \$10

MIMOSA \$8

Peet's Coffee & BAILEYS \$10

Peet's Coffee \$5

HOT TEA \$3

ORANGE JUICE \$4

APPLE JUICE \$3

HOT CHOCOLATE \$3

SODA \$4

SIDES

TWO EGGS YOUR WAY⁺ \$4

AVOCADO \$5

APPLEWOOD

SMOKED BACON⁺ \$6

SAUSAGE PATTY⁺ \$6

SEASONAL FRESH FRUIT \$5

COUNTRY HOME FRIES \$4

TOAST OR

ENGLISH MUFFIN \$4

KIDS

CHOCOLATE CHIP PANCAKES \$10

BELGIAN WAFFLE \$9

EGGS & BACON \$10 (GF)

*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.