

BRUNCH MENU

BEGINNINGS

- Yellowfin Tuna Tartare 18.
avocado, Calabrian chili vinaigrette
- Green Chickpea Hummus 14.
crudité, pita
- Crossvines Charcuterie 28.
local cheese, preserved meat,
honeycomb
- Yogurt Parfait 15.
bananas, berries, granola,
local honey, Nutella

KIDS

- Little Caddy 6.
single waffle, fruit, bacon
add an egg 0.75

SIDES

- Toast 4.
3 Eggs 6.
Smashed Potatoes 6.
Bacon 7.
Sausage 7.

BARISTA/BEVERAGES

- Coffee 5.
Espresso 3.
Double Espresso 5.
Cappuccino 6.
Latte 6.
- Hot Tea 3.
Hot Chocolate 4.
- Orange Juice 4.
Cranberry Juice 4.
Apple Juice 4.
Whole Milk 4.

MAINS

- Local Farmers Market Salad 14.
strawberries, rhubarb, tarragon vinaigrette
- Salmon Benedict 21.
poached egg, smoked salmon,
English muffin, hollandaise
- Crossvines Classic 18.
eggs, sausage links, bacon, ham,
smashed fried potatoes
- Steak And Eggs 28.
bavette steak, fried eggs, piquillo peppers
- Pecan Banana French Toast 17.
Challah bread, pecan rye syrup,
Chantilly cream, banana
- Waffle with Lemon Cream 17.
lemon mascarpone, waffle,
bliss syrup
- Farmhouse Burger 22.
aged beef brisket, Irish cheddar, pickles,
farmhouse sauce, bacon onion jam,
brioche bun
- Croque Monsieur 24.
country loaf, shaved ham,
Gruyere cheese, greens

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