

BRUNCH MENU

BEGINNINGS

- Caprese Flatbread** 14.
marinara, fresh mozzarella,
pesto
- Breakfast Flatbread** 16.
prosciutto, cracked egg
- Crossvines Charcuterie** 28.
local cheeses, artisanal meat,
dried fruit, seasonal jam
- Yogurt Parfait** 15.
bananas, berries, granola,
local honey
- Biscuits and Gravy** 8.
buttermilk biscuit, house made
sausage gravy

KIDS

- Little Caddy** 6.
waffle, bacon, fresh fruit
add an egg \$1
- Little Sammy** 6.
biscuit, egg and cheese
sandwich, fresh fruit
- add bacon, sausage or ham \$2*

BARISTA / BEVERAGES

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

MAINS

- Farmer's Market Salad** 14.
grilled apple, goat cheese, toasted
pepitas, honey sherry vinaigrette
add chicken \$6, shrimp \$8 or steak \$14
- Eggs Benedict** 28.
poached egg, English muffin,
hollandaise, greens
- Traditional or Florentine** 18.
Smoked Salmon 22.
Crab Cake 24.
- Crossvines Classic** 18.
eggs your way, ham steak, smashed
potatoes
- Steak & Eggs** 28.
bavette steak, fried eggs, confit
onion and tomato
- Pickleback Fried Chicken Sandwich** 17.
spiced oil, buttermilk ranch, lettuce,
pickles
- Apple Pear Waffle** 17.
spiced apple-pear compote, vanilla
whipped cream, maple syrup
- Farmhouse Burger** 22.
aged beef brisket, Irish cheddar, pickles,
farmhouse sauce, bacon onion jam,
brioche bun – add fried egg \$2
- Breakfast Bowl** 24.
eggs your way, smashed potatoes,
choice of bacon or sausage,
peppercorn gravy

SIDES

- Banana Bread** 4.
Toast 4.
Smashed Potatoes 5.
Bacon 6.
Sausage 6.

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