

# BRUNCH MENU

## BEGINNINGS

- Classic Shrimp Cocktail 22.  
poached jumbo prawns,  
cocktail sauce, lemon
- Green Chickpea Hummus 14.  
crudit , pita
- Crossvines Charcuterie 28.  
local cheese, preserved meat,  
honeycomb
- Yogurt Parfait 15.  
bananas, berries, granola,  
local honey, Nutella
- Local Farmers Market Salad 14.  
strawberries, rhubarb,  
tarragon vinaigrette

*Add Shrimp \$8, Steak \$14, Chicken \$6*

## SIDES

- 3 Eggs 6.  
Baby Gold 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

- Salmon Benedict 21.  
poached egg, smoked salmon,  
English muffin, hollandaise
- Steak And Eggs 28.  
skirt steak, fried eggs,  
piquillo peppers
- Pecan Banana French Toast 17.  
challah bread, pecan rye syrup,  
chantilly cream, banana
- Waffles with Lemon Cream 17.  
lemon mascarpone, waffle,  
maple syrup
- Farmhouse Burger 22.  
aged beef brisket, brioche bun,  
Dubliner cheddar cheese,  
Benton's bacon onion jam, pickles
- Croque Monsieur 24.  
country loaf, Benton's ham,  
gruyere cheese , greens
- Crossvines Classic 18.  
eggs, sausage links, bacon,  
Benton's ham, smashed fried potatoes

## KIDS

- Little Caddy 6.  
single waffle, fruit, bacon  
add an egg .075

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

