

SUNDAY BRUNCH MENU

The Crossvines
**FARMHOUSE
BISTRO**



BEGINNINGS

- Prawn Cocktail** 22.
poached jumbo prawns,
maire sauce, Ritz crackers
- Beet & Lemon Hummus** 14.
chickpea, beet, lemon, zatar
- Crossvines Charcuterie** 28.
local cheese, preserved meat,
honeycomb
- Acai Bowl** 15.
Acai berry, bananas, berries, granola,
honey, Nutella

MAINS

- Salmon "Benedict"** 21.
soft poached egg, smoked salmon,
country bread, hollandaise
- Steak and Eggs** 28.
Bavette steak, fried egg,
piquillo pepper
- Pecan Banana French Toast** 17.
Challah bread, pecan rye syrup,
Chantilly cream, banana
- Shrimp and Grits** 25.
Marsh Hen Mill grits, shrimp, tomato,
onion
- C. C. Waffles with Lemon Cream** 17.
lemon mascarpone, waffle,
bliss syrup
- Winter Niçoises Salad** 23.
greens, potatoes, olives, onion,
soft-boiled egg, preserved tuna,
whole grain mustard dressing
- Farmhouse Burger** 22.
aged beef brisket, brioche bun,
Dubliner cheddar cheese,
Benton's bacon onion jam, pickles
- Croque Monsieur** 22.
country loaf, Benton's ham,
Gruyere cheese, greens
- Crossvines Classic** 18.
eggs, sausage links, bacon,
Benton's ham, smashed fried potatoes
scramble/Spanish fried egg

KIDS

- Little Caddy** 6.
single waffle, fruit, bacon
add a scrambled egg 0.75

SIDES

- 3 Eggs – scramble/Spanish fried** 6.
Baby Gold Potatoes 6.
Bacon 7.
Sausage 7.

BARISTA/BEVERAGES

- Coffee** 3.
Espresso 2.
Double Espresso 4.
Cappuccino 4.
Hot Tea 3.
Hot Chocolate 3.
- Orange Juice** 4.
Cranberry Juice 4.
Apple Juice 4.
Whole Milk 4.

