

Breakfast Menu

Breakfast Buffet

Served daily from
6:30am-10:30am

Continental Buffet \$12

Full Buffet \$14

(Full buffet includes Coffee
and Juice)

Juice \$3

Apple
Cranberry
Grapefruit
Ruby Red Grapefruit
Orange
Pineapple
Tomato
V8

Coffee & Specialty

Drinks

Espresso \$4
Cappuccino \$4
French Press \$5
HC Valentine
Ethiopian Yirgacheffe
Hot Chocolate \$3
Hot Tea \$3.75
Regular & Decaffeinated
Coffee \$3.75

Milk \$3

Soy Whole
Skim 2%

Farmers & Friends

Maple View Farms
Buttermilk, Cream
Hillsborough, NC

Latta Farms
Eggs
Hillsborough, NC

Larry's Sausage Co.
Breakfast Sausage
Fayetteville, NC

Anson Mills
Oatmeal, Grits
Columbia, SC

Johnston Co. Hams, Inc.
Country Ham
Smithfield, NC

Jump Starters

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| Fresh Baked Pastry Creamy Butter & Preserves | 5 |
| Cold Cereals, Choice of Whole, Low Fat or Skim Milk With Mixed Seasonal Berries | 7 |
| Anson Mills Stone Cut Oatmeal Chatham County Honey & White Raisins | 8 |
| Blue Ribbon Wood Smoked Salmon Toasted Bagel, Cream Cheese, Red Onion, Capers & Tomato Slices | 12 |
| Carolina Inn Granola A Mix of Toasted Nuts, Oatmeal Honey and Brown Sugar, Plain or Greek Yogurt | 7 |
| Fried Egg Sandwich Two Fried Farm Eggs, Smoked Bacon, Lettuce, Tomato & Aioli on Sour Dough Choice of Home Fries, Fruit Cup, Anson Mills Grits | 11 |
| Low-Fat Fruit Smoothie Peanut Butter & Banana or Mixed Berry, Made with Yogurt & Skim Milk | 6 |
| Seasonal Fruit & Berries Yogurt, House-Made Breakfast Bread | 8.50 |

Entrées

All Egg Dishes can be substituted with Choice of Egg Beaters or Egg White

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| 2 Eggs Cooked Any Style Choice of Bacon, Sausage or Country Ham | 11.50 |
| Tarheel Omelet 3 Eggs, Local Sausage, Peppers, Tomatoes, Onions, Cheddar Cheese | 11.50 |
| Farmer's Market Omelet 3 Eggs, Spinach, Peppers, Tomatoes, Mushrooms, Onions, Goat Cheese | 11 |
| Two Poached Eggs Yankee Style – Over Red Flannel Hash, Topped with Chive Hollandaise | 12.50 |
| The Southern Kind – Over Buttermilk Biscuit, Country Ham Topped with Sawmill Gravy | 12.50 |
| Delmonico Tradition – Over English Muffins, Cured Bacon & Topped with Hollandaise Choice of Home Fries, Fruit Cup or Anson Mills Grits White, Wheat, or Rye Toast, English Muffin, Buttermilk Biscuit | 11 |
| NC Apple Flapjacks Cinnamon Spiced & Warm Syrup | 10 |
| Baguette French Toast Toasted Caramel Pecans | 11 |
| Malted Belgian Waffle Wild Berry Compote or Warm Syrup | 10 |
| Buttermilk Pancakes / Blue Berry Maple Butter & Warm Syrup | 9/10 |

À la Carte

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| Applewood Smoked Bacon, Local Sausage, Country Ham, Red Flannel Hash | 4 |
| Rye, Wheat or White Toast, English Muffin, Buttermilk Biscuit | 3 |
| Plain, Everything or Honey Wheat Bagel Toasted with Cream Cheese | 4 |
| Anson Mills Grits 4 | Cup Yogurt 4 |
| Cup of Mixed Fruit 4 | Home Fries 3 |
| Cup of Mixed Berries 6 | House Made Blueberry or Bran Muffin 3 |
| 1 Buttermilk Pancake 3 | House made Breakfast Bread 3 |

18% Gratuity Added to All Parties of 6 or More

20% Gratuity Will Be Added to All Separate Checks

Crossroads Menus are guided by Principles of Sustainability

The Consumption of Raw or Undercooked Eggs, Meat, Poultry, Seafood, or Shellfish may
Increase your Risk of Food-Borne Illness

