

Lunch Menu

Appetizers & Salads

Crossroads Soup of the Day 7

Crossroads Mixed Organic Field Greens 8

Organic Spinach & Frisée Salad, Caramelized Shallots,
Mushrooms, Country Ham, Radish, Cider Vinaigrette 9

Buffalo Fried Oysters, Celery Root Slaw, Blue Cheese Dressing 10

Crispy Duck Confit Arancini, Arugula Greens,
Smoked Paprika Aioli 10

Burgers & Chicken

Carolina Crossroads Hamburger or Grilled Chicken
Served with French Fries 11

*Your Choice of Bacon, Cheese, Grilled Onions,
or Grilled Mushrooms for .50 Each*

Carolina Inn Burger, Fresh Ground Beef, Pimento Cheese,
Fried Green Tomato, Fried Egg, French Fries 13

Winter 2012

Crossroads Menus are Guided by Principles of Sustainability

Sandwiches

Cup of Soup with Sandwich Selection Add 4

Crossroads BLT, Latta Farm Egg, Swiss Cheese, Applewood
Smoked Bacon, Baby Greens, Tomatoes, Herb Aioli,
Sweet Potato Fries 12

Fried Green Tomato Sandwich, Pimento Cheese, Arugula,
Grilled Sour Dough, Sweet Potato Fries 11

Open Face Meatloaf Sandwich, Ground Local Pork & Beef, Tasso
Mushroom Gravy, Extra Sharp Cheddar, Diced Tomato,
Sour Dough, Sweet Potato Fries 11

Grilled Chicken Wrap, Tabbouleh, Feta, Tomatoes, Pickles,
Banana Peppers, Tahini Sauce, Fattoush Salad 11

Fried NC Catfish Sandwich, Tabasco Rémoulade, Cole Slaw,
Sweet Potato Fries 12

Turkey & Prosciutto, Brie Cheese, Sour Apples, Arugula,
Cranberry Mustard, Sour Dough, French Fries 12

House Smoked Pulled Pork Barbecue, Carolina Style
Vinegar Based Sauce, Toasted Kaiser Roll,
Cole Slaw, French Fries 11

Shrimp Salad on Croissant, Smoked Bacon, Arugula,
Tomato, Crossroads Salad 12

Stuffed Pita Pocket, Black Olive Hummus, Sautéed
Portobello, Shitake & Button Mushrooms, Onions,
Goat Cheese, Lettuce, Tomato,
Served with Crossroads Side Salad 11

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Entrée Salads

Grilled Chicken & Frisée Greens, Grilled Pear, Caramelized Onions, Goat Cheese, Toasted Pecans, Sherry Dressing 12

Crossroads Southern Cobb Salad, Romaine Lettuce, Baby Spinach, Black Forest Ham, Bacon, Tomato, Smoked Corn, Toasted Pecans, Avocado, Boiled Egg, Creamy Maytag Blue Cheese Dressing 14

Grilled Asian Style Flank Steak, Sweet Chili Sauce, Romaine & Shredded Napa Cabbage, Mandarin Oranges, Red Peppers, Roasted Peanuts, Sesame Ginger Vinaigrette 15

Grilled Shrimp Fattoushe Salad, Focaccia Croutons, Romaine, Cucumbers, Tomatoes, Parsley, Mint Zaatar, Lemon, Olive Oil 15

Caesar Salad with Herb Croutons 11

Grilled Chicken 5

Grilled Shrimp 6

Fried Oysters 6

Grilled Organic Salmon 8

Entrées

Cast Iron Frittata of the Day & Mixed Green Salad, Balsamic Vinaigrette 12

Classic Southern Chicken Pot Pie with Buttermilk Biscuits 12

Shrimp & Grits, Pan Seared NC Shrimp, Anson Mills White Cheddar Grits, Benton's Smoked Bacon, Cremini Mushrooms, Local Tomatoes, Creamy Lobster Velouté 16

Pan Seared Salmon, Creamy Risotto, Broccoli Rabe, Balsamic Roasted Tomatoes, Yellow Pepper Broth 15

18% Gratuity Will be Added to Parties of Six or More.

No Substitutions Except for Dietary Restrictions Please.

20% Gratuity Will be Added to All Separate Checks.

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