

Baa Menu

SUMMER 2009

Corn & Poblano Pepper Soup, Peri-Peri Shrimp, Green Tomato Salsa \$8

Meze - Peppadew Pepper Hummus, Feta Cheese, Tabbouleh Salad,
Kalamata Olives, Baba Ganouj, Grilled Pita \$12

Fresh Mozzarella , Basil, Apple Smoked Bacon, Local Tomatoes, Summer Greens,
Aioli, Grilled Country Wheat Bread, Sweet Potato Fries \$10

Chicken Wings, Spicy Buffalo Style with
Blue Cheese Dipping Sauce or Hoisin BBQ with Thai Chili Dipping Sauce \$10

Caesar Salad \$9, with Grilled Portobello Mushrooms \$10,
with Grilled Chicken \$11, or with Grilled Shrimp \$13

Shrimp & Grits, Andouille, Mushrooms, Leeks,
Anson Mills Grits, Creamy Tomato Jus \$10

Beef Skewers, Sesame Cucumber and Spring Pepper Salad Red over Curry Coconut Sauce \$11

Flash Fried Calamari, Sundried Tomatoes, Green Onion,
Lemon Caper Remoulade, Sweet Potato Fries \$10

Fried Green Tomato Sandwich, Pimento Cheese, Arugula, Grilled Country Bread \$10

Pulled Pork Barbecue on Kaiser Roll,
Carolina Style Vinegar Based Sauce, Cole Slaw and French Fries \$10

Carolina Inn Burger, Fried Egg, Pimento Cheese, Fried Green Tomato, French Fries \$11

Crossroads Hamburger, Served on Kaiser Roll with French Fries \$10
Add Bacon, Cheese, Grilled Onions or Sautéed Mushrooms \$.50 each

Beer Offerings

Draft \$5

Red Oak,
Yuengling,
Guinness,
Miller Lite,
Stella (\$7)
Amstel Light,

Domestic \$4

Bud,
Bud Light,
Miller Lite,
Imported Microbrew

Imported Microbrew \$5

Corona,
Heineken,
Sam Adams,
Amstel Light,
Sierra Nevada
Clausthaller (non-acholic),



Wines by the Glass

Bisson, **Prosecco Veneto** \$9
Italy 2006

Viu Manent, Secreto, **Viogner** \$9.50
Chile, 2006

Hook and Ladder, **Chardonnay** \$7
Russian River Valley, California 2005

Duemondi, **Chardonnay** \$8.50
Terre di Chieti, Italy 2006

Wither Hills, **Sauvignon Blanc** \$8.50
Marlborough, New Zealand 2006,

Wakefield Plantation, **Riesling** \$8
South Australia, 2006

Bidoli, Pinot Grigio, **Friuli** \$8
Italy 2006

Hayman & Hill, Reserve, **Cabernet Sauvignon** \$9.50
Napa Valley, California 2005

Fleur, **Pinot Noir**, \$9
Carneros, California 2006

Cline, Ancient Vines, **Zinfandel** \$8.50
California 2006

Stephen Vincent, **Merlot** \$8.50
Monterey/Sonoma, California 2005

Vignobles Pueyo, **Merlot/Cabernet Franc** \$8.50
France 2005

Farnetella, Lucilla, **Sangiovese/Cabernet/Merlot** \$8
Toscana, Italy 2004

Specialty Cocktails

The Classic \$12

Martini Bombay Sapphire, Dry Vermouth,
Olive Juice & Blue Cheese Stuffed Olives

Tar Heel Tea \$10

High Ball Maker's Mark, Fresh Mint,
Lemon Juice & Simple Syrup

Orange Agave \$14

High Ball Herradura Tequila,
Cointreau, Orange Juice

Carolina Lemonade \$10

High Ball Citron Vodka, Triple Sec,
Lime Juice, Sour & 7-Up

Peach Pie \$11

Martini Absolut Vodka, Peach Schnapps,
Sour Apple Schnapps, Orange & Cranberry Juice

Porch Potion \$10

High Ball Southern Comfort,
Amaretto, Pineapple & Orange Juice

Mochatini \$11

Martini Vanilla Vodka, Dark Crème Cacao, Kahlua

Carolina Hurricane \$11

High Ball Light and Dark Rums, Triple Sec,
Grenadine & Pineapple Juice

Rum Ball \$10

High Ball Meyers and Bacardi Rums,
Crème de Cacao, Half & Half

On the Mark \$12

High Ball Maker's Mark, Sweet Vermouth,
Bitters & Ginger Ale

Gran Mimosa \$12

Flute Champagne, Gran Marnier,
Triple Sec, Orange Juice

Apple Chill \$11

Martini Stolichnaya Vodka,
Apple Pucker, Caramel Sauce

Crossroads Manhattan \$12

Martini Knob Creek Bourbon,
Sweet Vermouth, Dash of Bitters

