

Lunch Menu

WINTER 2010

Soup & Salad

Soup of the Day \$6

Wild Mushroom & Sherry Velouté with Local Goat Cheese Crostini \$6

Crossroads Mixed Organic Field Greens \$8

Organic Baby Spinach, Zinfandel Poached Pears, Blue Cheese, Toasted Pecans, Grilled Red Onions, Red Wine Vinaigrette \$9

Organic Arugula Salad, Caramelized Onions, Mushrooms, Radish, Country Ham, Cider Vinaigrette \$9

Frisée Greens, Chicken, Grilled Pear, Caramelized Onions, Goat Cheese, Toasted Pecans, Sherry Dressing \$10

Blue Cornmeal Crusted Quail, Grilled Chayote & Arugula Salad, Chipotle Lime Vinaigrette, Blood Orange Cilantro Aioli \$12

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

Sandwiches

Cup of Soup with Sandwich Selection, Add \$4

Crispy Fried "Buffalo" Oysters, Celery Root Slaw, Buttermilk Blue Cheese Sauce, Kaiser Roll, Sweet Potato Fries \$12

Crossroads BLT, Fresh Mozzarella, Basil, Apple Smoked Bacon, Tomatoes,
Mixed Greens, Aioli, Grilled Country Wheat Bread, Sweet Potato Fries \$11

Fried Green Tomato Sandwich, Pimento Cheese, Arugula, Grilled Sour Dough, Sweet Potato Fries \$10

Boar's Head Turkey Panini, Swiss Cheese, Artichokes, Spinach,
Sundried Tomato Pesto, Neomonde's Pita Bread, Sweet Potato Fries \$10

Crossroads Classics

Carolina Crossroads Hamburger, Served with French Fries \$10

Your Choice of Bacon, Cheese, Grilled Onions, or Grilled Mushrooms, for \$.50 each

The Carolina Inn Burger, Fresh Ground Beef, Pimento Cheese, Fried Green Tomato, Fried Egg, Served with French Fries \$11

North Carolina Barbecue Sandwich, Pulled Pork with Carolina Style Vinegar Based Barbecue Sauce
On a Toasted Kaiser Roll, Cole Slaw and French Fries \$10

Entrées

Quiche of the Day & Balsamic Mixed Green Salad \$11

Classic Southern Chicken Pot Pie with Buttermilk Biscuits \$11

Pork Tenderloin, NC Sweet Potato Hash, Creamy Brussels Sprouts, Grain Mustard Cream Sauce \$13

Quesadilla with Butternut Squash, Leeks, Roasted Peppers, Goat Cheese, Arugula Salad, & Chipotle Lime Vinaigrette \$11

Shrimp & Grits with Andouille Sausage, Leeks, Mushrooms, Cheese Grits, Creamy Tomato Jus \$13

Duck Leg Confit, Smoked Gouda Grit Cake, Collard Greens, Cider Jus \$12

Seafood Linguine, Shrimp, Scallops & Littleneck Clams, Marie's Tomato Sauce, Shredded Locatelli Cheese \$15

