



## DINNER

### SNACKS & STARTERS

#### Beer Nuts

Orange, maple syrup, and chipotle pepper spiced nuts

#### Olive Bowl

Citrus marinated, served with CrossRoads flatbread and a side of balsamic reduction

#### CrossRoads Pretzel

Served with Dijon mustard, grainy mustard, and lager & smoked cheddar sauce

#### Hummus

Served with CrossRoads flatbread, carrot and celery sticks

#### Serengeti Biltong

Varieties of South African beef jerky

#### Porco Medjool

Speck wrapped dates, stuffed with blue cheese

#### Parmesan Flatbread

CrossRoads stout beef sauce with flat bread

### SOUPS

#### Cream of Tomato or Soup of the Day

Served with CrossRoads parmesan flat bread  
Or have a small bowl of soup for

At CrossRoads we believe in fresh. That's why we make all our breads, dough and desserts in house in the CrossRoads bakery. Please see our tent cards for desserts, drinks and current events at CrossRoads.

Our kitchen contains allergens such as peanuts, gluten, eggs and dairy. Before placing your order, please inform your server if a person in your party has a food allergy. Groups of 10+ are subject to automatic 18% gratuity.

### SHARING

#### Trio Dip

Hummus, roasted eggplant and tzatziki with CrossRoads flat bread

#### Pretzel Board

Trio of pretzels with pickled veg, mustards, Amigo dip and lager & smoked cheddar sauce

#### Cheese Board

7 Cheese BC artisan cheese served with CrossRoads fig jam, seasonal fruit and flat bread

#### Charcuterie Board

5 Local cured meats served with CrossRoads parmesan flat bread and pickled vegetables

#### Cheese & Charcuterie Board

Combination board of 4 BC artisan cheeses and 3 local cured meats served with CrossRoads parmesan flat bread and pickled vegetables

#### CrossRoads Share Board

Assortment of our snacks and starters

### SALADS

Add chicken

Add six prawns

Add wild salmon

#### Baby Kale Salad

Lime cilantro chipotle dressing, Grana Padano and CrossRoads pretzel croutons  
side -or- full

#### CrossRoads House Salad

Baby lettuce, Grana Padano, olive oil and balsamic reduction  
side -or- full

#### Roasted Golden Beet Salad

Quinoa, arugula, pumpkin seeds, goat cheese in a white balsamic, honey, thyme and dijon dressing

#### Sun Salutation Salad

Roasted green beans, sunflower shoots and seeds, sundried tomatoes, goat feta and smoked tomato dressing

#### Caprese Salad

Tomato, imported Italian buffalo mozzarella, basil, extra virgin olive oil and balsamic reduction

#### Arugula and Roasted Sweet Potato Salad

With dried cranberries, beer nuts, feta cheese and lemon balsamic dressing

### MAINS after 5pm

Served with roast potatoes and seasonal vegetables

#### 10oz Glazed Pork Chop

Bone in with house made fusion BBQ glaze

#### Stuffed Chicken

BC chicken stuffed with herb goat cheese served with a mushroom cream sauce

#### West Coast Salmon

BC wild salmon served with a lemon dill cream sauce, cooked to medium rare

### GNOCCHI & PASTA after 5pm

Served with parmesan flat bread  
Add stout meat sauce

#### Tiger Prawn Gnocchi

Gnocchi with tiger prawns, grape tomatoes, basil, white wine cream sauce

#### Tomato Basil Gnocchi

Gnocchi with tomato basil sauce with Grana Padano cheese

#### Blue Cheese Gnocchi

Gnocchi with blue cheese cream sauce

#### Gourmet Mac & Cheese

The very best made with a rich cream sauce, topped with smoked cheddar and panko crust  
Add Bacon

### ADD ONS

Chicken

6 Tiger Prawns

Salmon

Deli Meat

Extra Cheese

Vegetables

Giant Dill Pickle

Pesto Sauce

Imported Italian Buffalo Mozzarella

Fresh Arugula/Spinach

Flatbread