



LUNCH

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

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

SANDWICHES

All breads are made fresh daily in the CrossRoads bakery
Served with house salad and soup
Substitute gluten free bread

Four Cheese Panini

Swiss cheese, fior di latte, smoked cheddar, Grana Padano with a pesto mayo

Reuben Panini

Local Montreal smoked beef, German sauerkraut, Swiss cheese & Russian dressing

Chicken Saltimbocca

Chicken, maple smoked bacon, tomato, baby lettuce with a sage & white wine mayo

The Real Crab Melt

Monterey jack cheese, Grana Padano, with a chipotle, cilantro and lime mayo

Spinach and Artichoke

Green peppercorn cream cheese, Grana Padano and lemon mayo

DIPPING SAUCES & ADD ONS

add one -or- add three

Lager & Smoked Cheddar,
Russian, thousand isle style

Amigo, chipotle, lime and cilantro,
Honey, garlic and thyme infused

Chicken

6 Tiger Prawns

Salmon

Deli Meat

Extra Cheese

Giant Dill Pickle

Vegetables Flatbread

Imported Italian Buffalo Mozzarella

Fresh Arugula / Spinach