

Brunch Menu

SHAREABLES

CrossKeys Sampler \$26

cured meats, local cheeses, seasonal fruit, berry compote, dried apricot, nuts & fresh French bread.

Baked Brie \$17

French brie wrapped in puff pastry, arugula, local Frieden Farms honey, mixed berry compote, seasonal fruit & fresh French bread. **V**

Virginia Oyster Sampler 1/2 doz. - \$16 1 doz. - \$28

1/2 dozen or 1 dozen with seasonal mignonette, crackers, horseradish, lemon & tabasco. **DF** 

Pimento Cheese \$10

made in house with shredded smoked gouda, cheddar, cream cheese, goat cheese, mayo, roasted pimento peppers & spices; served with homemade focaccia bread. **V**

Spinach & Artichoke Dip \$15

spinach, artichokes, parmesan cheese & seasoned pita chips.

Hawaiian Poké \$18

fresh Outer Banks tuna tossed with capers, red onion, soy sauce, sesame oil & cilantro; served over mashed avocado. 

Vegan 

Vegetarian **V**

Gluten Free 

Dairy Free **DF**

BRUNCH

Cuban Benedict \$28

poached eggs, country ham, swiss cheese, roasted pork, oregano hollandaise.

Steak and Eggs \$28

6 oz. New York strip topped with maître butter & cooked to your liking, two eggs of your choice and home fries.

Shakshouka \$20

poached eggs, in a tomato stew with zucchini, onion and squash. Served with CrossKeys focaccia bread.

Farmhouse Bowl \$18

chopped steak, home fries, scrambled eggs, bacon, sausage gravy, shredded cheese.

Chicken and Waffles \$18

buttermilk battered chicken breast over a freshly made waffle with syrup. Ask your server about making your chicken spicy.

CrossKeys Brunch Platter \$14

two eggs, bacon or sausage, biscuits or french toast, and home fries.

French Toast \$16

thick cut brioche, maple syrup, espresso whipped cream, served with a choice of brown sugar bacon or sausage.

Salmon Avocado Toast \$18

house cured salmon, pickled red onion, caper cream cheese, sliced avocado, poached egg, cilantro lime aioli. Served on grilled sourdough bread.

CrossKeys Vineyards

Brunch Menu

ENTRÉES

Lamb & Beef Kabob

\$30

10 oz. ground beef and lamb topped with sumac, saffron rice, garlic mayo & tzatziki.

Vegan Kabob

\$18

mushrooms, local vegetables, saffron rice, pickled cucumber & radish, pomegranate salsa.

Chicken Kabob

\$27

10 oz. citrus & saffron brined chicken breast with saffron basmati rice, grilled tomato, garlic mayo & tzatziki.

HANDHELD S

Garden Panini

\$14

roasted vegetables, goat cheese, pesto & balsamic vinaigrette; served on house made focaccia bread. V

Shelby

\$15

your choice of smoked turkey breast or rosemary ham with romaine lettuce, granny smith apples, French brie & cranberry aioli; served on a multigrain croissant.

Herbed Chicken Panini

\$16

grilled chicken, banana peppers, fresh mozzarella cheese, red onion & sundried tomato aioli.

Shawarma

\$15

peri peri chicken, rockets, tomato, red onion, tzatziki, Bulgarian feta & french fries; served on a toasted house made flatbread.

SALADS

Spinach & Strawberry Salad

Half - \$9

Full - \$14

fresh baby spinach, toasted almonds, crumbled goat cheese & champagne vinaigrette. V 

CrossKeys Caesar Salad

Half - \$9

Full - \$11

romaine hearts, shaved parmesan cheese, croutons & caesar dressing. V

Watermelon Salad

\$12

cubed watermelon, crispy shallots, Bulgarian feta cheese & jalapeño crème. V 

PROTEIN ADD-ONS

Chicken

\$6

Salmon

\$10

Steak

\$12

Tuna

\$12

SIDES

chips, fruit,

Mediterranean couscous salad

DELUXE SIDE

\$3

caesar salad.

SIDES TO SHARE

\$10

- fingerling potatoes

- brussel sprouts

- wild mushrooms

- cranberry rice

- asparagus with pomegranate salsa.

- corn with sumac &

za'atar butter.

20% gratuity will be added to parties of eight or more.