

Brunch Menu

SHAREABLES

CrossKeys Sampler \$26

Cured Meat / Local Cheese / Seasonal Fruits / Berry Compote / Grain Mustard / Dried Fruits / Nuts / Focaccia

Brie Fondue \$17

French Brie / Chardonnay / Seasonal Fruit / Frieden Farms Honey / Focaccia V

Pimento Cheese \$10

Roasted Pimento Peppers / Mixed Cheese / Chives / Focaccia V

Spinach & Artichoke Dip \$15

Spinach / Artichoke / Parmesan / Flat Bread V

Mediterranean Plate \$15

Hummus / Marinated olives / Baba ganoush / Bulgarian feta / Focaccia / Winter Salad V

Potato Cake \$14

Lamb / Pine nuts / Lemon mint yogurt / Rockets / Citrus ☯

BRUNCH

Farmhouse Bowl \$18

Chopped steak / Hashbrowns / Scrambled eggs / Sausage gravy / Shredded cheese

Shrimp and Grits \$21

White grits / 6 Shrimp / Southern Creole sauce / Scallions / Bacon

Steak and Eggs \$28

6 oz. Ribeye / Black pepper Meritage reduction / Two eggs / Potato croquettes

CrossKeys Brunch Platter \$14

Two eggs / Bacon or Sausage / Biscuits or French Toast / Hashbrowns or Potato croquettes

French Toast \$16

Thick Cut Challah / Maple syrup / Brown sugar bacon or sausage
Served regular or stuffed with cream cheese & our fruit of the day.

French Toast Burger \$22

8 oz. Frieden Farms Burger / Brown sugar bacon / Cheddar cheese / Challah / Potato croquettes

Chicken and Waffles \$18

Sweet Tea Brined Chicken Breast / Waffle / Maple syrup

Ask your server about making your chicken spicy or adding sausage gravy.

Salmon Avocado Toast \$18

House cured Salmon / Pickled red onion / Caper cream cheese / Mashed avocado / Poached egg / Cilantro Lime aioli / Grilled Sourdough

Frittata \$15

Sun dried tomato / Rockets / Bulgarian feta / Garlic confit / Potato croquettes

Homemade Granola \$10

Pistachios / Almonds / Dried Cherry / Maple syrup / Mixed Berry compote / Greek yogurt V ☯

Vegan
Vegetarian

V
V

Gluten Free
Dairy Free

☯
DF

Brunch Menu

ENTRÉES

Harissa Gulf Shrimp \$25

Citrus / Roasted Garlic / Parsley / Broccoli / Moroccan couscous DF

Vegan Kebab \$18

Mushrooms / Local vegetables / Moroccan couscous / Pickled cucumber-radish / pomegranate salsa (V) (V) (DF) (GF)

Chicken Kebab \$27

Citrus Saffron Brined Chicken Breast / Saffron Basmati rice / Grilled tomato / Garlic mayo / Tzatziki (GF)

Arctic Salmon \$25

Romesco / Green chermoula fire roasted cauliflower / Lemon caper butter sauce (GF)

SALADS

Caesar Salad Half - \$9

Baby gems / baby kale / Shaved parmesan cheese / Croutons / Caesar dressing. V

Full - \$13

CrossKeys Winter Salad Half - \$9

local mixed greens / Shenandoah Valley apples / Lardons / Local heirloom tomatoes / Maytag blue cheese / Backbone Mountain maple dressing.

Full - \$14

PROTEIN ADD-ONS

Chicken \$6

Salmon \$10

Steak \$12

SOUP

\$10

French Onion Soup

crostini / cheese blend

HANDHELDS

All handhelds come with a side

Prime Rib \$15

Ciabatta / Horseradish aioli / Brie / Caramelized onions

Shelby \$15

Choice of smoked turkey breast or rosemary ham / Baby Gems / Apples / Brie / Cranberry aioli / Multigrain croissant.

Ask your server about our Shelby Deluxe.

Herbed Chicken Panini \$16

Grilled chicken / Banana peppers / Fresh mozzarella / Red onions / Sundried tomato aioli

Shawarma \$15

Peri Peri chicken / Rockets / Tomato / Red onions / Tzatziki / Bulgarian feta / French fries / Homemade pita flatbread

Reuben \$17

Choice of shaved corned beef or smoked turkey / Homemade sauerkraut / Baby Swiss / Russian dressing / Pretzel Roll

Ask your server about our Reuben Deluxe.

SIDES

Chips

Sidewinder / fries

Corn / serrano butter / cotija cheese.

DELUXE SIDE

\$3

Caesar Salad

Sweet potato steak fries

Cup of Soup

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