

CROSSROADS

KITCHEN
LOS ANGELES

APPETIZERS

SMOKE CARROT LOX CANAPÉS

almond crème fraiche / kelp caviar / chives

HEART OF PALM CRAB CAKES

horseradish aioli / micro basil

IMPOSSIBLE CIGARS

almond yogurt

MINI IMPOSSIBLE MEATBALLS

basil tomato sauce

CREAM OF CORN SOUP

ARTICHOKE OYSTER

crispy oyster mushroom / béarnaise

TRUFFLE BIANCO PIZZA (GFO)

wild mushroom / Vertage cashew cheese

PEPPERONI PIZZA (GFO)

Vertage cashew cheese

STUFFED ZUCCHINI BLOSSOMS (GF)

almond ricotta / scotty's marinara

SALADS

ROMAINE CAESAR

garlic focaccia croutons / house caesar dressing

LITTLE GEM

fresh herbs / easter radish / red wine vinaigrette

WATERMELON (GF)

heirloom cherry tomatoes / cucumber
feta cheese / pistachios / balsamic

WEDGE (GF)

iceburg / cherry tomatoes / shiitake pancetta
pickled red onions / house blue cheese dressing

STRAWBERRY (GF)

Baby gem lettuce / strawberries
smoked Marcona almond
Dijon red wine vinaigrette / feta

VEGETABLES

TRUFFLE POTATOES (GF)

fresh thyme / shaved parmesan

BROCCOLI DE CICCO (GF)

crispy garlic and chili / pine nuts

ROASTED EGGPLANT (GF)

tahini yogurt / Calabrian chili oil / feta

GRILLED MARINATED ASPARAGUS

olive oil / fresh herbs / balsamic gastrique

FRESH PASTA

GNOCCHETTI BOLOGNESE

SWEET CORN ANOLINI

cherry tomatoes / sherry aglio e olio

CAMPANELLE

housemade Italian sausage / rapini

SPICY RIGATONI VODKA

summer puttanesca sauce

LASAGNA BOLOGNESE

Impossible meat / bechamel sauce

PROTEINS

SCALOPPINI MADEIRA

wild mushrooms / Madeira wine / demi cream

HEIRLOOM BUTTER BEANS (GFO)

kale / oven roasted tomatoes / parmesan cheese

HOMEMADE ITALIAN SAUSAGE (GF)

peppers / onions / tomato demi sauce

PUMPKIN SEED TOFU MARSALA

shimeji mushrooms / marsala demi

LIONS MANE MUSHROOM SCARPARELLO (GFO)

housemade Italian sausage / cherry peppers and onions

DESSERTS

ASSORTED SEASONAL COOKIES & BROWNIES

HAZELNUT CHOCOLATE BAR

chocolate macarons / hazelnut praline
chocolate ganache

KEY LIME TART

key lime curd / cinnamon shortbread
vanilla chantilly cream

SEASONAL SORBET (GFO)

* To support living wages for our back-of-the-house staff, a 3% service charge will be added to your check.

EXECUTIVE CHEF SCOT JONES

Please notify your server of any food allergies. Nuts, wheat & soy are used in preparing items on this menu. Those with food allergies should not order from this menu or eat/share items with other guests from this menu. An extra charge for additional items on dishes will be added to your check.



@Crossroads



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