

# The Crosswines FARMHOUSE BISTRO

## Starters

<b>Cheese &amp; Charcuterie</b> artisanal local, domestic & imported cheeses & accompaniments	28
<b>Chesapeake Crab Dip</b> jumbo lump crab, old bay, naan bread	25
<b>Green Curry Mussels</b> pei mussels, green curry coconut broth, pickled fresno chili, thai basil, grilled focaccia	18
<b>Deviled Farm Eggs</b> east oaks farm eggs, smoked trout, pickled jalapeño, bbq spice	13
<b>Wedge Salad</b> iceberg, pickled cherry tomato, point reyes blue cheese, pepperoni crumb, agrumato, green goddess	13

## Mains

<b>Pork Loin</b> deere valley farm pork, broccolini, mustard velouté, smoked trout roe	34
<b>Steak &amp; Eggs</b> bistro steak, sauce diane, sunny eggs, confit onion & tomato	30
<b>Crabcake Benedict</b> jumbo lump crab, poached farm eggs, english muffin, aerated old bay hollandaise, petite salad	28
<b>Shakshuka</b> spiced tomato-pepper stew, short rib, poached farm eggs, feta, grilled pita	26
<b>Farmhouse Burger</b> aged beef brisket, cheddar, caramelized onions, pickles, farmhouse sauce, bacon jam, fries	24
<b>Fried Green Tomato BLT</b> pickled & fried green tomato, nueske's thick cut bacon, butterhead lettuce, pimento cheese, fries	24
<b>Spring Vegetable Quiche</b> asparagus, leeks, bluffing goat farm chevre, petite salad	22
<b>Biscuits &amp; Gravy</b> n'duja sausage gravy, buttermilk biscuits, sunny eggs, crispy shallots	22
<b>Smoked Salmon Tartine</b> twin bears sesame tahini sourdough, dill cream cheese, cold smoked salmon, soft egg, pickled red onion	20
<b>French Toast</b> brioche, streusel cream cheese, berry compote, maple syrup	20

## Dessert

<b>Sticky Toffee Pudding</b> toffee caramel, pistachio crumble, poached pear, matcha milk jam crème anglaise	14
<b>Cheesecake</b> rhubarb and strawberry compote, lime zest	10
<b>Petite Jars</b> chocolate mousse or lemon posset with toasted meringue	7