

CROSSROADS

KITCHEN CALABASAS

APPETIZERS

CHESTNUT FOIE GRAS (GFO) Cabernet demi / grapes / grilled sourdough	18
CAVIAR AND CHIPS (GFO) potato chips / french onion dip	16
FIGS & FETA (GFO) caramelized black mission figs / whipped feta white balsamic / grilled sourdough	16
IMPOSSIBLE CIGARS spicy almond milk yogurt	16
CHEESE PLATE (GFO) Camembert-bleu / boursin / quince paste Mojave dried grapes / toasted baguette	18
FRIED OLIVES caper aioli	16
STUFFED ZUCCHINI BLOSSOMS (GF)	17
CALAMARI FRITTI (GFO) diablo sauce / lemon	18

PIZZA *

PEPPERONI / BROCCOLI DI CICCIO spicy agave	23
TRUFFLE MUSHROOM BIANCA	24
SAUSAGE, PEPPERS, ONIONS	23
BLACK MISSION FIG arugula / blue cheese / balsamic glaze	23

* gluten free crust additional 2
We use Vertage cashew cheese on our pizza.

SALADS

CAESAR (GFO) choice of kale or romaine garlic focaccia croutons / Caesar dressing	16
KIWI & AVOCADO (GF) endive / cucumbers / green onion / celery citrus vinaigrette	16
WEDGE (GF) iceberg / cherry tomatoes / shiitake pancetta pickled red onions / house bleu cheese dressing	16
BABY BEET (GF) shaved apples / feta / balsamic	16

** shaved truffle supplement to any item MP

DESSERTS

BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce coconut whip / brandied cherries	14
THE PEAR cinnamon pecan sponge cake / pear mousse pecan crumble / port sorbet	14

HOUSE-MADE PASTAS

TAGLIATELLE BOLOGNESE (GFO)	25
FETTUCCINE & TRUFFLES (GFO) fresh shaved truffles / truffle butter	MP
SPAGHETTI CARBONARA (GFO)	24
SPICY RIGATONI VODKA	25
SQUASH TORTELLI sage butter / pumpkin seeds / saba	24
LASAGNA BOLOGNESE	25
LINGUINE SCALLOPS white wine / garlic butter / parsley	26
CAMPANELLE Italian sausage / rapini	24

PROTEINS

HEIRLOOM BUTTER BEANS (GFO) kale / oven roasted tomatoes / parmesan cheese	18
SCALLOPINI PARMESAN OR MILANESE	23
HOUSE MADE ITALIAN SAUSAGE (GF) peppers / onions / tomato demi sauce	22
PUMPKIN SEED TOFU MARSALA (GF) shimeji mushrooms / marsala demi	18
EGGPLANT FILET (GFO) mashed potatoes / chanterelles / bordelaise	24

SIDES

ARTICHOKE HEARTS (GF) horseradish celery root puree / chimichurri olives / fried capers	15
ROASTED BUTTERNUT SQUASH (GFO) toasted pumpkin seeds / pomegranate	16
BRUSSELS SPROUTS (GF) spicy maple glaze / shiitake bacon dried cranberries	15
TRUFFLE POTATOES (GF) fresh thyme / shaved parmesan	16
SPICY BROCCOLI DE CICCIO (GF) crispy garlic and chili / pine nuts	13

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

** 20% Automatic gratuity for parties of 8 or more.

EXECUTIVE CHEF JOB SERVIN

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CAMPANELLE Italian sausage / rapini	24

BRUNCH

BREAK THE FAST (GFO) Scrambled eggs / potato rosti / sourdough toast choice of: bacon or breakfast sausage choice of: fruit or sliced avocado	22
STUFFED FRENCH TOAST (GFO) seasonal fruit / housemade breakfast sausages	20
CHICKEN & WAFFLES potato rosti / seasonal fruit	20
PANCAKES seasonal fruit / housemade breakfast sausages add blueberries or chocolate chips 1.50	18
IMPOSSIBLE BREAKFAST SAUSAGE BURRITO potato rosti / seasonal fruit	20

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LUNCH FARE

DOUBLE SMASH-BURGER American cheese / grilled onions / lettuce tomato / onions / special sauce choice of: French fries or kale Caesar salad	19
BLT plant-based bacon / lettuce / tomato avocado / bleu cheese / sourdough choice of: French fries or kale Caesar salad	18
KABOB PLATE (GF) white bean dip / chimichurri mixed green salad / sherry vinaigrette	18
ITALIAN SAUSAGE SANDWICH grilled peppers and onions / Stadium mustard choice of: French fries or kale Caesar salad	18
LUNCH SPECIAL choice of appetizer or salad (half portion) & choice of pasta from regular menu	30

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DESSERTS

BROWNIE SUNDAE (GFO) vanilla ice cream / fudge sauce / coconut whip brandy cherries	14
SORBET OF THE DAY (GFO)	8
THE PEAR cinnamon pecan sponge cake / pear mousse pecan crumble / port sorbet	14
CHOCOLATE CARAMEL BAR chocolate sponge cake / caramel chocolate streusel / whipped caramel ganache	14

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