

MONTHLY SPECIALS

STARTERS

PORTABELLA STUFFED MUSHROOMS 12
Ground Lamb/Smoked Gouda/Panko

SOUP OF THE MONTH

CREAMY ASPARAGUS SOUP 9/12
White Cheddar Cheese/Shallots/Croutons/Choice of Bread

BREAKFAST & LUNCH

(Served Until 4 PM)

LAMB TACOS (2) 10
Flour Tortilla/Avocado Crema/White Cheddar Cheese/Smoked Leg of Lamb/Red Onion

LUNCH & DINNER

ELK SHEPHERD'S PIE 18
Ground Elk/Carrots/Mushrooms/Garlic Cheese Mashed Potatoes

DINNER

(Served after 4pm)

LAMB CHOPS (4) 46
Pomegranate Glaze/Pomegranate Perils/Fresh Rosemary/Sweet Potato Casserole with Crunchy Topping/Shaved Brussel Sprouts with Crumbled Bacon & Craisins

BURGER OF THE MONTH

LAVENDER LAMB BURGER 22
8oz Ground Lamb Patty/Smoked Gouda/Pyke's Carolina Mustard BBQ Sauce/Heirloom Tomato/Spring Mix Lettuce/Oyster Mushrooms/Shallots

PIZZA OF THE MONTH

(Mon, Wed, Thurs, after 4pm & Fri - Sun after 12pm)

EASTER PIZZA (12") 26
Olive Oil/Parmesan Cheese/Ground Lamb Seasoned with Pyke's Lavender Rub/Red Onion/Kalamata Olives/Feta Cheese/Arugala

DESSERT

BLOOM HIBISCUS PISTACHIO CHEESECAKE 6
ICE CREAM MADE BY PYKE'S

A luxurious, creamy no churn housemade ice cream infused with fragrant rose, crunchy pistachios, hibiscus, and a rich cheesecake flavor!

BLOOM HOUSEMADE CHEESECAKE 14
Grand Mariner/Berry Sauce/Chocolate Ganache/Edible Flower/Strawberry

DRINK OF THE MONTH

BLOOM SANGRIA (FRI, SAT, SUN ONLY) 12
Flowers & Fruit/Fresh Raspberry Blood Orange Juice/Blood Orange & Cara Cara Segments/Strawberries/Fresh Pineapple/Dry Riesling/Semi Sweet Cuvee Champagne

DEVILED DUCK EGGS

Stuffed with egg yolk & goat cheese.
Choose one flavor, or mix & match.
Served after 4pm when available.

GASOLINE (4 HALVES) 16

Ground Beef/Pyke's Pickled Cucumber & Red Onion/Irish Cheddar Cheese/Pyke's Russian Dressing

PULLED PORK (4 HALVES) 16

Pyke's Pulled Pork/Pyke's Bourbon BBQ Sauce/Pickled Red Onion/Jalapenos/Pineapple

BACON (4 HALVES) 16

Pyke's Smoked Jalapeno Bacon

CALIFORNIA (4 HALVES) 16

Smoked Salmon/Guacamole/Microgreens/Everything Seasoning

STARTERS

GOAT CHEESE DIP 14

Roasted Poblano & Red Bell Pepper/Pyke's Tortilla Chips

FRIED GREEN TOMATOES (3) 12

Jalapeno Pimento Cheese/Pyke's Bacon Jam/Microgreens/Ranch or Pyke's Buffalo Ranch

STUFFED JALAPENOS (4 HALVES)* 10

Bacon or Prosciutto/Ricotta Cheese/Pyke's Ghost Chili Seasoning/Raspberry Crema

SPINACH ARTICHOKE DIP 12

Spinach/Artichoke/Parmesan Cheese/Pyke's Tortilla Chips/Jalapeno upon request.

COCONUT SHRIMP TORPEDOES (4 PCS) 12

Pyke's Sweet & Spicy Chili Sauce

PYKE'S GARLIC KNOTS (3 PCS) 6

Butter, Garlic/Wine Salt/Parmesan Cheese

PRETZEL & BEER CHEESE 12

FRIED DILL PICKLES CHIPS 6

Ranch or Pyke's Buffalo Ranch

FRIED BRUSSEL SPROUTS 6

Ranch or Pyke's Buffalo Ranch

SOUPS

Cup or Bowl of Soup or Chili.

PYKE'S CREAMY FRENCH ONION SOUP 8/11

Pyke's Croutons/Swiss cheese/GF without the croutons

HUNGARIAN MUSHROOM SOUP 9/14

Sauteed Mushrooms, Sweet White Onions, & Shallots in a creamy chicken stock/White Cheddar Cheese/Choice of Pyke's Biscuit, Rye, or Sourdough Bread

PYKE'S BUTTERNUT SQUASH SOUP (GF) 8/11

Topped with Pecans, Cranberries & Pepitos.

PYKE'S CHILI & BLUE CORNBREAD (GF) 10/14

Topped with White Cheddar Cheese, Onion, Jalapenos.

A 20% GRATUITY WILL BE APPLIED TO TABLES WITH 6 OR MORE DINNERS. A \$4 FEE WILL BE CHARGED FOR ANY SPLIT PLATE.

PYKE'S CROSSROADS RESTAURANT OFFERS A 3.75% DISCOUNT ON BILLS PAID WITH CASH.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

SALAD

Half or Full Salad

SPINACH & BERRY SALAD (GF) 9/12

Spinach/Raspberries/Blueberries/Strawberries/Crumbled Goat Cheese/Pecan Pralines/Pyke's Keylime Blackberry Dressing

CAESAR SALAD 8/11

Romaine Lettuce/Parmesan Cheese/Pyke's Croutons/Pyke's Caesar Dressing/Anchovies upon request

GARDEN SALAD 7/10

Spring Mix/Cherry Tomato/Onion/Pyke's Croutons/Parmesan Cheese

ADD A PROTEIN TO A SALAD:

- Chicken Salad (4oz) - 6
- Grilled Chicken (2oz) - 4
- Salmon Filet (8oz) - 14
- Seared Ahi (8oz) 12
- Shrimp (4 pcs) - 9

BURGERS

Burger patties are 1/2lb brisket chuck prior to cooking & served on a brioche bun with a side of hand cut fries. Burgers ordered medium to well done take a minimum 20 minutes to cook.

THE STANDARD* 18

Colby Jack Cheese/Spring Mix/Tomato/Pickle/Onion

GASOLINE BURGER* 22

Pyke's Pickled Cumber & Red Onion/Cheddar Cheese/Pyke's Jalapeno Smoked Bacon/Pyke's Russian Dressing

JALAPENO POPPER BURGER* 22

Pretzel Bun/Cream Cheese/Ricotta Cheese/Pyke's Bacon Jam/Pyke's Jalapeno Smoked Bacon/Grilled Jalapeno Strips

OKTOBURGER* 20

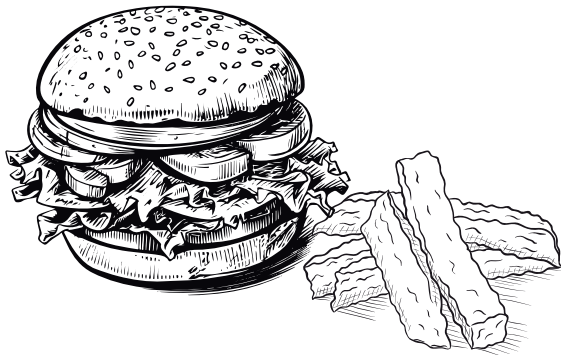
Pyke's Bacon Jam/Beer Cheese/Caramelized Onion/Pyke's Smoked Jalapeno Bacon/Pretzel bun

BACON MUSHROOM SWISS* 20

Mushrooms/Bacon/Swiss Cheese/Pyke's Carolina Mustard BBQ Sauce

CHILI & CHEESE* 18

Pyke's Chili/White Cheddar Cheese/Onion/Jalapenos



BUTCHER BLOCK

Served with choice of two sides unless otherwise stated. Steaks seasoned with a light coating of Dijon mustard & Pyke's Dirty Rub or Santa Maria (salt, pepper & garlic) Seasoning. Steaks ordered medium to well done take a minimum 20 minutes to cook.

TOMAHAWK* 85

Offered as a pre-ordered reservation only as we smoke the Tomahawk for a minimum of 1.25 hours & finish on an open flamed grill.

TOMAHAWK DINNER FOR 2* 150

Offered as a pre-ordered reservation only. Includes an appetizer, choice of a cup of soup or 1/2 salad each. 2 sides, a desert to share, & a bottle of wine.

ELK MEDALLION* (5OZ/10OZ) 38/57

Shallot Parmesan Risotto/Chimichurri Sauce/Bacon Wrapped Asparagus.

RIBEYE DINNER* 50

Certified Black Angus/Pre-cook minimum weight of 16oz.

NEW YORK STRIP DINNER* 38

Certified Black Angus

BACON WRAPPED FILET MINGON (5OZ)* 36/55

Top Sirloin Center Cut Filet Wrapped in Applewood Smoked Bacon/Add a second filet for 10oz

GRILLED PORK RIBEYE DINNER* 28

Pyke's Pork Chop Seasoning

BOURBON SMOKED MEATLOAF (8OZ)* 22

Pyke's Carolina Mustard BBQ sauce

PASTA DISHES

PORTOBELLO MUSHROOM RAVIOLI 20

Pyke's Whiskey Cream Sauce (whiskey, black pepper, shallots & cream)/Parmesan Cheese/Pyke's Garlic Knots (3)

LOBSTER RAVIOLI* 24

Pyke's Whiskey Cream Sauce (whiskey, black pepper, shallots & cream)/Parmesan Cheese/Pyke's Garlic Knots (3)

FETTUCCHINE ALFREDO* 16

Pyke's White or Cajun Alfredo Sauce/Parmesan Cheese/Pyke's Garlic Knots (3)/3oz grilled chicken - \$5/8oz Salmon Filet - \$12/4 Shrimp - \$9

CAPRICCIOSSA JALAPENO AL BURRO* 24

AKA the Spicy Donkey/Fettuccini Pasta/Pyke's Alfredo Sauce/Jalapenos/Spicy Sausage/Grilled Chicken/Mushroom/Artichoke/Parmesan Cheese/Pyke's Garlic Knots (3)

FROM THE SEA

SALMON* 24

8oz Wild Caught Filet/Choice of a Light Coating of Pyke's Strawberry Carolina Mustard & Panko Pecan Crunch, or Santa Maria Seasoning/On a Bed of Lemon Garlic Wilted Spinach

SEARED AHI* 26

8oz Tuna Steak/Choice of a Light Coating of Dijon Mustard & Pyke's Lavender Pepper or Pyke's Cajun Seasoning/On a bed of Brown Quinoa/Bacon Wrapped Asparagus

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PASTA DISHES

VEAL PICATTA*	22
Thin Veal Steak/Almond Flour/Angel Hair Pasta/Pyke's Picatta Sauce/Parmesan Cheese/Pyke's Garlic Knots (3)	
CHICKEN PICATTA*	18
2 Almond Flour Tenderloins/Angel Hair Pasta/Parmesan Cheese/Pyke's Picatta Sauce/Pyke's Garlic Knots (3)	

SIDES

PYKE'S HAND CUT STEAK FRIES (GF)	6
SWEET POTATO FRIES (GF)	7
Topped with Honey & Pyke's French Toast Seasoning	
BACON WRAPPED ASPARGUS (GF)	6
Olive Oil/Back Pepper/Salt/Garlic	
WILTED SPINACH (GF)	6
Sautéed with Keylime Avocado Oil, Garlic & Lemon.	
GARLIC CHEESE MASHED POTATOES (GF)	6
RISOTTO	8
Parmesan Cheese/Shallots	
SIDE GARDEN SALAD	7
Spring Mix/Cherry Tomatoes/Red Onion/Parmesan Cheese/Pyke's Croutons	
BAKED POTATO	6
Served Friday & Saturday after 4pm	
ONION RINGS	8
FRIED DILL PICKLES CHIPS	6
Ranch or Pyke's Buffalo Ranch Dipping Sauce	
FRIED BRUSSEL SPROUTS	6
Ranch or Buffalo Ranch Dipping Sauce	

BEVERAGES

OAK CLIFF REAL SUGAR SODA	3
Classic Cane Cola/Diet Classic Cola/Spritz (Lemon Lime)/Black Cherry/Vanilla Cream/Ginger Ale/Real Energy Drink	
DR. PEPPER SODA	3
DIET DR. PEPPER SODA	3
ORANGE JUICE (8OZ)	4
WATERLOO	2
FRESH SQUEEZED LEMONADE	6
Lavender or Hibiscus	
ICED TEA	3
Sweet/Unsweet Black/Hibiscus/Half & Half	
ARNOLD PALMER	5
Lavender or Hibiscus	
CHAI TEA	5.5/6
12oz hot or 20oz iced. Dirty - double shot of Espresso +\$2.	

DESSERTS

CREME BRULEE (GF)	10
A French dessert that is composed of a rich and creamy custard base and topped with a layer of burnt sugar to add a crunchy sweetness. Add Pyke's Chantilly cream, or berries for \$.50 each.	
WHISKEY BUTTERSCOTCH POT DE CREME	10
Creamy whiskey infused butterscotch baked French custard topped with a layer of caramel sauce & topped Pyke's Chantilly Cream & toffee bits. Gluten Free.	
CHOCOLATE LAVA CAKE (GF)	10
A decadent chocolate cake cradling a reservoir of smooth, luxurious molten chocolate. Served warm to experience a chocolatey eruption that your taste buds are guaranteed to 'lava! Dusted with powdered sugar, a dollop of Pyke's Chantilly Cream, a raspberry & drizzled with dark chocolate.	
CHURRO DELUCHE LAVA CAKE	10
Cinnamon cake with a creamy caramel center, topped with Pyke's Chantilly Cream & drizzled with caramel sauce & toffee bits.	
FUNNEL CAKE TWIST	8
Powdered Sugar/Caramel/Pyke's Whiskey Cream Sauce	
PECAN CINNAMON ROLL BREAD PUDDING	10
Made with Promised Land Bakery's Pecan Cinnamon Roll & topped with Pyke's whiskey cream sauce.	
GERMAN CHOCOLATE CAKE	8.5
A layered chocolate cake filled & topped with a coconut-pecan frosting & surrounded with a chocolate butter cream frosting.	
APPLE PIE PUFF ROLLS ALA MODE	8.5
2 deep fried apple pie rolls topped with vanilla ice cream, Pyke's Chantilly Cream, caramel, & praline pecans.	
CAMPFIRE SMORES PIZZA	12
7" dessert pizza with Nutella, mini marshmallows, chocolate chips, graham cracker crumbs, & drizzled with chocolate.	
ICE CREAM (1 SCOOP)	2
Chocolate, Vanilla, Strawberry, or Chocolate Chip Mint. Add whipped cream, Chantilly cream, or berries for \$.50 each.	

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