

PYKE'S CROSSROADS RESTAURANT

BEVERAGE/STARTERS MENU

STARTERS

STUFFED JALAPENOS (4 HALVES)	10
Filled with ricotta cheese and wrapped with prosciutto or bacon.	
SPINACH ARTICHOKE DIP	12
Spinach, artichoke, & parmesan cheese with 8 crostinis. Jalapeno upon request.	
COCONUT SHRIMP TORPEDOES (3 PCS)	12
With house made sweet and spicy chili sauce.	
SPICY CHICKEN STRIPS (3 PCS)	12
Served with Ranch or Buffalo Ranch.	
GARLIC KNOTS (3 PCS)	6
Butter, Garlic & Wine Salt, parmesan cheese. Add Marinara or Alfredo sauce for \$1	
MOZZARELLA STICKS (5 PCS)	8
Served with Marinara or Alfredo dipping sauce.	

COLD

SAN PELLEGRINO (11.15OZ)	3
WATERLOO (12OZ)	2
ORANGE JUICE (8OZ)	4
FRESH SQUEEZED LEMONADE (20OZ)	6
LAVENDER OR HIBISCUS WHEN AVAIL	
ARNOLD PALMER	5
BOTTLED WATER	1.5

TEA

SWEET TEA (20OZ)	3
1/2 SWEET 1/2 UNSWEET TEA (20OZ)	3
BLACK TEA - UNSWEET (20OZ)	3
TROPICAL TEA - UNSWEET (20OZ)	3
HIBISCUS TEA - UNSWEET (20OZ)	3
CHAI TEA - ICED (20OZ)	6
CHAI TEA - HOT (12OZ)	5
DIRTY CHAI - DOUBLE SHOT OF ESPRESSO ADD \$2.	

COFFEE

ESPRESSO (2OZ)	2.5
AMERICANO (4OZ)	3
FLAT WHITE (12OZ)	5
CAPPUCCINO	5
MOCHA (12OZ BLACK OR WHITE)	5
LATTE (ICED - 20OZ, HOT 12OZ)	5.5
CARAMEL MACCHIATO (12OZ)	5
ICED COFFEE	4
COLD BREW COFFEE	5
DRIP COFFEE	2.5
ICED OATMILK MATCHA LATTE	8
Choice of strawberry or lavender cold cream	
MATCHA LATTE	6
Hot or cold.	

MILK OPTIONS

OAT	1
PISTACHIO	1
ALMOND	1
COCONUT	1
HALF & HALF	1
HEAVY WHIPPING CREAM	1

HOT COCOA

COCOA	4
WHITE	4

PYKE'S CROSSROADS RESTAURANT

BREAKFAST/LUNCH MENU

BREAKFAST

BREAKFAST BURRITO	11
Tortilla, bell peppers, onion, spinach, crumbled goat cheese & egg. Add choice of meat for an additional cost.	
GANNY'S BREAKFAST DOG	12.5
All beef hot dog, scrambled egg, bacon, Pyke's sausage gravy, white cheddar cheese, jalapeno peppers. Light dusting of chili powder.	
PULLED PORK BREAKFAST TACO	5
Flour tortilla, pulled pork, scrambled egg, avocado crema, white cheddar cheese.	
PULLED PORK FRENCH TOAST	9/14
Pulled pork, Pyke's maple pecan bread dipped in a cinnamon egg batter, goat cheese, & drizzled with praline pecan balsamic.	
CHURRO CROISSANT FRENCH TOAST	12
Croissant dipped in egg batter & covered with cinnamon & sugar. Choice of sausage patty or bacon (2).	
BUTTERMILK PANCAKES (2)	12
Choice of sausage patty or bacon(2)	
WESTERN BENEDICT	16
Pyke's biscuit, pulled pork, poached egg, goat cheese, & Pyke's Bourbon BBQ sauce.	
COUNTRY BENEDICT	16
Pyke's biscuit, sausage patty, poached egg, Pyke's sausage gravy, white cheddar cheese.	
IRISH BENEDICT	16
Pyke's biscuit, Pyke's corned beef, sauerkraut, poached egg, & Pyke's Russian dressing.	
PYKE'S EGGS (GF) (1, 2, OR 3)	4/6/8
Made to order. Meat choices below.	
EGG BUNDT (GF) WITH COFFEE OR TEA	8
Choice of cheese or cheese & bacon bundt. Drip coffee or tea.	
THE MEDITERRANEAN (GF)	18
Tomatoes, spinach, 2 open face eggs, feta cheese, & a sprinkle of Pyke's Ghost Chili seasoning. Sausage patty & jalapeno cheddar cheese sausage.	
COWBOY BREAKFAST	19
Sausage patty (1), bacon (2), buttermilk pancakes (2), eggs (2), & Pyke's biscuit (1)	
PYKE'S BISCUST & SAUSAGE GRAVY	8
SLICE OF TOAST (EACH)	2
Sourdough, Rye, Maple Pecan, Keto, Gluten Free, or Pyke's Biscuit.	
HAM OR STEAK & EGGS	16/20
With eggs (3) & buttermilk pancake (1)	

MEAT CHOICES

Pulled pork - 4	Smoked Lamb - 5
Bacon (2) - 3	Sausage Patty - 3
Hot Dog - 4	Grilled Chicken - 4
Jalapeno Cheddar Sausage - 5	
Corned Beef (when available) - 5	

MESSY EGGS (GF)

Start with 3, 4, or 5 eggs & add the following:

7+
Cheese: White cheddar - 1
Parmesan - 1
Mozzarella - 1
Goat - 1.5
Pecorino Truffle - 1.5
Veggies: Bell Pepper - .75
Spinach - .75
Onion - .75
Jalapeno - .75
See meat choices below.

MESSY EGGS - CHILI BEAN EDITION (GF) 12

Three eggs topped with Pyke's Chili, white cheddar cheese & jalapeno, grilled onion.

SOUPS & SALADS

PYKE'S CREAMY FRENCH ONION SOUP (GF) 8/11

Topped with croutons & Swiss cheese. Cup or Bowl.

PYKE'S CREAMY TOMATO SOUP (GF) 8/11

Topped with bacon and parmesan cheese.

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

Topped with pecans, cranberries & pepitos.

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

Topped with white cheddar cheese, onion, jalapenos.

SPINACH & BERRY SALAD (GF) 9/12

Spinach, raspberries, blueberries, strawberries, crumbled goat cheese, chopped pecan pralines & keylime blackberry dressing.

GOAT CHEESE, CITRUS & BEET SALAD (GF) 9/12

Organic spring mix, crumbled goat cheese, Cara Cara oranges, & beets. Pecan praline & blood orange pomegranate dressing.

CAESAR SALAD (GF) 8/11

Artesian baby romaine lettuce, croutons, & parmesan cheese. Caesar Dressing. Anchovies upon request. Side or Full.

TACO SALAD 14

Romaine lettuce, onion, tomato, cheddar cheese, hatch green chili meat. Choice of Nacho Cheese or Cool Ranch Doritos, or Julio's tortilla chips. GF with no chips.

BUFFALO CHICKEN SALAD 14

Spicy Buffalo chicken strips. Romaine lettuce, onion, tomatoes. Choice of Gorgonzola or Goat cheese. Buffalo Ranch dressing.

SIDE SALAD (GF) 7

Organic spring mix, tomato, onion, & parmesan cheese.

ADD GRILLED CHICKEN TO A SALAD 4

ADD SHRIMP TO A SALAD 9

PASTA

CHICKEN PICATTA 18

Breaded chicken tenderloins, angel hair pasta, Pyke's picatta sauce. Garlic knots (3)

LASAGNA 18

Pyke's marinara sauce, ricotta cheese, mozzarella cheese, parmesan cheese. Garlic knots (3). Ask for availability.

BURGERS & DOGS

Burgers are served with a choice of side.

THE STANDARD	18
1/2lb all beef patty, spring mix, tomato, pickle, & onion.	
BACON SWISS BURGER	20
1/2lb all beef patty on a brioche bun with mushroom & Pyke's Carolina Mustard BBQ sauce.	
HAWAIIAN	20
1/2lb all beef patty, pulled pork, candied jalapenos, grilled pineapple, Pyke's Carolina Mustard BBQ sauce & pepper jack cheese.	
THE ROSIE	18
Pyke's Pulled Pork, Pyke's candied jalapenos, grilled pineapple, Pyke's Carolina Mustard BBQ sauce.	
GUNNY'S LOADED HOT DOG	12
All beef dog, deli bun, jalapenos, onion, bacon, white cheddar cheese, Pyke's Carolina Mustard BBQ sauce.	
CHILI CHEESE DOG	12
All beef dog, deli bun, Pyke's chili, white cheddar cheese, & onion. Jalapenos, Jalapenos upon request.	
THE AMERICAN DOG	11
All beef dog, deli bun, yellow mustard, crumbled bacon, & sauerkraut. Jalapenos upon request.	

TACOS, BURRITOS, SLIDERS & NACHOS

PULLED PORK SLIDER	5
Pulled pork, Hawaiian roll, Pyke's Coleslaw, Pyke's Bourbon BBQ sauce.	
PULLED PORK TACO	5
Flour Tortilla, pulled pork, avocado crema, white cheddar cheese.	
LAMB TACO	5.5
Flour tortilla, Pyke's smoked lamb, avocado crema, white cheddar cheese.	
HATCH GREEN CHILI BURRITO	11
Flour tortilla, ground beef, hatch green chilis, garlic, & white cheddar cheese.	
PULLED PORK NACHOS	10/16
Julio's tortilla chips, pulled pork, onion, jalapeno, cheddar cheese, & Pyke's Bourbon BBQ sauce.	

SANDWICHES

PYKE'S CHICKEN SALAD ON A CROISSANT	12
With choice of microgreens, spinach, spring mix or romaine lettuce.	
GOURMET GRILLED CHEESE	14
Sourdough bread, ricotta cheese pecorino truffle cheese, white cheddar cheese, bacon, jalapenos, & choice of Pyke's jams: strawberry, raspberry, blueberry, or blackberry.	
TRUFFLE GRILLED CHEESE	16
Sourdough bread, ricotta cheese, pecorino truffle cheese, bacon, mushroom & spinach.	
REUBEN SANDWICH	16
We make in house each week. Sometimes we run out. Rye bread, Pyke's corned beef, sauerkraut, Pyke's Russian dressing.	

BUILD A PASTA DISH

All pasta dishes come with 3 garlic knots. All sauces are made in house.

CHOOSE A BASE

Angle Hair Pasta - 10
Fettuccine Pasta - 10
Gluten Free Fettuccine Pasta - 12
Lobster Ravioli - 16
Portobello Mushroom Ravioli - 12

CHOOSE A SAUCE

Alfredo (White or Cajun, GF) - 6
Marinara (Red Sauce, GF) - 5
Picatta (White wine, lemon, butter & capers, GF) - 6
Whiskey Cream Sauce (with shallots & black pepper, GF) - 8

CHOOSE A PROTIEN

Chilean Seabass (8oz) - 35
Grilled Chicken (2oz) - 4
Lobster Bits (4oz) - 12
Salmon Filet (8oz) - 14
Seared Ahi (8oz) 12
Shrimp (4 pcs) - 9

AND MORE

BOURBON SMOKED MEATLOAF	16
Topped with Pyke's Mango Habanero BBQ sauce & a side of garlic cheese mashed potatoes.	
TERIYAKI BOWL (GF)	11
Grilled chicken or pulled pork over sticky rice, pineapple, & Pyke's Teriyaki sauce. Sub brown rice for \$1.	
BUTTER CHICKEN OVER STICKY RICE (GF)	12
Slow cooked chicken in traditional Indian butter sauce over sticky rice with 2 mini garlic Naans. Sub brown rice for \$1.	

FROM THE SEA

SALMON	22
8oz wild caught filet with choice of panko pecan or Santa Maria seasoning on a bed of lemon garlic wilted spinach.	
CHILEAN SEABASS	42
8oz filet with choice of Pyke's Lavender Pepper or Citrus Hibiscus seasoning on a bed of lemon garlic wilted spinach.	
SEARED AHI	20
8oz tuna steak with choice of lavender pepper or Cajun seasoning on a bed of mango sticky rice.	

SIDES

FRIES	6
SWEET POTATO FRIES (GF)	6
BACON WRAPPED ASPARGUS (GF)	6
Drizzled with olive oil, black pepper, salt, & garlic.	
WILTED SPINACH (GF)	6
Sautéed with Keylime avocado oil with garlic & lemon.	
GARLIC CHEESE MASHED POTATOES (GF)	6
ONION RINGS	8
POTATO SALAD (GF)	5
COLESLAW (GF)	4
CAPRESE SALAD (GF)	6

PYKE'S CROSSROADS RESTAURANT

DINNER MENU

STARTERS

- STUFFED JALAPENOS (4 HALVES)** 10
Filled with ricotta cheese and wrapped with prosciutto or bacon.
- SPINACH ARTICHOKE DIP** 12
Spinach, artichoke, & parmesan cheese with 8 crostinis. Jalapeno upon request.
- COCONUT SHRIMP TORPEDOES (3 PCS)** 12
With house made sweet and spicy chili sauce.
- SPICY CHICKEN STRIPS (3 PCS)** 12
Served with Ranch or Buffalo Ranch.
- GARLIC KNOTS (3 PCS)** 6
Butter, Garlic & Wine Salt, parmesan cheese. Add Marinara or Alfredo sauce for \$1
- MOZZARELLA STICKS (5 PCS)** 8
Served with Marinara or Alfredo dipping sauce.
- FRIED DILL PICKLES CHIPS** 6
Served with Ranch or Buffalo Ranch.
- FRIED BRUSSEL SPROUTS** 6
Served with Ranch or Buffalo Ranch.

BUTCHER BLOCK

- Served with two sides unless otherwise stated.
All steaks & pork chops seasoned with a light coating of Dijon mustard & Pyke's Dirty Rub or Santa Maria (salt, pepper & garlic) Seasoning
- 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
Certified top sirloin center cut filet wrapped in applewood smoked bacon. Add a second filet for 10ozs.
- PORK CHOP DINNER** 28
Bone-in, seasoned with Pyke's Pork Chop seasoning & grilled.

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 TWO 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.

PASTA DISHES

- LASAGNA** 18
Marinara sauce, ricotta cheese, mozzarella, parmesan cheese, & garlic knots. Ask for availability.
- CHICKEN PICATTA** 18
With angel hair pasta & garlic knots.

BURGERS PLUS

Burger patties are 1/2lb prior to cooking. Served on a Brioche bun and served with a side.

- THE STANDARD** 18
Colby Jack cheese, spring mix, tomato, pickle, & onion.
- BACON MUSHROOM SWISS** 20
Mushrooms, bacon, Swiss cheese, & Pyke's Carolina Mustard BBQ Sauce.
- HAWAIIAN** 20
Pulled pork, Pyke's candied jalapenos, grilled pineapple, Pyke's Carolina Mustard BBQ sauce & pepper jack cheese.
- CHILI & CHEESE** 20
Pyke's Chili, white cheddar cheese, onion, & jalapenos
- BACON BLUE CHEESE** 18
Blue cheese dressing, blue cheese, bacon, carmalized onion & spring mix lettuce.
- THE ROSIE** 18
Pyke's Pulled Pork, candied jalapenos, grilled pineapple, Pyke's Carolina Mustard BBQ sauce.

FROM THE SEA

- SALMON** 22
8oz wild caught filet with a light coating of Dijon mustard & choice of panko pecan or Santa Maria seasoning on a bed of lemon garlic wilted spinach.
- CHILEAN SEABASS** 42
8oz filet a light coating of Dijon mustard with choice of lavender pepper rub or citrus hibiscus seasoning on a bed of lemon garlic wilted spinach.
- SEARED AHI** 20
8oz tuna steak with choice of lavender pepper or Cajon seasoning on a bed of mango sticky rice.

BUILD A PASTA

All pasta dishes come with 3 garlic knots. All sauces are made in house.

CHOOSE A BASE

- Angel Hair Pasta - 10
- Fettuccine Pasta - 10
- Butter Nut Squash Ravioli (GF) - 19
- Lobster Ravioli - 16
- Portobello Mushroom Ravioli - 12

CHOOSE A SAUCE

- Alfredo - (White or Cajon, GF) - 6
- Brown Butter (GF) - 4
- Marinara (Red Sauce, GF) - 5
- Picatta (White wine, lemon, butter & capers, GF) - 6
- Whiskey Cream Sauce (with shallots & black pepper, GF) - 8

CHOOSE A PROTIEN

- Chilean Seabass (8oz) - 35
- Grilled Chicken (2oz) - 4
- Almond Flour Breaded Tenderloins (GF) (2oz) - 4
- Lobster Bits (4oz) - 12
- Salmon Filet (8oz) - 14
- Seared Ahi (8oz)
- Shrimp (4 pcs) - 9

SOUPS & SALADS

1/2 or Full Salad. Cup or Bowl of Soup or Chili.

CREAMY FRENCH ONION SOUP	8/11
Topped with croutons & Swiss cheese. Cup or Bowl.	
TOMATO BACON PARMESAN SOUP	8/11
Cup or Bowl.	
BUTTERNUT SQUASH SOUP	8/11
Topped with Pralining Pecans, dried cherries, & Pepitas	
SPINACH & BERRY SALAD	9/12
Spinach, raspberries, blueberries, strawberries, crumbled goat & cheese. Pecan pralines & keylime black berry dressing.	
GOAT CHEESE, CITRUS & BEET SALAD	9/12
Spring mix, crumbled goat cheese, Cara Cara oranges, & beets. Pecan praline & blood orange pomegranate dressing.	
CAESAR SALAD	8/11
Artesian baby romaine lettuce, croutons, & parmesan cheese. Caesar Dressing.	
ADD GRILLED CHICKEN	4
ADD SHRIMP	9
ADD SALMON	16
ADD CHICKEN SALAD	6

COLD BEVERAGES

SODA	3
SAN PELLEGRINO (11.15OZ)	3
ORANGE JUICE (8OZ)	4
WATERLOO (12OZ)	2
BOTTLED WATER	1.5
FRESH SQUEEZED LEMONADE (20OZ)	6
Lavender or Hibiscus when available. Refills \$3.	

TEA

SWEET TEA (20OZ)	3
1/2 SWEET 1/2 UNSWEET TEA (20OZ)	3
BLACK TEA - UNSWEET (20OZ)	3
TROPICAL TEA - UNSWEET (20OZ)	3
HIBISCUS TEA - UNSWEET (20OZ)	3
ARNOLD PALMER	5
CHAI TEA	5.5/6
12oz hot or 20oz iced. Dirty - double shot of Espresso +\$2.	

HOT COCOA

COCOA	4
WHITE	4

SIDES

FRIES	6
SWEET POTATO FRIES (GF)	6
Topped with honey and Pyke's French Toast Seasoning.	
BACON WRAPPED ASPARGUS (GF)	6
Drizzled with olive oil, black pepper, salt, & garlic.	
WILTED SPINACH (GF)	6
Sautéed with Keylime avocado oil, garlic & lemon.	
GARLIC CHEESE MASHED POTATOES (GF)	6
ONION RINGS	8
POTATO SALAD (GF)	5
COLESLAW (GF)	4
CAPRESE SALAD (GF)	6

COFFEE

ESPRESSO (2OZ)	2.5
AMERICANO (4OZ)	3
FLAT WHITE (12OZ)	5
CAPPUCCINO	5
MOCHA (12OZ BLACK OR WHITE)	5
LATTE (ICED - 20OZ, HOT - 12OZ)	5.5
CARAMEL MACCHIATO (12OZ)	5
ICED COFFEE	4
COLD BREW COFFEE	5
MATCHA LATTE (HOT OR COLD)	6
ICED OATMILK MATCHA LATTE	8
Choice of Strawberry or Lavender cold cream	

MILK OPTIONS \$.50

OAT - PISTACHIO - ALMOND - COCONUT
HALF & HALF - HEAVY WHIPPING CREAM

PYKE'S CROSSROADS RESTAURANT

CHILDREN UNDER 12 MENU

LUNCH/DINNER

CHICKEN SALAD SANDWICH	8
On a Hawaiian Roll with choice of side & drink.	
CORN DOG	8
Choice of side & drink.	
DINO BUDDIES (5 PCS)	8
Choice of side & drink.	
GRILLED CHEESE SANDWICH	8
Choice of side & drink.	
CHEESE QUESADILLA	8
Choice of side & drink.	
CHICKEN NUGGETS	8
Choice of side & drink.	
PULLED PORK TACO	8
With white cheddar cheese, & avocado crema. Cabbage upon request. Choice of side & drink.	
SPAGHETTI	8
With Red sauce or Alfredo sauce. Choice of side & drink.	
MAC & CHEESE	8
Choice of side & drink.	
HOT DOG	8
Choice of side & drink.	
NACHOS	8
Tortilla chips & white cheddar cheese.	

BREAKFAST

Served until 4:00pm

EGGS (2)	8
Choice of sausage patty or bacon (2) & drink.	
FRENCH TOAST	8
Choice of sausage patty or bacon (2) & drink.	
MINI BUTTERMILK PANCAKES (3)	8
Regular or with chocolate chips. Choice of sausage patty or bacon (2) & drink.	
MAPLE WAFFLE	8
Choice of sausage patty or bacon & drink.	
CHICKEN & WAFFLE	10
Maple Waffle with Dino Buddies (3)	

SIDES

APPLESAUCE	
CAPRESE SALAD	
Mozzarella cheese, tomatoes, basil, in olive oil & herbs. Topped with a traditional balsamic.	
COOL RANCH DORITOS	
NACHO CHEESE DORITOS	
FRIES	
SWEET POTATO FRIES	
FRUIT BOWL	
TORTILLA CHIPS	
TOAST	
Sourdough, Rye, Maple Pecan, Keto, Gluten Free, or Biscuit.	
HAWIIAN ROLL	
BLUE CORN MUFFIN	

DRINKS

SODA	
MILK	
CHOCOLATE MILK BOX	
JUICE BOX	
Apple, fruit punch, grape, very berry,	

DESSERT

SCOOP OF ICE CREAM	2
OREO COOKIES	2
MINI KEYLIME PIE	4.5
SCOOP OF ICE CREAM	2
Vanilla, strawberry, or Chocolate.	
PUDDING CUP	2
Vanilla or Chocolate.	