



- ❖ Gluten free [GF] and vegetarian [V] items available on menu
- ❖ Please let us know of any allergies
- ❖ Menu items can be modified by request. Extra time is required for special orders.
- ❖ Substitute egg whites | \$1.00

Please allow time to ensure your freshly-made meal is prepared for your ultimate satisfaction.

EGG BENEDICT SELECTIONS

Served with choice of fruit, house made potato, or cheese grits

- ❖ Eggs Benedict, Taylor ham and hollandaise sauce | \$12.00
- ❖ Eggs Benedict Florentine, fresh tomato, spinach, and basil hollandaise | \$12.00
- ❖ Crabmeat Benedict, poached egg, crab cake, fresh tomato, remoulade Hollandaise | \$14.00
- ❖ Smoked salmon asparagus Benedict | \$14.00
- ❖ Pulled pork Benedict and jalapeño cilantro hollandaise | 12.00
- ❖ Eggs Benedict sampler (any two) | \$12.00
add \$2.00 for crabmeat or salmon Benedict

SIDE DISHES

- ❖ Toast | \$2.00 [GF]
- ❖ English muffin | \$2.00
- ❖ Bacon | \$3.00 [GF]
- ❖ Taylor ham | \$3.00 [GF]
- ❖ Cheese grits | \$3.00
- ❖ Bratwurst sausage | \$3.00
- ❖ Fruit | \$3.00 [V; GF]
- ❖ Corned beef hash | \$4.00 [GF]
- ❖ Side salad | \$2.00 [GF]

FOR THE KIDS

Served with choice of fruit, house made potato, or cheese grits

- ❖ Waffles, chocolate chip pancakes or buttermilk pancakes with bacon | \$7.00
- ❖ Scrambled eggs with bacon | \$7.00 [GF]

BRUNCH ENTRÉES

Served with choice of fruit, house made potato, or cheese grits

- ❖ Chicken fried steak and eggs with cheddar Guinness gravy | \$17.00
- ❖ Grand Marnier French toast croissants with apricot butter | \$12.00
- ❖ Brunch burger, Taylor ham, American cheese, with a fried egg | \$13.00
- ❖ House made frittata | \$12.00 [GF]
- ❖ Buttermilk pancakes with two eggs and bacon | \$12.00
- ❖ Fried chicken breast and jalapeño waffles with dark rum syrup | \$16.00
- ❖ Biscuits and gravy with eggs | \$12.00
- ❖ Huevos rancheros: fried eggs and black beans on white corn tortillas | \$12.00
- ❖ Croque Monsieur – French bread, ham, béchamel, Swiss cheese, and thyme | \$12.00
- ❖ Croque Madame – French bread, ham, fried egg, béchamel, Swiss cheese, and thyme | \$14.00
- ❖ Scrambled egg and cheese quesadilla with guacamole, pica di gallo, and sour cream | \$12.00
- ❖ House made corned beef and potato hash with two fresh eggs | \$12.00 [GF]
- ❖ Omelet of the day | \$12.00 or scrambled eggs | \$12.00 [GF] (served with bacon and toast)
- ❖ Quiche of the day with fresh herb salad | \$12.00
- ❖ Yogurt and fresh fruit | \$6.00 [GF; V]



Soups, pastas, sauces, and desserts are house made and prepared fresh each day. Our bread is delivered daily.

We are committed to serving the highest quality, naturally-raised meat. From farm to table, all our cuts of beef come from full steers — never mass-produced, boxed, or packaged. All steer has been fed a 100% natural diet and slaughtered humanely. As a result, our meat is among the best tasting and most natural beef served in restaurants today.

We serve the highest quality fresh fish supplied by Sheelen's Fish Co.

Our fish is picked up daily from the renowned Hunts Point Market.



HAPPY HOUR

3:00pm to 6:00pm
and
11:00pm to 1:00am daily

Call Sean for catering and private parties.
908-753-4500

Parking is available in the shared bank parking lot.
Sheelen's Crossing has designated outdoor smoking areas. Please respect other customers by smoking only in these areas.



*Thank you for dining with us.
Come back soon and try something new.*