

# THE CROSSING LUNCH MENU

## STARTERS \$6

Soup: Today's creation in a small bowl

Classic Caesar – chopped romaine, Parmigiano-Reggiano, croutons *(add fresh anchovies \$4)*

Mixed Greens – Granny Smith apples, vinaigrette, honey

Romaine Salad - creamy blue cheese, tomato, onion, bacon

## ENTRÉE SALADS

*(add –chicken or trout \$5, sautéed gulf shrimp or sea scallops \$9)*

Classic Caesar – romaine, Parmigiano-Reggiano, croutons \$12 *(add fresh anchovies \$4)*

Field Greens – mixed vegetables, red onions, lemon, extra virgin olive oil \$12

The Crossing's Beet Salad – goat cheese, pine nuts, sherry, pesto \$14

## PASTAS

Rigatoni – *grass-fed* beef ragu alla Bolognese \$12

Gemelli – *gulf* shrimp, brandy, tomato, light cream sauce \$15

Penne – roasted chicken, peppers, herbs, mushrooms \$12

Farfalle – English peas, prosciutto di Parma, sweet cream \$12

Fresh Tagliolini Pasta – wild mushrooms \$16

## SANDWICHES

*~ add house-made French fries or mixed vegetables add \$4 ~*

*Grass-Fed* Cheddar Burger\* - horseradish romaine slaw \$13

Maryland *Blue* Crab Cake – arugula, sambal aioli \$13

Grilled Chicken – applewood smoked bacon, cheddar, pesto-ranch slaw \$13

Foie Gras *Grass-Fed* Cheddar Burger\* - field greens, lemon, truffle fries \$28

## ENTRÉES

*Served with pomme purée, vegetables and a light sauce. Extra vegetables – add \$4*

Grilled Chicken 17 Maryland *Blue* Crab Cake 17

Missouri Trout\* 17 Wild Yellowfin Tuna\* 22

Gulf Shrimp Scampi 22 Sea Scallops\* 22

## DRINKS

Brewed Iced Tea	3	Blueprint Coffee or Espresso	4
Soda	3	Davidson's Organic Hot Tea	4

*Please ask to see our wine list.*

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