

# The Menu

<b>Soup of The Day:</b> Chef's selection	12
<b>Roasted Beet Salad:</b> Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
<b>Mixed Greens Salad:</b> Granny Smith apples, cranberries, lemon vinaigrette	16
<b>Caesar Salad:</b> Crisp romaine, croutons, fresh anchovies, Parmigiano cream	16
<b>Italian Cheese Plate:</b> Rusticapra (Goat), Moliteno Al Tartufo (Sheep), Blu di Bufala	18
<b>Frisée Salad*:</b> Milanese soft boiled egg, bacon, walnuts, white balsamic	16
<b>Pan Roasted Hudson Valley Foie Gras*:</b> Mixed berries, warm greens, Banyuls vinegar	22
<b>The Crossing's Blue Crab Cake:</b> Lemon aioli, field greens	18
<b>Yellowfin Tuna Tartare*:</b> Celery, parsnip cream, Missouri Hackleback caviar, lemon zest, Monini extra virgin olive oil	22
<b>Spanish Octopus:</b> Tonnato sauce, local fingerling potatoes, peas, arugula, aged balsamic	22
<b>Gnocchi:</b> Rabbit ragú, rosemary, basil, Parmigiano-Reggiano	20/36
<b>Tagliolini:</b> Wild golden chanterelle mushrooms, Parmigiano-Reggiano	22/38
<b>Egg Raviolo:</b> Three cheese, bacon, sage brown butter, Parmigiano-Reggiano	22
<b>Tagliatelle:</b> Ragú alla' Bolognese (grass-fed beef), Parmigiano-Reggiano	18/32
<b>Atlantic Yellowfin Tuna*:</b> Parsnip purée, roasted mushrooms, beurre rouge	37
<b>Mediterranean Branzino:</b> Pomme purée, local butternut squash, broccoli, tomato, lemon, basil	38
<b>St. George's Bank Scallops*:</b> Crushed potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
<b>Creekstone Farm New York Strip*:</b> Pomme purée, local carrots, fennel, sauce Bordelaise	42
<b>Double Star Farms Roasted Chicken:</b> Roasted local potatoes, melted leeks, maitake mushrooms, pan jus	34
<b>New Zealand Venison*:</b> Local sweet potato purée, Swiss chard, Portobello mushrooms, port wine reduction	40

Corkage Fee: \$25 / 750ml bottle.

We politely ask that you do not bring bottles that are currently on our list and limit to two bottles per table.

Additional blue cheese soufflés: \$3. Split Charge: \$5 per dish/course. Substitute gluten free pasta \$5

20% gratuity suggested for tables of 5 or more.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.