

# THE CROSSING LUNCH MENU

## STARTERS 6

Soup: Today's creation in a small bowl  
Mixed Greens - Granny Smith apples, vinaigrette, honey  
Romaine Salad - creamy blue cheese, tomato, onion, bacon

## ENTRÉE SALADS

(add - chicken, trout or cured anchovies 8, sautéed gulf shrimp or sea scallops 12)  
Classic Caesar - romaine, Parmigiano Reggiano, croutons 12  
Field Greens - mixed vegetables, red onions, lemon, extra virgin olive oil 12  
The Crossing's Beet Salad - goat cheese, pine nuts, sherry, pesto 14

## HOUSE MADE PASTAS

Spaccatelli - grass-fed beef ragu alla Bolognese 14  
Rustic Torchio - gulf shrimp, brandy, tomato, light cream sauce 17  
Garganelli - roasted chicken, peppers, herbs, mushrooms 14  
Mafalde - English peas, prosciutto di Parma, sweet cream 14  
Tagliolini - sautéed mushrooms 18

## SANDWICHES

— add house-made French fries or mixed vegetables 4 —  
Grass-Fed Cheddar Burger\* - horseradish romaine slaw 14  
Maryland Blue Crab Cake - arugula, sambal aioli 14  
Grilled Chicken - applewood smoked bacon, cheddar, pesto-ranch slaw 14  
Foie Gras Grass-Fed Cheddar Burger\* - field greens, lemon, truffle fries 32

## ENTRÉES

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

Grilled Chicken	18	Maryland Blue Crab Cake	18
Missouri Trout*	18	Wild Yellowfin Tuna*	26
Gulf Shrimp Scampi	24	Sea Scallops*	26

## DRINKS

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

If you are interested in a glass or bottle of wine 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.