

The Menu

Soup of The Day: Chef's selection	12
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
Mixed Greens Salad: Granny Smith apples, cranberries, lemon vinaigrette	16
Caesar Salad: Crisp romaine, croutons, fresh anchovies, Parmigiano cream	16
Frisée Salad*: Milanese soft boiled egg, bacon, walnuts, white balsamic	16
Pan Roasted Hudson Valley Foie Gras*: Mixed berries, warm greens, Banyuls vinegar	22
The Crossing's Blue Crab Cake: Lemon dill aioli, field greens	18
Hawaiian Hamachi Crudo*: Botarga, lemon zest, chives, jalapeno coulis, Monini extra virgin olive oil, black sea salt	22
Spanish Octopus: Tonnato sauce, local fingerling potatoes, peas, arugula, aged balsamic	22
Tagliolini: Wild golden chanterelle mushrooms, Parmigiano-Reggiano	22/38
Stracci: Duck ragu, basil, Parmigiano-Reggiano	20/36
Egg Raviolo: Three cheese, bacon, sage brown butter, Parmigiano-Reggiano	22
Tagliatelle: Ragú alla' Bolognese (grass-fed beef), Parmigiano-Reggiano	18/32
Atlantic Yellowfin Tuna*: Parsnip purée, roasted mushrooms, beurre rouge	37
Mediterranean Branzino: Pomme purée, butternut squash, spinach, lemon curry saffron sauce	38
St. George's Bank Scallops*: Crushed potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
Creekstone Farm Beef Tenderloin*: Pomme purée, asparagus, fennel, Bordelaise	42
Double Star Farms Chicken: Roasted potatoes, melted leeks, mushrooms, thyme, shallots, chicken jus	38
New Zealand Venison*: Crushed Yukon gold potatoes, 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.