

The Menu

Soup of The Day: Chef's selection	12
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
Caesar Salad: Crisp romaine, croutons, fresh anchovies, Parmigiano cream	16
Local Strawberry Salad: Baby spinach, goat cheese, walnuts, pickled red onion, white balsamic poppy seed dressing	18
Pan Roasted Hudson Valley Foie Gras*: Mixed berries, warm greens, Banyuls vinegar	22
The Crossing's Blue Crab Cake: Sambal honey aioli, field greens	18
Yellowfin Tuna Tartare*: Celery, lemon zest, lemon cream, Hackleback caviar	22
Spanish Octopus Salad: Baby kale, mint, tomato, bell pepper, lemon	22
Tagliolini: Golden Chanterelle mushrooms, Parmigiano-Reggiano	24/40
Mint Stracci: Braised goat ragu, baby arugula, lemon juice, Parmigiano-Reggiano	22/38
Tagliatelle: Ragù alla Bolognese (grass-fed beef), Parmigiano-Reggiano	18/32
Atlantic Yellowfin Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge	37
Alaskan Halibut: Romesco sauce, roasted broccoflower, grilled local asparagus	40
St. George's Bank Scallops*: Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
Creekstone Farm Beef Tenderloin*: Pomme purée, green beans, local carrots, caramelized onions, sauce Bordelaise	42
Roasted Double Star Farms Chicken: Roasted potatoes, melted leeks, mushrooms, thyme, shallots, chicken jus	38
New Zealand Rack Of Lamb*: Crushed Yukon gold potatoes, local asparagus, local swiss chard, lamb jus	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.