

THE CROSSING LUNCH MENU

STARTERS 6

Soup: Today's creation in a small bowl

Classic Caesar – romaine, Parmigiano Reggiano, croutons (add cured anchovies \$4)

Mixed Greens – Granny Smith apples, vinaigrette, honey

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

ENTRÉE SALADS

(add – chicken or cured anchovies 8, Missouri trout, 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

Garganelli – grass-fed beef ragu alla Bolognese 14

Campanelle – gulf shrimp, brandy, tomato 17

Canestri – roasted chicken, tomato, spinach, lemon 14

Mafalde – English peas, arugula, pancetta 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

Crispy Chicken – cucumber, cilantro, sambal aioli 14

ENTRÉES

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

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

DRINKS

Brewed Iced Tea	3	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.