

# Curbside Dinner Menu

Available For Pick-Up 5pm-9pm

(314) 721-7375

## STARTERS

<b>Soup Of The Day:</b> Chef's selection	12
<b>Tuna Tartare:</b> Celery, extra virgin olive oil, lemon zest, lemon crème, salmon roe	22
<b>Pan Roasted Hudson Valley Foie Gras*:</b> Poached pears, warm greens, Banyuls vinegar	25
<b>The Crossing's Blue Crab Cake:</b> Lemon aioli, field greens	18
<b>Spanish Octopus:</b> Saffron tonnato, English peas, smoked potatoes, basil, baby arugula	22

## SALADS – add- chicken or anchovies 8, trout, shrimp or scallops 12, tuna 18

<b>Spanish Anchovy Salad:</b> Arugula, Marcona almonds, roasted peppers, pesto, Pecorino Romano	22
<b>Field Greens:</b> Mixed vegetables, red onions, lemon, extra virgin olive oil	18
<b>Caesar Salad:</b> Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	16
<b>Roasted Beet Salad:</b> Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16

## SANDWICHES – add housemade fries or mixed vegetables 4

<b>Cheddar Burger (e3 Farm):</b> Horseradish romaine slaw	15
<b>Maryland Blue Crab Cake:</b> Arugula, Sambal aioli	18
<b>Grilled Chicken:</b> Cheddar, bacon, pesto ranch slaw	15
<b>Yellowfin Tuna BLT:</b> Bacon, lettuce, tomato, caper dill aioli	20

## PASTAS (appetizer/entrée)

<b>Tagliolini:</b> Wild chanterelle mushrooms, Parmigiano-Reggiano	24/42
<b>Cauliflower Ravioli:</b> Spinach, three cheese, cherrywood smoked bacon, sage brown butter, Parmigiano-Reggiano	20/35
<b>Stracci:</b> Wild boar ragù, Pecorino Romano	24/42
<b>Tagliatelle:</b> Ragù alla Bolognese, Parmigiano-Reggiano	20/35

## ENTRÉES

<b>St. George's Bank Scallops*:</b> Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
<b>Missouri Rainbow Trout*:</b> Roasted potatoes, leeks, zucchini, corn, lemon parsley pan sauce	36
<b>Yellowfin Tuna*:</b> Parsnip purée, mushrooms, beurre rouge	40
<b>Alaskan Halibut:</b> Pomme purée, spinach, cauliflower, tomato basil beurre blanc	42
<b>Pan Roasted Iberico Pork*:</b> Crushed Yukon gold potatoes, Brussels sprouts, asparagus, fennel, pork jus	42
<b>Creekstone Farms Beef Tenderloin*:</b> Pomme purée, squash, green beans, horseradish sauce Bordelaise	45
<b>Double Star Farms Roasted Chicken:</b> Roasted sweet potatoes, broccoli, mushrooms, sherry chicken jus	36
<b>New Zealand Venison*:</b> Crushed Yukon gold potatoes, oyster mushrooms, Swiss chard, chocolate whiskey port jus	40

Additional blue cheese soufflés: \$3. Substitute gluten free pasta \$5.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Menu Subject To Availability And Changes

LUNCH MENU ALSO AVAILABLE FROM 11:30am – 1:30pm