

Curbside Dinner Menu

Available For Pick-Up 5pm-9pm

(314) 721-7375

STARTERS

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

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

Frisée Salad: Breaded soft boiled egg, asparagus, lardons, radish, balsamic dijon dressing, Pecorino Romano	22
Field Greens: Mixed vegetables, red onions, lemon, extra virgin olive oil	18
Caesar Salad: Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	16
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16

SANDWICHES – add housemade fries or mixed vegetables 4

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

PASTAS (appetizer/entrée)

Tagliolini: Wild chanterelle mushrooms, Parmigiano-Reggiano	24/42
Egg Raviolo: Pumpkin, three cheese, sage butter, Parmigiano-Reggiano	22
Gnocchi: Braised oxtail ragù, baby arugula, Parmigiano-Reggiano	24/42
Tagliatelle: Ragù alla Bolognese, Parmigiano-Reggiano	20/35

ENTRÉES

St. George's Bank Scallops*: Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
Missouri Rainbow Trout*: Roasted potatoes, leeks, zucchini, corn, sage almond beurre noisette	36
Yellowfin Tuna*: Parsnip purée, mushrooms, beurre rouge	40
Mediterranean Branzino: Pomme purée, spinach, butternut squash, lemon saffron butter	38
Australian Lamb Chops*: Crushed Yukon gold potatoes, Brussels sprouts, delicata squash, lamb jus	45
E3 Ranch Beef Tenderloin*: Pomme purée, braised baby carrots, grilled endive, sauce Bordelaise	45
Stuffed Texas Quail (spinach, fennel, mushrooms): Crushed Yukon gold potatoes, broccoli, sherry quail jus	38
New Zealand Venison*: Sweet potato purée, maitake mushrooms, bok choy, 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