

The Crossing Curbside & Dinner Menu

7823 Forsyth Blvd, 63105

(314) 721-7375

STARTERS

Soup Of The Day: Chef's selection	12
Pan Roasted Hudson Valley Foie Gras*: Poached pears, warm greens, Banyuls vinegar	25
The Crossing's Blue Crab Cake: Lemon aioli, field greens	18

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

Field Green Salad: Mixed vegetables, red onions, lemon, extra virgin olive oil	18
Anchovy Salad: Baby arugula, roasted peppers, Marcona almonds, pesto, Pecorino Romano	20
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
Romaine Salad: Bacon, onion, tomato, blue cheese crumbles, creamy blue cheese dressing	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
Smoked Braised Porchetta: Cheddar, mixed greens, honey dijon aioli	17
Grilled Chicken: Cheddar, bacon, pesto ranch slaw	15

PASTAS (appetizer/entrée)

Tagliolini: Wild chanterelle mushrooms, Parmigiano-Reggiano	24/42
Spaghetti: Pomodoro, artichoke, basil, lemon, Parmigiano-Reggiano	20/35
Pumpkin Ravioli: Sage brown butter cream, Parmigiano-Reggiano	22/37
Squid Ink Spaghetti: Cuttlefish, octopus, scallops, gulf shrimp, tomatoes, lemon, basil	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
Slow Braised Beef Short Ribs: Celery root purée, root vegetables, braising jus	38
Missouri Rainbow Trout*: Roasted potatoes, leeks, zucchini, corn, sage almond beurre noisette	36
Mediterranean Branzino: Pomme purée, spinach, butternut squash, lemon saffron butter	38
Australian Lamb Chops*: Crushed Yukon gold potatoes, Brussels sprouts, haricot verts, lamb jus	45
Creekstone Ranch Beef Tenderloin*: Pomme purée, braised baby carrots, grilled endive, sauce Bordelaise	45
Roasted Amish Chicken: Roasted potatoes, broccoli, roasted cauliflower, chicken jus	36

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