

St. Louis County Requires That All Individuals Wear A Face Covering While In Public Places And While A Staff Member Is Attending Your Table.

Should You Need To Leave Your Table, Please Wear Your Face Covering.

Thank You For Your Co-Operation In Helping Us Keep Everyone Safe.

In An Effort To Accommodate All Our Guests Whilst Adhering To Current Restrictions, We Ask That You Limit Your Visit To Two Hours.

The Menu

Soup Of The Day: Chef's selection	12
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
Tuna Tartare*: Celery, extra virgin olive oil, lemon zest, lemon crème, Salmon roe	22
Caesar Salad: Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	16
Pan Roasted Hudson Valley Foie Gras*: Mixed berries, 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
Tagliolini: Black Trumpet mushrooms, Parmigiano-Reggiano	24/42
Squid Ink Spaghetti: Cuttlefish, octopus, scallops, gulf shrimp, tomatoes, lemon, basil	24/42
Egg Raviolo: Cauliflower, basil, three cheese, amatriciana, Parmigiano-Reggiano	24
Spaghetti: Pomodoro, artichokes, basil, lemon, Parmigiano-Reggiano	20/35
Tagliatelle: Ragù alla Bolognese, Parmigiano-Reggiano	20/35
St. George's Bank Scallops*: Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
Missouri Rainbow Trout*: Roasted potatoes, leeks, zucchini, 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, braised fennel, lamb jus	45
Creekstone Farms Beef Tenderloin*: Pomme purée, braised baby carrots, green beans, bone marrow foie gras butter	45
Roasted Amish Chicken: Roasted potatoes, broccoli, cauliflower, shallot chicken jus	36

Corkage Fee: Following guidelines from St. Louis County, we currently do not permit guests to bring in their own wine.

Additional blue cheese soufflés: \$3. Split Charge: \$5 per dish/course. Substitute gluten free pasta \$5.

The chefs will always source local ingredients whenever possible.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.