

The Menu

Soup Of The Day: Chef's selection	14
Mixed Green Salad: Granny Smith apples, honey Dijon lemon vinaigrette, cranberries, blue cheese	16
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
Hawaiian Ahi Tuna Tartare*: Celery, extra virgin olive oil, lemon zest, lemon crème, Missouri trout caviar	26
Caesar Salad: Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	18
Pan Roasted Hudson Valley Foie Gras*: Mixed berries, wilted field greens, Banyuls vinegar	25
The Crossing's Blue Crab Cake: Basil aioli, field greens	22
Spanish Octopus: English peas, mint, tomato, caper, shallots, lemon, pepper relish	22
Tagliolini: Black Trumpet mushrooms	25/47
Egg Raviolo: Three cheese, spinach, tomato, oregano, lemon	25
Tagliatelle: Ragù alla Bolognese	22/42
Rockbridge Farm Missouri Rainbow Trout*: Roasted potatoes, leeks, zucchini, sage almond beurre noisette	42
Sea Scallops*: Crushed Yukon gold potatoes, shiitake mushrooms, warm romaine, lemon truffle	48
Poached Alaskan Halibut*: Shrimp broth, Gulf shrimp, tomatoes, olives, capers, shallots, garlic, English peas, green beans	45
Hawaiian Ahi Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge	54
Niman Ranch Grass-Fed N.Y. Strip*: Celery root purée, carrots, Swiss chard, maitake mushrooms, sauce Bordelaise	58
Australian Lamb Chops*: Crushed Yukon gold potatoes, asparagus, delicata squash, lamb jus	48
Roasted Amish Chicken: Roasted potatoes, spinach, roasted cauliflower, shallot chicken jus	40
Niman Ranch Pork Chop*: Crushed Yukon gold potatoes, Brussels sprouts, confit cipollini onions, dijon foie gras jus	42

Additional blue cheese soufflés: \$4. Split Charge: \$7.50 per dish/course. Substitute gluten free pasta \$7.

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.

CORKAGE POLICY: \$30/750ML BOTTLE

PLEASE LIMIT CORKAGE TO 2 BOTTLES PER TABLE. PLEASE DO NOT ASK US TO OPEN ANY WINES CURRENTLY ON OUR WINE LIST.

IF YOU HAVE ANY QUESTIONS REGARDING OUR POLICY PLEASE ASK YOUR SERVER.