

THE CROSSING LUNCH MENU

STARTERS 7

- Soup – Today’s creation in a small bowl
Classic Caesar – romaine, Parmigiano Reggiano, croutons (add cured anchovies \$4)
Mixed Greens – Granny Smith apples, vinaigrette, honey
Romaine Salad – creamy blue cheese, tomato, onion, bacon

ENTRÉE SALADS

- (add – chicken or cured anchovies 8, Missouri trout, sautéed gulf shrimp*12, Atlantic salmon*16)
Classic Caesar – romaine, Parmigiano Reggiano, croutons 14
Field Greens – mixed vegetables, red onions, lemon, extra virgin olive oil 14
The Crossing’s Beet Salad – goat cheese, pine nuts, sherry, pesto 14

HOUSE MADE PASTAS

- Trene –beef ragù alla Bolognese 15
Casarecce – gulf shrimp, brandy and cream 17
Campanelle – prosciutto and peas 17
Orecchiette – cauliflower and pancetta 15
Tagliolini – sautéed mushrooms 18

SANDWICHES

- Add House-Made French Fries or Mixed Vegetables 6 –
Cheddar Burger* (Newman Farm) – horseradish romaine slaw 15
Grilled Chicken – cheddar, bacon, pesto ranch slaw 15
The Crossing’s Blue Crab Cake – arugula, sambal aioli 20
Salmon BLT* – bacon, lettuce, tomato, mayonnaise 20

ENTRÉES

Served with pomme purée, vegetables and a light sauce. Extra vegetables – add \$5

Grilled Chicken	20	Missouri Trout*	24
Atlantic Salmon*	28	Gulf Shrimp Scampi*	24
Maryland Style Blue Crab Cake	22		

DRINKS

Brewed Iced Tea	3	Coffee or Espresso	4
Soda (Coke, Diet, Sprite, Ginger Ale, Dr. Pepper)	3	Davidson’s Organic Hot Tea	4
Cappuccino or Latté	5		

If you are interested in a glass or bottle of wine please ask to see our wine list.