

# THE CROSSING LUNCH MENU

## STARTERS 8

- 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\*10, Missouri trout\*16, sautéed gulf shrimp\*17, Atlantic salmon\*18)  
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

- Strozzapreti – beef ragù alla Bolognese 16  
Casarecce – gulf shrimp, brandy, cream 18  
Campanelle – prosciutto, peas 18  
Orecchiette – cauliflower, pancetta 16  
Tagliolini – sautéed mushrooms 20

## SANDWICHES

- Add House-Made French Fries or Mixed Vegetables 6 –  
Cheddar Burger\* (Newman Farm) – horseradish romaine slaw 16  
Grilled Chicken – cheddar, bacon, pesto ranch slaw 16  
The Crossing's Blue Crab Cake – arugula, sambal aioli 22  
Salmon BLT\* – bacon, lettuce, tomato, mayonnaise 22

## ENTRÉES

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

Grilled Chicken	22	Missouri Trout*	26
Atlantic Salmon*	30	Gulf Shrimp Scampi*	28
Maryland Style Blue Crab Cake	24		

## 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.**