

# The Menu

<b>Soup Of The Day:</b> Chef's selection	15
<b>Mixed Green Salad:</b> Granny Smith apples, honey Dijon lemon vinaigrette, cranberries, blue cheese	17
<b>Roasted Beet Salad:</b> Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	18
<b>Caesar Salad:</b> Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	18
<b>Buffalo Mozzarella Tomato Salad:</b> Sweet onions, basil, pea tendrils, Banyuls vinaigrette	20
<b>Hawaiian Ahi Tuna Tartare*:</b> Celery, cherry blossom shoyu, lemon zest, lemon crème, smoked trout caviar	28
<b>Pan-Roasted Hudson Valley Foie Gras*:</b> Mixed berries, wilted field greens, Banyuls vinegar	30
<b>The Crossing's Blue-Crab Cake:</b> Lemon aioli, field greens	23
<b>Spanish Octopus:</b> Tonnato, basil, English peas, smoked potatoes, pickled peppers	26
<b>Tagliolini:</b> King trumpet mushrooms	26/48
<b>Three Cheese Egg Raviolo*:</b> Artichoke, tomato, basil	26
<b>Tagliatelle:</b> Ragù alla Bolognese	22/42
<b>Rockbridge Farm Missouri Rainbow Trout*:</b> Roasted potatoes, leeks, zucchini, sage almond beurre noisette	45
<b>Sea Scallops*:</b> Crushed Yukon gold potatoes, shiitake mushrooms, warm romaine, lemon truffle	48
<b>Mediterranean Branzino:</b> Pomme purée, braised fennel, Swiss chard, saffron beurre blanc	44
<b>Hawaiian Ahi Tuna*:</b> Parsnip purée, sautéed mushrooms, beurre rouge	54
<b>E3 Ranch N.Y. Strip*:</b> Pomme purée, green beans, pearl onions, braised celery root, bordelaise	58
<b>Missouri Lamb Chops:</b> Crushed Yukon gold potatoes, caramelized red onion, salsify, broccoli, balsamic lamb jus	50
<b>Roasted Amish Chicken:</b> Roasted fingerling potatoes, spinach, cauliflower, shallot chicken 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.