

# 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>Hamachi Crudo*:</b> Fennel, shallots, Sakura cherry blossom shoyu, trout caviar	25
<b>Hudson Valley Foie Gras*:</b> Vanilla poached pears, field greens, berry coulis, red wine banyuls vinegar glaze	30
<b>The Crossing's Blue-Crab Cake:</b> Lemon aioli, field greens	23
<b>Spanish Octopus:</b> Tonnato, basil, English peas, arugula, smoked potatoes, pickled peppers	26
<b>Tagliolini:</b> Black trumpet mushrooms	32/58
<b>Rigatoni:</b> Wild boar ragù	28/52
<b>Tagliatelle:</b> Missouri beef Ragù alla Bolognese	24/46
<b>Rockbridge Farm Missouri Rainbow Trout*:</b> Roasted potatoes, leeks, zucchini, sage almond beurre noisette	45
<b>Sea Scallops*:</b> Pomme purée, asparagus, Swiss chard, herb croutons, blue crab, sherry lemon cream	48
<b>Mediterranean Branzino:</b> Pomme purée, white asparagus, corn, sugar snap peas, black truffle beurre blanc	50
<b>Hawaiian Ahi Tuna*:</b> Parsnip purée, sautéed local mushrooms, port wine sauce	54
<b>Grilled Lamb Chops*:</b> Yukon gold potatoes, roasted butternut squash, caramelized onion, lamb jus	52
<b>Roasted Amish Chicken:</b> Roasted fingerling potatoes, spinach, cauliflower, shallot chicken jus	42
<b>Pierce Creek Ribeye*:</b> Pomme purée, rainbow carrots, green beans, sauce Bordelaise	48
<b>New Zealand Venison*:</b> Crushed Yukon gold potatoes, spaghetti squash, roasted Brussels sprouts, cacao venison jus	46

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.