

The Menu

Soup Of The Day: Chef's selection	15
Mixed Green Salad: Granny Smith apples, honey Dijon lemon vinaigrette, cranberries, blue cheese	17
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	18
Caesar Salad: Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	18
Hamachi Crudo*: Lemon zest, chives, microgreens, shoyu dressing, smoked trout roe	28
Hudson Valley Foie Gras*: Vanilla poached peaches, field greens, berry coulis, red wine Banyuls vinegar glaze	30
The Crossing's Blue-Crab Cake: Honey sambal aioli, field greens	18
Spanish Octopus: Tonnato, basil, English peas, arugula, smoked potatoes, pickled peppers	26
Tagliolini: King trumpet mushrooms	25/48
Ravioli: Three cheese, crispy prosciutto, ramp butter	26/48
Cavatelli: Guanciale, fava beans, pesto	26/48
Tagliatelle: Missouri beef ragù alla Bolognese	24/44
Roasted Amish Chicken: Roasted fingerling potatoes, spinach, cauliflower, shallot chicken jus	38
Sea Scallops*: Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle, Parmigiano Reggiano	46
Golden Tilefish: Pomme purée, roasted cauliflower, sugar snap peas, spiced beurre blanc	44
Indiana Duck Breast: Braised sweet potatoes, spaghetti squash, Swiss chard, cherry duck jus	42
Creekstone Farm Rib Cap Steak*: Crushed potatoes, asparagus, smoked portabella mushrooms, chimichurri	48
Yellowfin Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge	50
Creekstone Beef Tenderloin*: Pomme purée, green beans, carrots, bone marrow black truffle butter	58

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We cook exclusively using olive oil, butter, clarified butter and beef tallow. Our pastas and breads are prepared exclusively from imported Italian flour.

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.