

# The Menu

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| <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> Lemon zest, chives, microgreens, shoyu dressing, smoked trout roe                                | 28    |
| <b>Hudson Valley Foie Gras*:</b> Vanilla poached peaches, field greens, berry coulis, red wine Banyuls vinegar glaze    | 30    |
| <b>The Crossing's Blue-Crab Cake:</b> Honey sambal aioli, field greens  | 18    |
| <b>Spanish Octopus:</b> Tonnato, basil, English peas, arugula, smoked potatoes, pickled peppers                         | 26    |
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| <b>Tagliolini:</b> King trumpet mushrooms   | 25/48 |
| <b>Ravioli:</b> Three cheese, crispy prosciutto, ramp butter  | 26/48 |
| <b>Cavatelli:</b> Guanciale, fava beans, pesto  | 26/48 |
| <b>Tagliatelle:</b> Missouri beef ragù alla Bolognese   | 24/44 |
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| <b>Roasted Amish Chicken:</b> Roasted fingerling potatoes, spinach, cauliflower, shallot chicken jus                    | 38    |
| <b>Sea Scallops*:</b> Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle, Parmigiano Reggiano | 46    |
| <b>Mediterranean Branzino:</b> Pomme purée, roasted cauliflower, caramelized onion, spiced beurre blanc                 | 44    |
| <b>Indiana Duck Confit:</b> Braised sweet potatoes, spaghetti squash, Swiss chard, cherry duck jus                      | 42    |
| <b>Creekstone Farm Rib Cap Steak*:</b> Crushed potatoes, asparagus, smoked portabella mushrooms, chimichurri            | 48    |
| <b>Yellowfin Tuna*:</b> Parsnip purée, sautéed mushrooms, beurre rouge  | 50    |
| <b>Creekstone Farm Beef Tenderloin*:</b> 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.