

# 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> 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
<b>Tagliolini:</b> King trumpet mushrooms	25/48
<b>Cavatelli:</b> Guanciale, fava beans, pesto	26/48
<b>Gnocchi:</b> Anchovy pomodoro, mint, Pecorino Romano	24/44
<b>Tagliatelle:</b> Missouri beef ragù alla Bolognese	24/44
<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>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.