

# The Menu

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| <b>Soup Of The Day:</b> Chef's selection  | 18    |
| <b>Mixed Green Salad:</b> Granny Smith apples, honey Dijon lemon vinaigrette, cranberries, blue cheese                  | 18    |
| <b>Roasted Beet Salad:</b> Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar                  | 22    |
| <b>Caesar Salad:</b> Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano                      | 20    |
| <b>Yellowfin Tuna Tartare*:</b> Celery, lemon crème fraiche, smoked trout roe   | 32    |
| <b>The Crossing's Blue-Crab Cake:</b> Honey sambal aioli, field greens  | 24    |
| <b>Spanish Octopus:</b> Tonnato, basil, English peas, arugula, smoked potatoes, pickled peppers                         | 26    |
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| <b>Tagliolini:</b> Chanterelle mushrooms  | 30/56 |
| <b>Cavatelli:</b> Prosciutto, English peas, basil pesto   | 28/52 |
| <b>Spaghetti:</b> Cacio e pepe  | 26/48 |
| <b>Tagliatelle:</b> Missouri beef ragù alla Bolognese   | 26/48 |
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| <b>Roasted Amish Chicken:</b> Roasted fingerling potatoes, spinach, cauliflower, shallot chicken jus                    | 42    |
| <b>Sea Scallops*:</b> Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle, Parmigiano Reggiano | 56    |
| <b>Mediterranean Branzino:</b> Pomme purée, roasted cauliflower, braised parsnips, truffle beurre blanc                 | 44    |
| <b>New Zealand Lamb Chops*:</b> Crushed potatoes, shiitake mushrooms, braised cabbage, mint lamb jus                    | 54    |
| <b>Yellowfin Tuna*:</b> Parsnip purée, sautéed mushrooms, beurre rouge  | 50    |
| <b>Creekstone Farm NY Strip*:</b> Pomme purée, green beans, carrots, sauce Bordelaise                                   | 58    |

Additional blue cheese soufflés: \$4. Split Charge: \$7.50 per dish/course. Substitute gluten free pasta \$7. Gluten free bread \$5.

\*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.**