

The Menu

Soup Of The Day: Chef's selection	18
Mixed Green Salad: Granny Smith apples, honey Dijon lemon vinaigrette, cranberries, blue cheese	18
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	22
Caesar Salad: Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	20
Yellowfin Tuna Tartare*: Celery, lemon crème fraiche, smoked trout roe	32
The Crossing's Blue-Crab Cake: Honey sambal aioli, field greens	24
Spanish Octopus: Tonnato, basil, English peas, arugula, smoked potatoes, pickled peppers	26
Tagliolini: Chanterelle mushrooms	30/56
Cavatelli: Prosciutto, English peas, basil pesto	28/52
Spaghetti: Cacio e pepe	26/48
Tagliatelle: Missouri beef ragù alla Bolognese	26/48
Roasted Amish Chicken: Roasted fingerling potatoes, spinach, cauliflower, shallot chicken jus	42
Sea Scallops*: Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle, Parmigiano Reggiano	56
Gulf Corvina: Pomme purée, roasted cauliflower, butternut squash, blood orange beurre blanc	50
Indiana Duck Confit*: Crushed potatoes, Swiss chard, spaghetti squash, blackberry gastrique	48
Yellowfin Tuna*: Parsnip purée, sautéed mushrooms, beurre rouge	50
Creekstone Farm Beef Tenderloin*: Pomme purée, braised fennel, rainbow carrots, sauce Bordelaise	60

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.