

THE CROSSING

(314) 721-7375

Dinner Menu

Dine In, Curbside Pick Up and Free Delivery (within 3 miles) Served From 5pm – 9pm

Soup of The Day: Chef's selection	12
Roasted Beet Salad: Creamy goat cheese, mascarpone, toasted pine nuts, shallots, sherry vinegar	16
Tuna Tartare: Celery, olive oil, lemon zest, lemon crème, salmon roe	22
Caesar Salad: Crisp romaine lettuce, croutons, fresh Spanish anchovies, Parmigiano-Reggiano	16
Spanish Anchovy Salad: Arugula, Marcona almonds, roasted peppers, pesto, Pecorino Romano	22
Pan Roasted Hudson Valley Foie Gras*: Mixed berries, warm greens, Banyuls vinegar	25
The Crossing's Blue Crab Cake: Lemon aioli, field greens	18
Spanish Octopus: Saffron tonnato, English peas, smoked potatoes, basil, pea shoots	22
Tagliolini: King trumpet mushrooms, Parmigiano-Reggiano	24/40
Egg Raviolo: Spinach, three cheese, tomato oregano lemon jus, Parmigiano-Reggiano	22
Tagliatelle: Ragù alla Bolognese, Parmigiano-Reggiano	18/32
Linguini: Duck ragu, mushrooms, sweet peppers, mint, Pecorino Romano	22/37
St. George's Bank Scallops*: Crushed Yukon gold potatoes, warm romaine, shiitake mushrooms, lemon truffle	38
Yellowfin Tuna: Parsnip purée, mushrooms, beurre rouge	40
Alaskan Halibut: Pomme purée, spinach, leeks, tomato basil beurre blanc	42
Beef Short Ribs: Pomme purée, roasted vegetables, jus	38
Australian Lamb Chops*: Crushed Yukon gold potatoes, asparagus, braised fennel, lamb jus	48
E3 Farms Beef Tenderloin*: Pomme purée, Brussels sprouts, green beans, mushroom duxelles, sauce Bordelaise	45
Double Star Farms Roasted Chicken: Roasted sweet potatoes, broccoli, mushrooms, sherry chicken jus	36

Additional blue cheese soufflés: \$3. Substitute gluten free pasta \$5.

The chefs will always source local ingredients whenever possible.

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

THE CROSSING

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Lunch Menu

Dine In, Curbside Pick Up and Free Delivery (within 3 miles) Served From 12pm – 5pm

STARTERS 7

Soup: Today's creation in a small bowl

Classic Caesar – romaine, Parmigiano Reggiano, croutons (add cured anchovies \$4)

Mixed Greens – Granny Smith apples, vinaigrette, honey

Romaine Salad – creamy blue cheese, tomato, onion, bacon

ENTRÉE SALADS

(add – chicken or cured anchovies 8, sautéed gulf shrimp or sea scallops 12)

Classic Caesar – romaine, Parmigiano Reggiano, croutons 14

Field Greens – mixed vegetables, red onions, lemon, extra virgin olive oil 14

The Crossing's Beet Salad – goat cheese, pine nuts, sherry, pesto 14

HOUSE MADE PASTAS

Garganelli – beef ragù alla Bolognese 15

Campanelle – gulf shrimp, sea scallop, brandy, tomato, cream 17

Linguine – duck ragu, mushrooms, sweet peppers, mint, Pecorino Romano 18

Orecchiette – English peas, prosciutto, cream 15

Tagliolini – sautéed mushrooms 18

SANDWICHES

– add house-made French fries or mixed vegetables 4 –

Cheddar Burger* (e3 farm) – horseradish romaine slaw 15

Maryland Blue Crab Cake – arugula, sambal aioli 15

Grilled Chicken – portabella mushrooms, caramelized onions, cheddar, pesto ranch slaw 15

Yellowfin Tuna BLT – crisp bacon, lettuce, tomato, caper dill aioli 20

ENTRÉES

Served with pomme purée, vegetables and a light sauce. Extra vegetables – add \$4

Grilled Chicken	20	Maryland Blue Crab Cake	20
Yellowfin Tuna*	32	Gulf Shrimp Scampi	24
Sea Scallops*	26		

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

DESSERTS 10

FRIED STRAWBERRY PIE

VANILLA CRÈME FRAICHE, STRAWBERRY COULIS,
MINT GELATO

WARM CHOCOLATE TORTE

FLOURLESS CHOCOLATE CAKE, VANILLA BEAN ICE CREAM

SALTED CARAMEL POT DE CRÈME

SEA SALT, WHIPPED CREAM

ORANGE GINGER CRÈME BRULÉE

MIXED BERRIES

GELATO OR SORBET

SELECTION VARIES

AFTER DINNER DRINKS

DAVID'S HOUSE-MADE CELLOS 10

STRAWBERRY, LEMON OR BLOOD ORANGE

100 YEARS OF TAWNY PORT 40

1 OZ EACH OF 10, 20, 30, 40 YEAR TAWNYS

FEATURED WHISKIES

GLENMORANGIE 15YR ARTEIN 50

LONACH 42YR 150

KENTUCKY OWL BOURBON 35

MICHTER'S FORT NELSON RYE 40

WELLER 12YR BOURBON 20

BLOOD OATH BOURBON #5 2019 20

TODAY'S WINE BY THE GLASS SELECTIONS

~ WHITE WINE

LOOSEN	2017 RIESLING, MOSEL	15
THE PARING	2017 CHARDONNAY, SANTA BARBARA	16
KRIS	2018 PINOT GRIGIO, DELLA VENEZIE, ARTIST CUVÉE	13
PATIENT COTTAT	2016 SAUVIGNON BLANC, LOIRE, LE GRAND CAILLOU	12
CAVE DE LUGNY	2017 CHARDONNAY, MÂCON-LUGNY, LES CHARMES, BURGUNDY	16

~ SPARKLING WINE/CHAMPAGNE

NICOLAS FEUILLATTE	NV BRUT ROSÉ, CHAMPAGNE	20	GLASS
SAINT-HILLARE	2016 BRUT, BLANQUETTE DE LIMOUX, ESTATE	14	GLASS

~ ROSÉ

BODEGAS ANADAS	2018 SOLIDARITY ROSÉ, CARIÑENA	12
LONG MEADOW RANCH	2018 ROSÉ OF PINOT NOIR, ANDERSON VALLEY	15

~ RED WINE

JOSEPH DROUHIN	2018 PINOT NOIR, BOURGOGNE	15
TOLAINI	2015 SUPER TUSCAN, AL PASSO	14
PENCE RANCH	2018 PINOT NOIR, SANTA RITA HILLS	15
BODEGAS COSTERS DEL SIO	2015 COSTERS DEL SEGRE, CAU DEL GAT, SIOS	12
CLOS DE NAPA	2017 CABERNET SAUVIGNON, RUTHERFORD, NAPA VALLEY	17

COCKTAILS AND BEER

BARREL-AGED WHISKEY	RESTED FOR 90 DAYS IN A BARREL, BOURBON, SMOKED-MAPLE SYRUP, BITTERS, ORANGE ZEST	16
THE CROSSING RYE MANHATTAN	REDEMPTION RYE, CARPANO VERMOUTH, ANGOSTURA BITTERS	16
THE CROSSING MANHATTAN	BUFFALO TRACE BOURBON, CARPANO VERMOUTH, ANGOSTURA BITTERS	16
BARREL-AGED OLD FASHIONED	A SPICED VERSION OF THE CLASSIC COCKTAIL WITH IMPECCABLE INGREDIENTS	14
OAXACAN OLD FASHIONED	EL BUHO MEZCAL, ARETTE TEQUILA, BITTERMILK #6, ORANGE BITTERS	16
NEGRONI	ORIGIN GIN, CAMPARI, PUNT E MES VERMOUTH, ORANGE TWIST	12
WHISTLEPIG 6 RYE SAZERAC	PIGGYBACK RYE, PEYCHAUD'S BITTERS, ABSINTHE, SUGAR	18
CELLO SPARKLER	HOUSE-MADE LEMON, STREWBERRY OR BLOOD ORANGE CELLO AND BUBBLES	14
FRENCH 75	OVERWHELMING DELIGHT COMES OVER YOU AS YOU TAKE YOUR FIRST SIP OF GIN, SUGAR, LEMON, AND BUBBLES	14
CRANBERRY GINGER SODA	GINGER BEER, CRANBERRY, LIME, SPARKLING WATER	8
CUCUMBER LIME ITALIAN SODA	CUCUMBER, MINT, TURBINADO SYRUP, LIME, SPARKLING WATER	8
BUDWEISER - BUD LIGHT	LAGER, ANHEUSER-BUSCH, STL	6
ROCKWELL BEER CO.	CRISP CHINOS, LAGER, STL 5.2% ABV	7
URBAN CHESTNUT	ZWICKEL, LAGER, STL, 5.1% ABV	8
CIVIL LIFE	THE ANGEL & THE SWORD, ENGLISH PUB ALE, STL, 4.6% ABV	6
2 ND SHIFT	LITTLE BIG HOP, SESSION NEW ENGLAND STYLE IPA, STL, 4.9% ABV	8
2 ND SHIFT	TECHNICAL ECSTASY, CZECH-STYLE PILSNER, STL, 5.4% ABV	8
4 HANDS BREWING CO.	CHOCOLATE MILK STOUT, STL, 5.5% ABV	7
4 HANDS BREWING CO.	RIPPLE WHITE ALE, STL, 5% ABV	7
4 HANDS BREWING CO.	SINGLE SPEED ALE BREWED WITH JASMINE, STL, 5% ABV	7

WHITE WINES

MONTE DEL FRÀ	2017 CUSTOZA SUPERIORE, CÀ DEL MAGRO	40
GROSJEAN	2018 PETITE ARVINE, VAL D'AOSTA, VIGNE ROVETTAZ	55
BISSON	2018 MAREA, CINQUE TERRE	65
DOMAINE GRAMENON	2018 CÔTES DU RHÔNE, LA VIE ON Y EST	75
SLEIGHT OF HAND	2014 RIESLING, "THE MAGICIAN", COLUMBIA VALLEY	58 D
HOURLASS	2016 SAUVIGNON BLANC, NAPA VALLEY	60
ROBLIN	2014 SANCERRE, AMMONITES	80
ALMA FRIA	2016 SONOMA COAST, PLURAL	40
OJAI	2017 PUERTA DEL MAR, SPECIAL BOTTLING	75
RHYS	2015 CHARDONNAY, ANDERSON VALLEY, BEARWALLOW	150
DOMAINE JOSEPH ROTY	2016 BOURGOGNE	60
DOMAINE LEFARGE	2017 MEURSAULT	125
GUY AMIOT	2015 PULIGNY-MONTRACHET, 1er CRU, LES DEMOISELLES	300

RED WINES

SHANE WINES	2017 PINOT NOIR, SONOMA COAST, "INSTIGATOR"	36
DOMAINE ANDERSON	2013 PINOT NOIR, ANDERSON VALLEY	75
RENE LECLERC	2017 PINOT NOIR, GEVREY-CHAMBERTIN, CLOS PRIEUR	100
SEA SMOKE	2017 PINOT NOIR, SANTA RITA HILLS, TEN	165
LUKE	2016 CABERNET SAUVIGNON, COLUMBIA VALLEY, WAHLUKE SLOPE	40
FESS PARKER'S THE BIG EASY	2017 SANTA BARBARA RED WINE	55
KITH & KIN BY ROUND POND	2017 CABERNET SAUVIGNON, NAPA VALLEY	70
FROG'S LEAP	2015 CABERNET SAUVIGNON, NAPA VALLEY, RUTHERFORD	110
NICKEL & NICKEL	2016 CABERNET SAUVIGNON, STATE RANCH, YOUNTVILLE	175
COVERT	2014 CABERNET SAUVIGNON, NAPA VALLEY	388
FROG'S LEAP	2017 ZINFANDEL, NAPA VALLEY	60
STORYBOOK MOUNTAIN	2015 ZINFANDEL, NAPA VALLEY, MAYACAMAS RANGE	75
MAMETTE PREVOSTINI	2012 SFORZATO DI VALTELLINA, ALBAREDA	75
BRUNO GRIMALDI	2014 BAROLO, CAMILLA	75
AZELIA DI LUIGI SCAVINO	2011 BAROLO, BRICCO FIASCO	115
PIO CESARE	2010 BAROLO	175
COCITO	2010 BARBARESCO RISERVA, BALUCHIN	135
TEDESCHI	2015 AMARONE DELLA VALPOLICELLA, MARNE	100
SAN FILIPPO	2015 BRUNELLO DI MONTALCINO	95
CASTELLO DI AMA	2017 CHIANTI CLASSICO	65
LA PETITE TOUR DE BESSAN	2016 MARGAUX	70
DUC DES NAUVES	2016 COTES DE BORDEAUX	65
ETIENNE BECHERAS	2016 SAINT-JOSEPH, LE PRIEURE D'ARRAS	65
PIERRE ROUGON	2015 CHÂTEAUNEUF-DU-PAPE	75
GROS/TOLLOT	2014 MINERVOIS, LES FONTANILLES	45
DOMAINE PESQUIER	2016 GIGONDAS	55