

Breakfast

Beverages

TEA & LOCALLY SOURCED COFFEE

The Art of Tea Service 7

*Jasmine Green - English Breakfast - Earl Grey
Decaf Peppermint - Decaf Chamomile*

Counter Culture Blend Drip 7

Americano - Espresso - Cappuccino - Latte

Almond Milk or Oat Milk +0.75

FRESHLY PREPARED JUICE

Freshly-Squeezed Orange Juice 7

Fruit Juice 7

Apple - Cranberry - Grapefruit

COCKTAILS

FOR A SPIRITED START

Mimosa 20

*Champagne, Splash of Juice
Orange - Cranberry - Grapefruit*

Bloody Mary 21

Vodka, Bloody Mary Mix, Garnish

Earl Grey Infused Old Fashioned 24

Angel's Envy Cooper Private Selection, Demerara, Aromatic Bitters

Lighter Fare

SMALL PLATES

Greek Yogurt 15

Granola, Fresh Berries, Orange-Blossom Honey

Avocado Toast 16

Grilled Sourdough, Urfa Pepper Crunch, Barrel-Aged Feta

Chia Seed Pudding 15

Almond Milk, Pineapple, Mango, Blueberries, Coconut

Ice-Cold Tropical Fruits 16

Vanilla Bean Crema

Garden of Bosphorus Smoothie 12

Cucumber, Garden Herbs, Ginger, Yogurt, Lemon

Morning Halva Smoothie 14

Tahini, Medjool Date, Banana, Espresso

PASTRIES

BAKED FRESH DAILY

Banana Bread 5

Walnuts, Salted Butter

Honey Bun 6

Tahini Swirl

Croissant 5

Buttery & Flaky

Monkey Bread 6

Salted Caramel

Basket of All Pastries 20

When You Cannot Choose

CURED & SMOKED FISH*

SERVED WITH HOUSE BAGEL, HARD EGG, CAPERS, TOMATO, RED ONION, CREAM CHEESE

28 each

Salmon Pastrami

Cold Smoked with Flavors of Pastrami

Gravlax

Salmon Cured in Dill & Lemon

Lox

Cold Smoked Scottish Salmon

A Platter of Three 59

All Three, Three Bagels, Opulent Accoutrement

Entrées

American Breakfast 21

Two Eggs, Two Strips of Bacon, Breakfast Potatoes, Toast

American in Mykonos 26

Two Eggs, Loukaniko, Lemon Potatoes, Dolmas, Warm Pita

Shakshouka* 22

Spiced Tomato Stew, Poached Eggs, Grilled Sourdough

Omelette

French-Style, Boursin, Fine Herbs 21

Western-Style, Ham, Cheddar, Bell Pepper 22

Egg White Frittata 22

Baby Spinach, Feta Cheese, Vine-Ripe Tomato, Green Olives

Mediterranean Benedict* 23

Crispy Spanakopita, Poached Egg, Lamb Ham, Aleppo Hollandaise

Breakfast Sandwich 16

English Muffin, Storey Farms Egg, Sausage Patty, American Cheese

The Hero 24

Scrambled Eggs, Lamb Gyro, Roasted Peppers, Feta, In a House-Made Pita

Baklava Pancake 23

Toasted Walnut, Cinnamon, Orange Blossom Syrup

ACCOMPANIMENTS

A LITTLE SOMETHING EXTRA

Two Storey Farms Eggs* 8

Sunny Side Up - Scrambled - Over Easy - Poached - Hard-Boiled

Loukaniko Sausage 9

Traditional Sausage, Sumac, Orange Peel, Fennel Pollen

Honey-Glazed Bacon 9

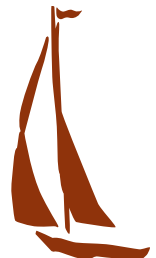
Medium Cut & Crispy

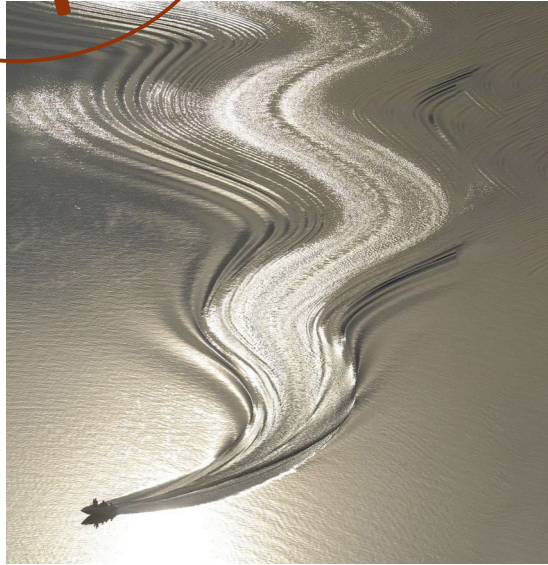
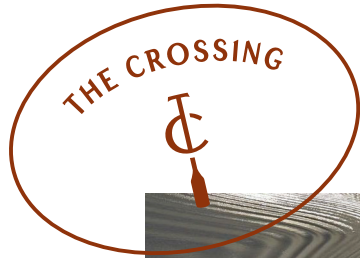
Potatoes 8

Traditional Breakfast or Greek Lemon

Berry Bowl 10

Raspberry, Strawberry, Blackberry, Blueberry





Lunch



THE CROSSING

Mezze

SPREADS & CLASSICS

TRADITIONAL DISHES FOR THE TABLE TO SHARE

Hummus 15

Chickpea, Tahini, Garlic, Lemon, Wood-Fired Pita

Htipiti 15

Barrel-Aged Feta, Spicy Red Pepper, Wood-Fired Pita

Tzatziki 15

Cucumber, Dill, Greek Yogurt, Wood-Fired Pita

Spanakopita 16

Spinach & Feta Pie, Buttery Phyllo Crust

Avgolemono cup 12/ bowl 16

Creamy Chicken and Rice Soup, Lemon, Dill Pollen

SALADS

TRADITIONAL & REIMAGINED

Avocado Fattoush 21

Alphonso Mango, Crispy Pita, Whipped Feta, Greek Vinaigrette

The Mediterranean 18

Baby Gems, Sweet 100s, Kalamata Olive, Greek Vinaigrette

Ancient Grains 19

Freekeh, Bulgur, Farro, Tomato Water, Squash Blossom

Coal-Fired Beets 20

Pomegranate Molasses, Black Walnut, Omani Lime Labneh

ADDITIONS

ADD PROTEIN TO ANY SALAD

8oz Hanger Steak* 35

Lamb Meatball Kebab* 17

Turmeric Chicken Breast 15

Grilled King Salmon 32

Grilled Harissa Shrimp 21

Grill

SANDWICHES

AND SIMILAR

Lamb Meatball Gyro 29

Fresh Pita, Tzatziki, Pickled Onion, Creamy Tzoumi

Turmeric Chicken Gyro 27

Marinated in Labneh & Oregano, Creamy Tzoumi

The Lamb Burger* 28

Feta Cheese, Tzatziki, Red Onion Jam, Toasted Sesame Bun

Turkey Panino* 23

Cheddar, Avocado, Bacon, Pickled Onion, Sprouts

ENTRÉE

LARGER PLATES

Loup de Mer 46

Mediterranean Sea Bass, Arugula, Kalamata Olives, Ladolemono

Spiced Shrimp 33

Harissa, Saffron Yogurt, Herby Couscous

King Salmon 38

Beluga Lentils, Tomato Vinaigrette, Cipollini Onions, Lemon Confit

Dry-Aged Beef Tenderloin* 62

Aleppo Butter, Skordalia, Jimmy Nardellos, Natural Jus

ACCOMPANIMENTS

A LITTLE SOMETHING EXTRA

Lemon Potatoes 11

Slow-Roasted, Greek Olive Oil

Hand-Cut Fries 11

Burbank Potatoes, Kefalotyri Cheese, Pepperoncini Ketchup

Greens 11

Bloomsdale Spinach, Swiss Chard, Escarole, Sesame Crunch

Small Salad 12

Half-Size of Any Salad You Like

Raw Bar*

CRUDO

FRESH MARKET FISH

Ahi Tuna 25

Red Bell Pepper, Lime Leaf, Pink Peppercorn

Black Sea Bass 22

Grains of Paradise, Ladolemono, Flowering Dill

King Salmon 24

Coastal Citrus, Sumac Onions, Crispy Kataifi

Taste of the Tide 39

Selection of All Three Crudos

SHELLFISH

SERVED ICE-COLD

Oysters 24

Coriander & Huckleberry Mignonette

Lobster Cocktail 54

Citrus Crema, Shakshouka Cocktail Sauce

Shrimp Cocktail 21

Black Garlic Aioli, Ladolemono

Stone Crab Claws 55

1/2 lb. Slightly Cracked, Golden Saffron Aioli

The Royal Mediterranean 195

12 Oysters, 1 Lobster, 12 Prawns, 1/2 lb. Stone Crab Claws

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of six or more, a 20% gratuity will be added for your convenience.

Cocktails

CALM WATERS

ZERO PROOF

Pomegranate and Basil 16

Pomegranate, Basil, Lime, Tonic

Ginger and Lime 16

Lime, Honey, Pineapple, Ginger Beer

Electric Lemonade 16

Cold Brew Coffee, Lemon, Club Soda

Shirley on the Cooper 16

House-Made Grenadine, Ginger Ale

LIGHT WINDS

LOW ABV

Mediterranean Spritz 18

Cappelletti, Italicus Bergamot Liqueur, Lemon Cordial, Club Soda, Sparkling Wine

Cretan Iced Tea & Thyme-Honey Spritz 19

Malotira Tea, Metaxa, Lemon, Thyme, Honey, Club Soda

GALE FORCE

SPECIALTY COCKTAILS

Paros Plunge 19

Tito's, Agave, Lime, Cherry Preserve, Red Wine

Santorini Sunset 18

Ouzo, Watermelon, Lemon, Demerara

The Green Portico 19

Aviation Gin, Cucumber, Lemon, Honey, Fino Sherry

The Dockside Derby 20

Woodford Reserve Bourbon, Giffard Pamplemousse, Grapefruit, Honey, Citrus, Aromatic Bitters

Battery Rose Margarita 20

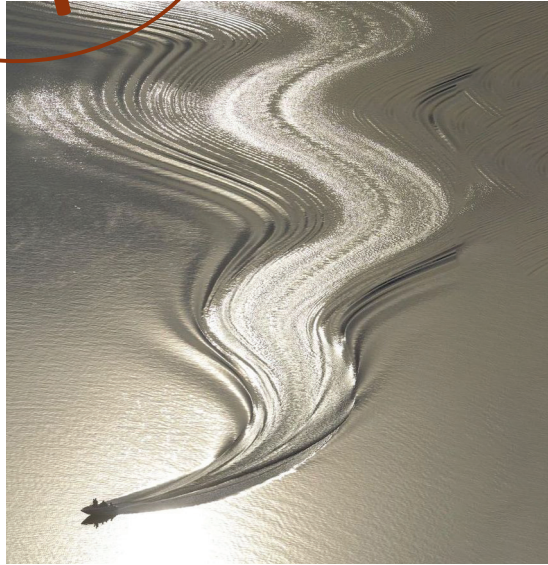
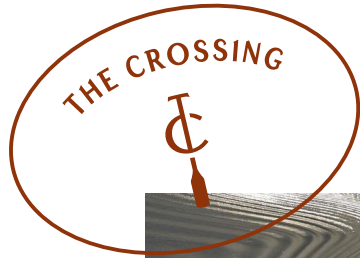
Codigo Blanco Tequila, Cointreau, Hibiscus, Rose, Citrus

Gaslight Row 20

Ten To One Dark Rum, Campari, Lemon, Averna, Cherry Preserve

King George III Old Fashioned 22

Angel's Envy Cooper Private Selection, Demerara, Aromatic Bitters



Dinner



TIMELESS

THE CROSSING'S CLASSIC MARTINIS

The Cooper 20

Aviation Gin, House-Made Martini Brine

The Clean & Clear 20

Grey Goose Vodka, Vermouth

The O-O-7 23

Monkey 47 Gin, Stoli Elite Vodka, Lillet Blanc, Grapefruit Bitters

The Martinez 21

Old Tom Ransom Gin, Antica Carpano Vermouth, Luxardo Maraschino, Orange Bitters

ADVENTUROUS

A FRESH TAKE FOR THE SEASONED TRAVELER

The Aegean 22

Olive Oil Washed Hat Trick Gin, House-Made Martini Brine

The Far East 20

Junmai Daiginjo Sake, Grey Goose Vodka, Dry Vermouth

Caliente No. 5 22

Serrano Pepper Infused Tito's Vodka, Harissa, House-Made Spicy Brine

The Harborside Bijou 21

Chamomile Infused Botanist Gin, Antica Carpano Sweet Vermouth, Green Chartreuse, Orange Bitters

BESPOKE

BUILD YOUR OWN MARTINI WITH YOUR PREFERRED COMBINATION

Vodka

Beluga Gold Line 40

Crystal Head 30

Belvedere Ten 45

Gin

Hendricks Orbium 40

Monkey 47 30

Silent Pool 35

Dry or Dirty?

Up or On the Rocks?

Olives or With a Twist?

Mezze

CLASSICS

SHARED PLATES

Mediterranean Octopus 25

Fava Bean, Red Onion, Capers, Greek Oregano

Loukaniko 20

Traditional Sausage, Orange Peel, Fennel Pollen

Spanakopita 16

Spinach and Feta Pie, Buttery Phyllo Crust

Dolmas 15

Rice Cooked in Grape Leaves, Currants, Pine Nuts

SALADS

TRADITIONAL & NOT

Avocado Fattoush 21

Mango, Crispy Pita, Whipped Feta, Sumac Dressing

The Mediterranean 18

Baby Gems, Sweet 100s, Kalamata Olive, Greek Vinaigrette

Ancient Grains 19

Freekeh, Bulgur, Farro, Tomato Water, Squash Blossom

Coal-Fired Beets 20

Pomegranate Molasses, Black Walnut, Omani Lime Labneh

SPREADS

SERVED WITH WOOD-FIRED PITA

ONE 15 - TASTING OF THREE 29

Hummus

Chickpea, Garlic, Tahini, Lemon

Muhammara

Roasted Peppers, Walnut, Pomegranate

Htipiti

Barrel-Aged Feta, Spicy Red Pepper

Baba Ganoush

Burned Eggplant, Black Tahini, Medjool Date

Tzatziki

Cucumber, Dill, Greek Yogurt

Raw Bar*

CRUDO

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Black Garlic Aioli, Ladolemono

Stone Crab Claws 55

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The Royal Mediterranean 195

12 Oysters, 1 Lobster, 12 Prawns, 1/2 lb. Stone Crab Claws

Signature Petrossian Caviar Service

Wood-Fired Pita, Omani Lime Labneh, Za'atar Egg Mimoso, Sumac-Onion Jam

Imperial Ossetra 30g 195 - Imperial Daurenki 30g 145

Grill

SEA

MARKET FISH, WOOD-FIRED

Black Bass 41

Charred Broccolini, Anchoïade, Lemon-Caper Brodo

Swordfish 40

Red Pepper Jus, Preserved Lemon & Pistachio Gremolata

King Salmon 38

Beluga Lentils, Cipollini Onions, Lemon Confit

SIGNATURE PREPARATIONS

FOR YOUR TABLE

Whole Grilled Branzino 105

Mediterranean Sea Bass, Delicate, Mild, Sweet Flavor, Serves Two

Mediterranean Grill* 135

Traditional Preparation, Blend of Land & Sea, Prepared Tableside

Grilled Octopus, Loukaniko, Hanger Steak, Shrimp

Wood-Fired Ribeye 155

USDA Prime 24oz Bone-In, Aleppo Butter, Natural Jus

LAND

MEAT & POULTRY, COOKED OVER COALS

Dry-Aged Beef Tenderloin* 62

Aleppo Butter, Skordalia, Natural Jus

Border Springs Lamb Chops 53

Chermoula, Herby Couscous, Flavors of Tagine

Roasted Heritage Chicken 38

Marinated in Labneh & Oregano, Creamy Tourn

ACCOMPANIMENTS

A LITTLE SOMETHING EXTRA

Spanakorizo 11

Rice & Spinach, Feta, Dill

Lemon Potatoes 11

Slow-Roasted, Greek Olive Oil

Greens 11

Bloomsdale Spinach, Swiss Chard, Escarole, Sesame Crunch

