

# *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*

# 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

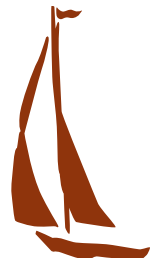
*Medium Cut & Crispy*

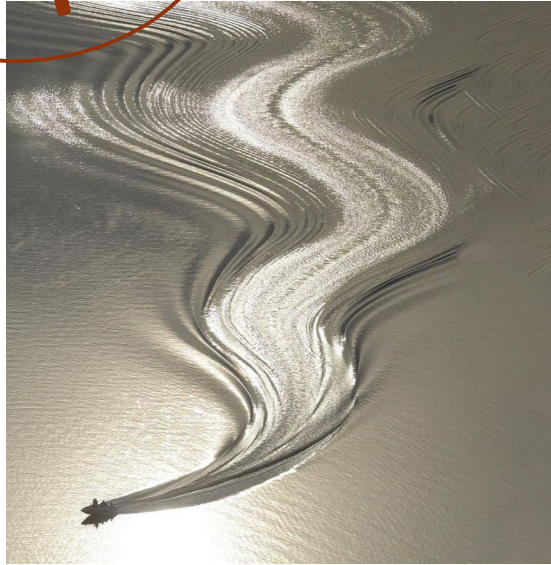
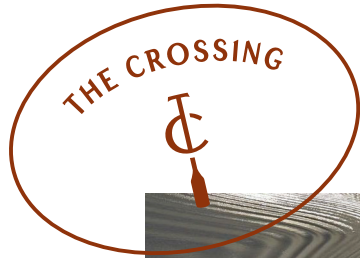
## Potatoes 8

*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

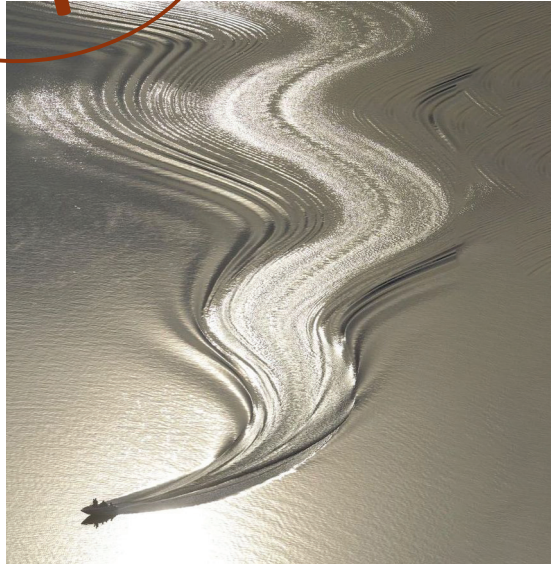
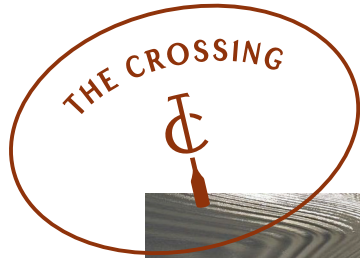
*1/2 lb. Slightly Cracked, Golden Saffron Aioli*

#### 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.



# *Dinner*

# 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*

### Hugo Spritz 18

*Saint-Germain, Mint, Lime, Soda, Sparkling Wine*

### Thyme & Tides Spritz 19

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

## GALE FORCE

SPECIALTY COCKTAILS

### Paros Plunge 19

*Ketel One, Agave, Lime, Cherry Preserve, Red Wine*

### Santorini Sunset 18

*Ouzo 12, Watermelon, Lemon, Demerara*

### The Green Portico 19

*Highwire Hat Trick Gin, Cucumber, Lemon, Honey, Fino Sherry, Celery Bitters*

### 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

*Earl Grey Infused Angel's Envy Cooper Private Selection*



## TIMELESS

THE CROSSING'S CLASSIC MARTINIS

### The Cooper 23

*Aviation Gin, House-Made Martini Brine*

### The Clean & Clear 22

*Grey Goose Vodka, Vermouth*

### The O-O-7 25

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

### The Martinez 22

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

## ADVENTUROUS

A FRESH TAKE FOR THE SEASONED TRAVELER

### The Aegean 24

*Olive Oil Washed Aviation Gin, House-Made Martini Brine*

### The Far East 23

*Grey Goose Vodka, Junmai Daiginjo Sake, Dry Vermouth*

### Caliente No. 5 24

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

### Oracle of Delos 23

*Chamomile Infused Botanist Gin, Sevez Lavender & Honey Liqueur, Fino Sherry, Agave, 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

FRESH MARKET FISH

### Ahi Tuna\* 25

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*Selection of all Three Crudos*

## SHELLFISH

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*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*

### 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*

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## 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*

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## 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

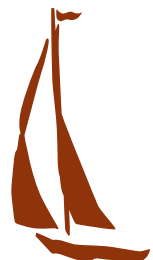
*Rice & Spinach, Feta, Dill*

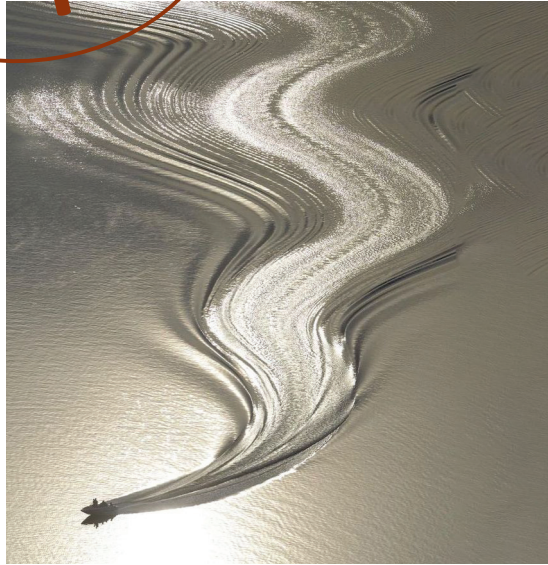
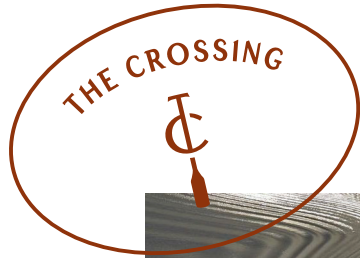
### Lemon Potatoes 11

*Slow-Roasted, Greek Olive Oil*

### Greens 11

*Bloomsdale Spinach, Swiss Chard, Escarole, Sesame Crunch*





*Bar*

## SPRITZ

### Mediterranean Spritz 18

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

### Hugo Spritz 19

*Saint Germain, Mint, Lime, Soda, Sparkling Wine*

### Thyme & Tides Spritz 19

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

## COCKTAILS

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*Ketel One, Agave, Lime, Cherry Preserve, Red Wine*

### Santorini Sunset 18

*Ouzo 12, Watermelon, Lemon, Demerara*

### The Green Portico 19

*Highwire Hat Trick 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

*Earl Grey Infused Angel's Envy Cooper Private Selection*

## TIMELESS MARTINIS

### The Cooper 23

*Aviation Gin, House-Made Martini Brine*

### The Clean & Clear 22

*Grey Goose Vodka, Vermouth*

### The 0-0-7 25

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

### The Martinez 22

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

## ZERO PROOF

### Pomegranate and Basil 16

*Pomegranate, Basil, Lime, Tonic*

### Electric Lemonade 16

*Cold Brew Coffee, Lemon, Club Soda*

### Shirley on the Cooper 16

*House-Made Grenadine, Ginger Ale*

# To Eat

## MEZZE

### Spreads & Wood-Fired Pita 29

*Hummus, Tzatziki, Htipiti*

### Taste of the Tide\* 39

*Ahi Tuna, Black Sea Bass  
& King Salmon Crudos*

### Shrimp Cocktail 21

*Black Garlic Aioli, Shakshouka Cocktail Sauce*

### Estiatorio Chips 21

*Lightly Battered Zucchini & Eggplant, Tzatziki*

### Falafel 16

*Crispy Fava Bean & Herb Fritters  
Whipped Lemon Tahini*

### Hand-Cut Fries 12

*Burbank Potatoes, Kefalotyri Cheese  
Pepperoncini Ketchup*

## GRILL

### The Lamb Burger\* 28

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

### Chicken Kebab 27

*Turmeric Labneh, Garlic Toum  
Wood-Fired Pita, Tzatziki*

### Loup de Mer 46

*Mediterranean Sea Bass, Arugula  
Kalamata Olives, Ladolemono*

### Dry-Aged Beef Tenderloin\* 62

*Aleppo Butter, Skordalia, Natural Jus*

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



# THE CROSSING

## SWEETS

### Greek Yogurt 14

*Rose Honey, Toasted Walnuts, Amarena Cherry*

### Baklava Mille-Feuille 15

*Black Walnuts & Georgia Pecans, Caramelized Pastry, Green Apple Sorbet*

### Loukoumades 14

*Honey Doughnuts, Pistachio Crema, Golden Olive Oil Sabayon*

### Orange Blossom Cake 15

*Phyllo Crust, Candied Orange, Tangerine Sherbet*

### Chocolate Torta 16

*Apricot Compote, Black Cardamom Anglaise, Brown Sugar Crisp*

### Black Sesame Sundae 16

*Black Tahini Gelato, Sesame Tuile, Black Raspberry, Toasted Marshmallow*

## AFTER-DINNER DRINKS

### Tequila Nocturne 22

*Don Gato Reposado, Licor 43, Espresso*

### Espresso Martini 24

*Stoli Vanilla Vodka, Martell Cognac, Demerara, Espresso*

### Mustela, Moscato d'Asti 19

*Piedmont, IT 2024*

### Graham's, 20 Year 22

*Douro Valley, PT*

### Ouzo 12 15

*Greece*

### Skinos, Mastiha 17

*Greece*