THE CROSSING



Brunch

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 5 - Americano 5 - Espresso Doppio 4 - Cortado 5.5 - Cappuccino 6 - Latte 7

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 *19*

Sparkling Wine, Splash of Juice

Orange - Cranberry - Grapefruit

The Cooper Mary *21*

Ketel One Vodka, Cooper Bloody Mary Blend

Mediterranean Spritz *19*

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

Santorini Sunset *18*

Ouzo #12, Watermelon, Lemon, Demerara

The Dockside Derby *20*

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

Battery Rose Margarita *22*

Código Blanco Tequila, Cointreau, Hibiscus, Rose, Citrus

King George III Old Fashioned *22*

Earl Grey Infused Angel's Envy Cooper Private Selection

CALM WATERS

ZERO PROOF

Pomegranate and Basil *16*

Pomegranate, Basil, Lime, Tonic

Electric Lemonade *16*

Cold Brew Coffee, Lemon, Club Soda

Mezze

Morning Halva Smoothie *14*
Tahini, Medjool Date, Banana, Espresso GF/F

Fresh-Baked Pastries *16*
Banana Walnut Bread, Butter Croissant, Everything Cream Cheese Knot, Monkey Bread V

Greek Yogurt *15*
Granola, Fresh Berries, Orange-Blossom Honey MGF/V

Avocado Toast *16*
Grilled Sourdough, Urfa Biber Crunch, Barrel-Aged Feta MGF

Ice-Cold Tropical Fruits *16*
Vanilla Bean Crema GF/V

THE GRAND MEZZE*

Cured & Smoked Fish, Mediterranean Spreads, Wood-Fired Pita, House Made Bagels

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

HUMMUS, HTIPITI, TZATZIKI, BABA GHANOUSH, MUHAMMARA, MARINATED OLIVES

Salmon Pastrami
Cold Smoked with Flavors of Pastrami

Gravlax
Salmon Cured in Dill & Lemon

Lox
Cold Smoked Scottish Salmon

89

Spreads & Wood-Fired Pita *29*
Hummus, Htipiti, Tzatziki, Fresh-Baked Pita V

Avocado Fattoush *21*
Mango, Crispy Pita, Whipped Feta, Sumac Dressing V/MGF

The Mediterranean *18*
Baby Gems, Sweet 100s, Feta, Kalamata Olive, Greek Vinaigrette V/GF

Raw Bar

SHELLFISH

SERVED ICE-COLD

Oysters* *24*
1/2 Dozen Coriander & Huckleberry Mignonette GF

Lobster Cocktail *54*
1/2 Maine Lobster, Citrus Crema, Shakshouka Cocktail Sauce GF

Shrimp Cocktail *21*
1/2 Dozen, Black Garlic Aïoli, Ladolemono GF

Littleneck Clams* *16*
1/2 Dozen, Shakshouka Cocktail Sauce, Lemon GF

The Petite Platter 100*
Shellfish Platter for 1-2, 6 Oysters, Half Lobster, 6 Shrimp, 6 Clams GF

The Royal Mediterranean 195*
Grand Shellfish Tower for 2-4, 12 Oysters, 1 Lobster, 12 Shrimp, 12 Clams GF

The Voyage

American Breakfast* *21*
Two Eggs, Two Strips of Bacon, Breakfast Potatoes, Sourdough Toast MGF

Egg White Frittata *22*
Baby Spinach, Feta Cheese, Vine-Ripe Tomato, Green Olives MGF

Lobster Benedict* *59*
Sautéed Spinach, Poached Egg, Maine Lobster, Aleppo Hollandaise MGF

Breakfast Sandwich *16*
English Muffin, Storey Farms Egg, Sausage Patty, American Cheese MGF

Baklava Pancake *23*
Toasted Walnut, Cinnamon, Orange Blossom Syrup V

Turkish Coffee 'French' Toast *21*
Caramelized Brioche, Coffee Custard, Whipped Espresso, Vanilla Bean Labneh V

CAVIAR SERVICE
WHEN OPULENCE IS CALLING

Signature Petrossian Caviar Service*
Wood-Fired Pita, Omani Lime Labneh, Za'atar Egg Mimosa, Sumac-Onion Jam
Imperial Ossetra 30g 195 - Imperial Daurenki 30g 145 MGF

Chicken Nuggets* *45*
Proprietary Yogurt-Marinated Nuggets of Heritage Chicken
Omani Lime Labneh, Petrossian Imperial Caviar

The Lamb Burger* *28*
Feta Cheese, Tzatziki, Red Onion Jam, Toasted Sesame Bun MGF

King Salmon* *38*
Beluga Lentils, Cipollini Onions, Lemon Confit GF

Turkey Panino *23*
Cheddar, Avocado, Bacon, Pickled Onions, Sprouts MGF

ACCOMPANIMENTS
A LITTLE SOMETHING EXTRA

Two Storey Farms Eggs* *8*
Sunny Side Up - Scrambled - Over Easy - Poached - Hard-Boiled GF/V

Honey-Glazed Bacon *9*
Medium Cut & Crispy GF

Potatoes *8*
Traditional Breakfast or Greek Lemon VG / MGF

Hand-Cut Fries *11*
Burbank Potatoes, Kefalotyri Cheese, Pepperoncini Ketchup V



V - vegetarian, VG - vegan, GF - gluten free, MGF - can be modified to be gluten free

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

Some items served at this establishment may contain foreign imported shrimp. Ask for more information