

Breakfast

AVAILABLE 7AM-11AM

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

The Mediterranean Diet 7

*Chef's Proprietary Morning Juice
Pineapple, Carrot, Orange, Ginger, Turmeric, Tellicherry Pepper*

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

SMOOTHIES & SHAKES

Levant Sunrise 13

Pomegranate, Blood Orange, Greek Yogurt, Cardamom, Mint

Garden of Bosphorus 12

Cucumber, Garden Herbs, Ginger, Kefir, Lemon

Morning Halva 14

Tahini, Medjool Date, Banana, Espresso

Aegean Gold 7

*Apricot, Almond Butter, Turmeric
Horsecreek Honey, Cinnamon*

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

Fruit Plate 12

Local Bounty, Picked at Peak Ripeness, Served Chilled

PASTRIES

BAKED FRESH DAILY

Banana Bread 5

Walnuts, Salted Butter

Pistachio Kataifi 6

Crispy Pastry, Cinnamon Syrup

Croissant 5

Buttery & Flaky

Monkey Bread 6

Salted Caramel

Basket of All Pastries 20

When You Cannot Choose

CURED & SMOKED FISH*

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

Lox 28

Cured in Gin & Lemon

Salmon Pastrami 28

Coriander, Paprika, Brown Sugar

Gravlax 28

Scottish Salmon, Dill, Lemon

Sturgeon 28

Hot-Smoked with Cherry Wood

A Platter of Three 59

Select Three, Three Bagels, Opulent Accoutrements

Entrées

American Breakfast 24

Two Eggs, Two Strips of Bacon, Breakfast Potatoes, Choice of 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 25

Western-Style, Ham, Cheddar, Bell Pepper 26

Egg White Frittata 23

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

Mediterranean Benedict* 25

Crispy Spanakopita, Poached Eggs, Aleppo Hollandaise

Breakfast Sandwich 22

Storey Farms Egg, Greek Sausage Patty, American Cheese

The Hero 25

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

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 Patty 9

Traditional Sausage, Sumac, Orange Peel, Fennel Pollen

Honey-Glazed Bacon 9

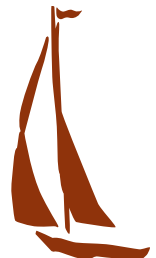
Medium Cut & Crispy

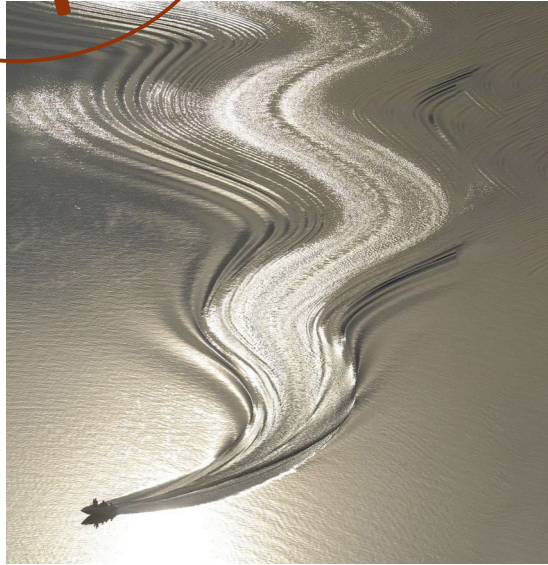
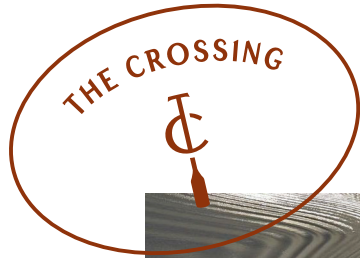
Potatoes 8

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 18

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

Htipiti 18

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

Tzatziki 18

Cucumber, Dill, Greek Yogurt, Wood-Fired Pita

Spanakopita 17

Spinach & Feta Pie, Buttery Phyllo Crust

Avgolemono cup 12/ bowl 16

Creamy Chicken and Rice Soup, Lemon, Dill Pollen

Mediterranean Octopus 28

Fava Bean, Red Onion, Capers, Greek Oregano

SALADS

TRADITIONAL & REIMAGINED

Avocado Fattoush 25

Alphonso Mango, Crispy Pita, Whipped Feta, Greek Vinaigrette

The Mediterranean 22

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

Ancient Grains 23

Freekeh, Bulgur, Farro, Tomato Water, Squash Blossom

Coal-Fired Beets 21

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

Mediterranean Octopus 24

Grilled Jumbo Shrimp 21

Grill

SEA

FROM THE TIDE TO THE TABLE

Sea Bream 49

Roasted Carolina Porgy, Grilled Vegetables

Loup de Mer 46

Mediterranean Sea Bass, Arugula, Kalamata Olives, Ladolemono

Grilled Jumbo Shrimp 33

Marinated in Harissa & Herbs, Herby Couscous

King Salmon 38

Beluga Lentils, Tomato Vinaigrette, Cipollini Onions, Lemon Confit

LAND

MEAT & POULTRY, COOKED OVER COALS

Dry-Aged Beef Tenderloin* 62

Aleppo Butter, Skordalia, Jimmy Nardellos, Natural Jus

Lamb Meatball Gyro 34

Chermoula-Braised, Flavors of Tagine

Turmeric Chicken Gyro 27

Marinated in Labneh & Oregano, Creamy Tourn

The Lamb Burger* 28

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

ACCOMPANIMENTS

A LITTLE SOMETHING EXTRA

Spanakorizo 12

Rice, Spinach, Lemon, Dill

Lemon Potatoes 12

Slow-Roasted, Greek Olive Oil

Grilled Vegetable Kebab 12

Season's Bounty, Cooked Over Hickory Wood

Hand-Cut Fries 12

Burbank Potatoes, Kefalotyri Cheese, Pepperoncini Ketchup

Greens 12

Bloomsdale Spinach, Swiss Chard, Escarole, Sesame Crunch

Small Salad 13

Half-Size of Any Salad You Like

Raw Bar*

CRUDO

FRESH MARKET FISH

Fagri 24

Saffron, Preserved Lemon, Caper Gremolata

Ahi Tuna 27

Red Bell Pepper, Lime Leaf, Pink Peppercorn

Pink Snapper 26

Grains of Paradise, Ladolemono, Flowering Dill

King Salmon 25

Winter Citrus, Sumac Onions, Crispy Kataifi

Taste of the Tide 39

Selection of All Four 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 50

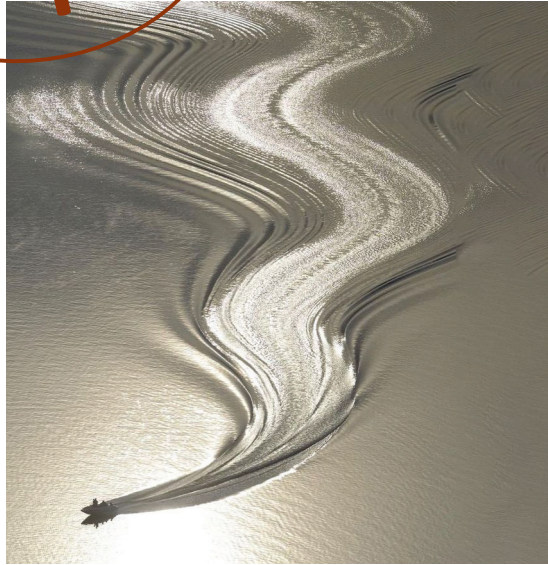
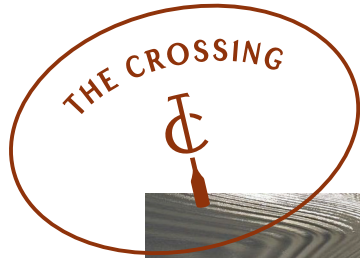
1/2 lb. Slightly Cracked, Golden Saffron Aioli

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.



Bar

Cocktails

CALM WATERS

ZERO PROOF

Pomegranate and Basil 18

Pomegranate, Basil, Lime, Tonic

Ginger and Lime 18

Lime, Honey, Pineapple, Ginger Beer

Electric Lemonade 18

Cold Brew Coffee, Lemon, Club Soda

Shirley on the Cooper 18

House-Made Grenadine, Ginger Ale

LIGHT WINDS

LOW ABV

Mediterranean Spritz 20

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

Cretan Iced Tea & Thyme-Honey Spritz 21

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

GALE FORCE

SPECIALTY COCKTAILS

Paros Plunge 20

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

Santorini Sunset 21

Ouzo, Watermelon, Lemon, Demerara

The Green Portico 22

Aviation Gin, Cucumber, Lemon, Honey, Fino Sherry

The Dockside Derby 22

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

Battery Rose Margarita 22

Codigo Blanco Tequila, Cointreau, Hibiscus, Rose, Citrus

Gaslight Row 22

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

King George III Old Fashioned 24

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



TIMELESS

THE CROSSING'S CLASSIC 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

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 Hat Trick Gin, House-Made Martini Brine

The Far East 23

Junmai Daiginjo Sake, Grey Goose Vodka, Dry Vermouth

Caliente No. 5 25

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

The Harborside Bijou 24

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

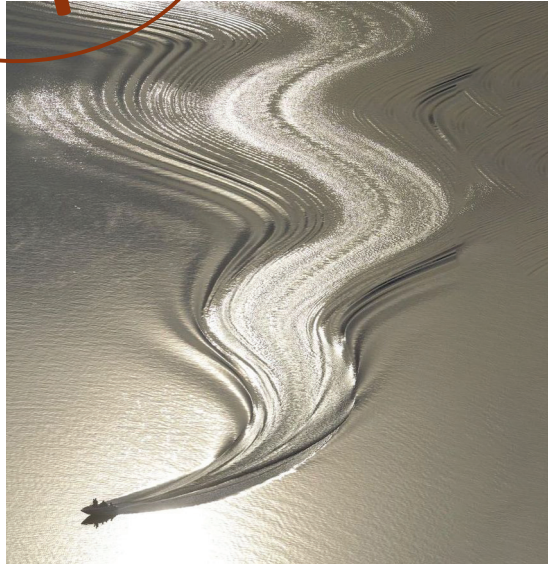
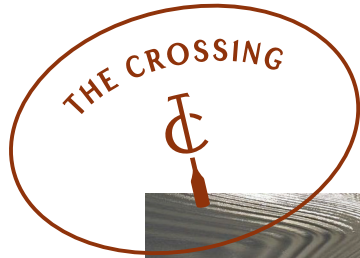
Monkey 47 30

Silent Pool 35

Dry or Dirty?

Up or On the Rocks?

Olives or With a Twist?



Dinner

Mezze

CLASSICS

SHARED PLATES

Mediterranean Octopus 28

Fava Bean, Red Onion, Capers, Greek Oregano

Loukaniko 20

Traditional Sausage, Orange Peel, Fennel Pollen

Spanakopita 17

Spinach and Feta Pie, Buttery Phyllo Crust

Dolmas 18

Rice Cooked in Grape Leaves, Currants, Pine Nuts

SALADS

TRADITIONAL & NOT

Avocado Fattoush 25

Mango, Crispy Pita, Whipped Feta, Sumac Dressing

The Mediterranean 22

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

Ancient Grains 23

Freekeh, Bulgur, Farro, Tomato Water, Squash Blossom

Coal-Fired Beets 21

Pomegranate Molasses, Black Walnut, Omani Lime Labneh

SPREADS

SERVED WITH WOOD-FIRED PITA

ONE 18 - 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

Fagri 24

Saffron, Preserved Lemon, Caper Leaf Gremolata

Ahi Tuna 27

Red Bell Pepper, Lime Leaf, Pink Peppercorn

Pink Snapper 26

Grains of Paradise, Ladolemono, Flowering Dill

King Salmon 25

Winter Citrus, Sumac Onions, Crispy Kataifi

Taste of the Tide 39

Selection of all Four 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 85

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 Mimosa, Sumac-Onion Jam

Imperial Ossetra 30g 195 - Imperial Daurenki 30g 145

Grill

SEA

WHOLE MARKET FISH, MEANT TO SHARE
SIMPLY GRILLED OR BROILED IN GRAPE LEAVES

Sea Bream 94

Carolina Porgy, Briny, Full-Flavored, Meaty, Serves Two

Loup de Mer 85

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

Speckled Sea Trout 120

White, Flaky, Buttery Flavor, Serves Three

Carolina Snapper *mp*

Daily Varieties from our Coastal Waters

LAND

MEAT & POULTRY, COOKED OVER COALS

Dry-Aged Beef Tenderloin* 62

Aleppo Butter, Skordalia, Jimmy Nardellos, Natural Jus

Border Springs Lamb Chops 63

Chermoula, Herby Couscous, Flavors of Tagine

Roasted Heritage Chicken 38

Marinated in Labneh & Oregano, Creamy Tourn

Mediterranean Grill* 44

*Traditional Preparation, Blend of Land & Sea, Prepared Tableside
Grilled Octopus, Loukaniko, Hanger Steak, Shrimp*

ACCOMPANIMENTS

A LITTLE SOMETHING EXTRA

Spanakorizo 12

Rice & Spinach, Lemon, Dill

Lemon Potatoes 12

Slow-Roasted, Greek Olive Oil

Grilled Vegetable Kebab 12

Season's Bounty, Cooked over Hickory Wood

Greens 12

Bloomsdale Spinach, Swiss Chard, Escarole, Sesame Crunch

