



A.E CROSS DINING ROOM

LUNCH MENU



Snacks

Smoked Castelvetrano Olives 9

Almonds with Sea Salt 8

East Coast Oysters 6/\$24 12/\$48
mignonette, hot sauce, lemon

Prawn Cocktail 16
RC classic cocktail sauce

Wild Scallops on the Half Shell 16
pineapple relish, yuzu, chili

Chilled Shellfish Bowl 22
2 oysters, 2 prawns, 4 scallops with accoutrements

Charcuterie Board 24
*duck prosciutto, mortadella, fennel salami, spicy salami, Westphalian ham, veal tongue
served with bread crisps, 'Brassica' mustard, pickled green tomato*

Salads & Appetizers

Panzanella Salad 9.5/17
burrata, cherry tomato, pickled nectarine

Lyonnaise Salad 10/18
frisée, pork belly, poached egg

Caesar Salad 9/16
*torn baguette croutons, parmesan, white anchovy
Add 1/2 Chicken Breast 6*

Salmon Tataki Salad 17
eggplant caponata, kale, tahini

Ricotta-Stuffed Morel Mushrooms 20
crispy poached egg, pea shoots, english pea

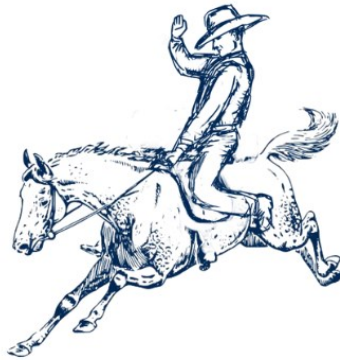
Escargot 16
garlic and herb butter, crusty baguette

Steak Tartare 21
*confit egg yolk, pickled shallot, toast points
sauce,*



A.E CROSS DINING ROOM

LUNCH MENU



Sandwiches

choice of soup de jour, french fries or green salad. Add caesar salad +4

Crispy Chicken Sandwich 21

pickle-brined chicken, poblano aioli, lettuce, red onion

RC Quarter-Pound Burger 20

cheddar, red onion, lettuce, tomato, pickle

Lobster Sandwich 22

toasted hoagie, lemon aioli, NS lobster meat

Jambon Beurre Baguette 18

ham, cornichon, gruyere, honey butter

Mains

Fish & Chips 23

wild Newfoundland cod, coleslaw, tartare sauce, irish curry

Slow-Baked Trout 32

spring minestrone, lemon cream, new potatoes

Parmesan Crusted Chicken Breast 29

ricotta dumplings, pomodoro

Red Fife Crepe with Asparagus 26

whipped ricotta, lemon, buckwheat salad

Hand-Rolled Cavatelli Pasta 29

burrata, tomato, basil

Steak Frites 40

7oz. NY strip, peppercorn-armagnac sauce

Filet Mignon 56

black truffle potato boulangère, maître d'hôtel butter, broccolini