

crop

bistro & bar

APPETIZERS

- ORGANIC POPCORN \$7**
choice of truffle or balsamic [GF]
- PROSCIUTTO DEVILED EGGS 3-\$6 / 6-\$9**
smoky chile aioli [GF]
- MEDITERRANEAN OCTOPUS \$14**
grilled, tossed with olives and white balsamic reduction [GF]
- KOREAN BBQ PORKBELLY \$12**
pan seared, served over Asian slaw [GF]
- SMOKED CAULIFLOWER ARANCINI \$11**
organic, vegan cauliflower risotto, served over sweet-and-sour roasted tomatoes [GF/V]
- CALAMARI \$12**
drizzled with coconut curry aioli and wasabi soy, served over napa slaw
- SHRIMP TEMPURA \$15**
served with napa slaw and sweet tai chili
- ARTISAN CHEESE AND CHARCUTERIE BOARD**
seasonal accoutrements (three choices for \$15/ five choices for \$20)
- SHRIMP COCKTAIL \$15**
served with tangy cocktail sauce
- CHERRY TOMATO BOMB \$12**
stuffed with chorizo sausage and monterey jack cheese, served on a bed of black beans



SOUPS & SALADS

- LOBSTER BISQUE \$12**
- CROP \$9**
green city growers baby greens with pickled carrots, toasted pecans, tossed with sherry vinaigrette [GF]
- HEIRLOOM TOMATO CAPRESE \$9**
organic heirloom tomatoes, english cucumbers, burrata cheese [GF]
- BEEF CARPACCIO \$9**
ruby and gold beets, smoked mozzarella, pickled fennel, white balsamic reduction [GF]
- SOFT WEDGE \$9**
green city growers bibb with roasted tomatoes, maytag bleu, crisp bacon, russian dressing [GF]
- BRUSSEL SPROUT \$10**
poached pears, crumbled goat cheese, walnuts, maple whisky vinaigrette [GF]

TOUR DE CROP

Not available on Saturdays
Last seating at 8:00p.m.

4 Course Tasting \$55
With wine pairing

6 Course Tasting \$75
With wine pairing 105

11 Course Tasting \$105
With wine pairing 145

Each served with intermezzo

MAINS

- BERKSHIRE PORK RIBEYE \$30**
roasted sweet potatoes, haricot verts, italian salsa verde [GF]
- SHRIMP AND SCALLOPS \$35**
lobster grits, braised spinach, lemon beurre blanc [GF]
- FAROE ISLAND SALMON \$30**
pan seared, over sun-dried tomatoes, saffron risotto, with asparagus and romesco [GF]
- RIBEYE \$38**
duck fat potatoes, heirloom tomato salad, maytag bleu [GF]
- PRIME SHORT RIBS \$32**
roasted garlic whipped potatoes, mushroom demi-glace [GF]
- ROAST CHICKEN \$25**
duck fat potatoes, glazed carrots, maple rosemary demi-glace [GF]
- FILET AU POIVRE \$48**
tellicherry peppercorn cognac demi-glace, confit potatoes, asparagus [GF]
- COLOSSAL RAVIOLI \$28**
stuffed with smoked corn and leeks with white wine butter sauce
- EGGPLANT BOLOGNESE \$25**
organic roasted eggplant tomato ragout served over spaghetti squash [GF, V]

SURF & TURF \$58

grilled 8 oz. filet mignon with 6 oz. lobster tail [GF]

ALASKAN KING CRAB LEGS (MARKET PRICE)
served with clarified butter [GF]

SIDES

- | | | |
|--------------------|-----------------------|----------------------|
| ASPARAGUS \$6 | LOBSTER GRITS \$8 | ROASTED GARLIC |
| SWEET POTATOES \$6 | RISOTTO \$10 | WHIPPED POTATOES \$6 |
| HARICOT VERTS \$6 | DUCK FAT POTATOES \$6 | GLAZED CARROTS \$6 |

Please be sure to ask about our beautiful event spaces for private parties, corporate events, weddings and family functions. We are more than happy to provide you with a guided tour of the Vault and all the other venues Crop has to offer.



Consuming raw or undercooked meat or seafood may increase your risk of foodborne illness

Marcello Fadul, Executive Chef / Owner • Julian Coley, Chef • Michel Kahwagi, Award-Winning Pastry Chef