

DESSERT MENU

WAFFLES & ICE CREAM 8

HOT WAFFLES, VANILLA ICE CREAM, CARAMEL, APPLES & CRANBERRIES

CROPPER NUTTER 8

TOASTED CRÈME FRAICHE CAKE, PEANUT BUTTER MOUSSE, FLAMED FLUFF,
SALTED PEANUTS

PRETZEL UN-LOGIC 8

CHOCOLATE CREAM, CARAMEL PRETZEL CRUST, MALTED WHIPPED CREAM, PRETZEL
TUILE

TANGERINE CREAMCICLE FLOAT 6

VANILLA ICE CREAM, TANGERINE SODA, WHIPPED CREAM

SOME LIKE IT HOT 8

WARM FLOURLESS CHOCOLATE CAKE & JALAPENO ICE CREAM, LIME ZEST, MANGO
COULIS

CHEESE SELECTION 18 (FIVE) 12 (THREE)

AMISH CHEDDAR, BRIE, SMOKED BLEU, TALEGGIO & LOCAL GOAT
SERVED WITH FRUIT, OHIO HONEY AND BREAD

STEVE'S SWEET FOIE 15

SEARED FOIE GRAS, ESPRESSO BLONDIE, BLACK PEPPER & ROSEMARY CHOCOLATE

HOURS

LUNCH TUESDAY-FRIDAY 11AM-2PM

DINNER TUESDAY-SATURDAY 5PM-10:30 PM

SUNDAY SUPPER 5PM-9PM

CLOSED MONDAY

\$5 "GET CROPPED" EVERY THURSDAY 5-7PM

GIFT CERTIFICATES AVAILABLE

PRIVATE ROOMS AVAILABLE FOR PARTIES UP TO 40 PEOPLE



crop

bistro & bar 1400 west 6th street • cleveland, ohio 44113

216 696 CROP (2767)

www.cropbistro.com

LUNCH MENU

TODAY'S SOUP BOWL 5

CHERRY BOMB 8

HOT BALSAMIC POPCORN 7

ASIAN CHICKEN SALAD LETTUCE CUPS 11

CHICKEN, CASHEWS, ASIAN VINAIGRETTE

CHOPPED SALAD 7

MIXED LETTUCES, HERBS, SPICED PECANS & SHERRY VINAIGRETTE

SIMPLE CAESAR 7

ROMAINE, ROASTED RED PEPPERS, CORNBREAD CROUTONS

ADD CHICKEN, SHRIMP, SALMON OR STEAK TO ANY SALAD \$5

ADD A 1/2 CHOPPED OR CAESAR SALAD TO ANY LUNCH \$4

CROP CUBAN 10

PORK LOIN, PROSCIUTTO, PICKLES, JACK CHEESE, DIJON

PIG MAC 11

BRAISED PORK, PORK LOIN, BACON, SPECIAL SAUCE, PICKLES, ONION, LETTUCE, CHEESE

SALMON BLT 11

TASMANIAN SALMON, APPLEWOOD SMOKED BACON, TOMATO, LETTUCE, LEMON AIOLI

WILLIE BIRD SMOKED TURKEY 9

AMISH CHEDDAR, CRANBERRY CHUTNEY, HERB AIOLI, OPEN FACED CORN BREAD

CHICKEN, APPLES & CAMEMBERT 10

PARK FARMS CHICKEN BREAST, SLICED APPLES, MELTED CAMEMBERT, COARSE GRAIN AIOLI

TRUFFLED EGG SALAD SLIDERS 10

TRUFFLED EGG SALAD, PROSCIUTTO, TOASTED BUNS

DOUBLE DOUBLE LAMB SLIDERS 10

PICKLED ONIONS, BLEU CHEESE, GRAINY MUSTARD

KOBE BURGER 9

ADD CHEDDAR, SWISS OR BLEU- \$1 ADD BACON \$1

PILE OF CROP PASTA 14

DAILY FRESH FISH MKT PRICE

SAUTÉED SEASONAL VEG & RICE 11

FRESH VEG, MISO BROTH, BROWN RICE

THE PLOUGHMAN'S PLATTER 12

DAILY SELECTION OF PATE, GRILLED MEATS, ARTISAN CHEESES

CROPICANA BOWL 12

CHOICE OF SHREDDED BEEF, PORK OR GRILLED CHICKEN, BLACK BEANS, CILANTRO RICE, LETTUCE, SALSA, SOUR CREAM

MAC & BRISKET 12

CAVATAPPI, AMISH CHEDDAR, BRAISED BRISKET

DINNER MENU

WARM BALSAMIC POPCORN 7

CHERRY BOMB 8

DEVILED EGGS & HAM 8

CALAMARI WITH ROASTED TOMATO VINAIGRETTE AND GREMOLATA 10

PORK BELLY WITH SMOKY BLACK BEANS & PICKLED VEGETABLES 12

OHIO APPLE AND AMISH SMOKED CHEDDAR FLATBREAD WITH MULLED CIDER SYRUP 11

SEARED FOIE GRAS WITH GRIDDLED CHALLAH & BLACK CHERRY JAM 14

SEARED SCALLOPS, FRIED REDSKINS WITH WHITE TRUFFLE EMULSION 12

DAILY CHEESE PLATE 18 FIVE 15 THREE

BEEF SALAD WITH LOCAL GOAT CHEESE, PISTACHIOS & ORANGE VINAIGRETTE 9

MIXED GREEN SALAD WITH POACHED PEARS, CANDIED PECANS, BLEU CHEESE & SMOKED BLEU CHEESE VINAIGRETTE 8

SPINACH & ARUGULA, POACHED EGG, POMEGRANATE DRESSING, BACON CASHEW BRITTLE 10

"CROP CASSOULET" DUCK CONFIT, SAUSAGE, PORK BELLY, BEANS, CRISP CORNBREAD 25

CHERRY CHIPOTLE RIBS WITH OHIO CHEDDAR MAC & CHEESE & GREENS 24

CHICKEN FRIED PARK FARMS CHICKEN & WAFFLE WITH GREEN BEANS & BACON 23

MUSTARD CRUSTED NEW ZEALAND LAMB LOIN WITH HERB PISTOU & CAULIFLOWER MASHED 28

GRILLED HANGER STEAK WITH SMOKED SHALLOT DEMI, HORSERADISH MASHED. ROASTED FENNEL & CARROT 28

SEARED TASMANIAN SALMON WITH MOLASSES GLAZE, SWEET POTATO & APPLE HASH 27

PILE OF CROP PASTA MKT

WOODLAND MUSHROOM TARTE TATIN WITH ASIAGO ANGLAISE & TRUFFLE 23

"THAI D BOWL" SHRIMP WITH CINNAMON PAPPARDELLE, JULIENNE VEGETABLES & COCONUT GREEN CURRY 26

Split Entree Charge \$5

Parties of 8 or more will have a 20% gratuity added to the bill

Consuming raw or undercooked meats or seafood may increase your risk of food-borne illness.

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