

DESSERTS

WAFFLES & ICE CREAM 8

HOT WAFFLES, VANILLA ICE CREAM, FRESH STRAWBERRIES, MINT & BASIL,
STRAWBERRY WHITE BALSAMIC SAUCE

CROPPER NUTTER 8

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

PRETZEL UN-LOGIC 8

CHOCOLATE CREAM, 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

FRANKE FRAPPE 7

"HOT COFFEE" ICE CREAM, CHOCOLATE MOLE

SALTED CARAMEL AFFOGATO 7 ADD AMARETTO 12

VANILLA BEAN ICE CREAM, SALTED CARAMEL, HOT ESPRESSO

CHEESE SELECTION 18 (FIVE) 12 (THREE)

SERVED WITH FLATBREAD, TRUFFLE HONEY, QUINCE PASTE
ASK YOUR SERVER FOR TODAY'S CHEESES

STEVE'S SWEET FOIE 15

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

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
DAILY CHEESE PLATE 18 Five 15 Three
ASK YOUR SERVER FOR TODAY'S SELECTION

SALADS

ASIAN CHICKEN SALAD 11
5 SPICE CHICKEN, CUCUMBER, CARROT, CASHEWS, ASIAN VINAIGRETTE
SEASONAL GREENS 7
MIXED LETTUCES, HERBS, SPICED PECANS & SHERRY VINAIGRETTE
SIMPLE CAESAR 7
CHOPPED ROMAINE, ROASTED TOMATOES, CORNBREAD CROUTONS

ADD CHICKEN, SHRIMP, SALMON OR STEAK TO ANY SALAD 5
ADD A 1/2 GREEN OR CAESAR SALAD TO ANY LUNCH 4

ENTREES

PILE OF CROP PASTA 14
DAILY FRESH FISH MKT PRICE
SAUTÉED SEASONAL VEG & RICE 12
FRESH VEG, MISO BROTH, BROWN RICE
SEARED SCALLOPS WITH TOASTED ISRAELI COUSCOUS 12
RED GRAPES, SHAVED FENNEL, CUCUMBER, ARUGULA, MINTED VINAIGRETTE
CROPICANA BOWL 12
SMOKY BLACK BEANS & BACON, JACK CHEESE, CILANTRO RICE, LETTUCE, SALSA, SOUR CREAM
CHOICE OF SHREDDED BEEF, PORK OR GRILLED CHICKEN
MAC & BRISKET 12
CAVATAPPI, AMISH CHEDDAR, BRAISED BRISKET

SANDWICHES

CROQUE MADAME 11
PORK SHOULDER, AMISH SWISS, FRIED EGG, DIJON AIOLI, CRUSTY BREAD
CROP CUBAN 10
PORK LOIN, PROSCIUTTO, PICKLES, JACK CHEESE, DIJON, PRESSED
PIG MAC 11
BRAISED PORK, PORK LOIN, BACON, SPECIAL SAUCE, PICKLES, ONION, LETTUCE, CHEESE ON A
SESAME SEED CHALLAH BUN
SALMON BLT 11
SALMON, APPLEWOOD SMOKED BACON, TOMATO, ARUGULA, LEMON AIOLI, CIABATTA
WILLIE BIRD SMOKED TURKEY 9
SMOKED TURKEY, AMISH CHEDDAR, PEACH CHUTNEY, HERB AIOLI, OPEN FACED CORN BREAD
CHICKEN, APPLES & CAMEMBERT 10
PARK FARMS CHICKEN BREAST, SLICED APPLES, CAMEMBERT, COARSE GRAIN AIOLI, CIABATTA
TRUFFLED EGG SALAD SLIDERS 10
TRUFFLED EGG SALAD, OVEN DRIED PROSCIUTTO, ARUGULA
CAPRESE SANDWICH 11
TOMATOES, FRESH MOZZARELLA, BASIL, BALSAMIC, HERB AIOLI, CIABATTA
DOUBLE DOUBLE LAMB SLIDERS 10
GROUND LAMB BURGERS, PICKLED ONIONS, BLEU CHEESE, MINT, GRAINY MUSTARD
KOBÉ BURGER 9
HALF POUND BURGER, LETTUCE, TOMATO, ONION ON CHALLAH
ADD SMOKED CHEDDAR, SWISS, BLEU OR GOAT CHEESE 1
ADD BACON 1 ADD EGG 2 ADD FOIE GRAS 10

ALL BURGERS & SANDWICHES INCLUDE OUR SIDE OF THE DAY
PARTIES OF 6 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.

DINNER MENU

Warm Popcorn Buffalo or Balsamic 7
Chile Deviled Eggs, Crisp Prosciutto 9
Daily Cheese Selection 18 Five 15 Three
Cherry Bomb 8

Veggie Flatbread, Smoked Amish Cheddar, Pickled Scallions, Spinach, Pico, Avocado 11
Braised Pork Belly, Fried Pickles, Greek Yogurt 12
Hudson Valley Foie Gras, Fresh Blackberry Gastrique, Challah, White Truffle Honey 14
“Tobacco” Calamari, Gremolata, Lemon Basil Aioli 10
Seared Nantucket Scallops, Fresh Corn & Sun Dried Tomato Sauce, Crisp Polenta 12

Roasted Beets, Watercress, Cucumber, Fresh Horseradish, Crème Fraiche Dressing 9
Local Mixed Greens, Berries, Amish Baby Swiss, Vanilla Balsamic 8
Grilled Endive, Asparagus, Chopped Egg, Prosciutto, Honey Lemon Mint Vinaigrette 10

Chicken Fried Park Farms Chicken & Waffle, Maple Demi, Okra 23
Seared Ribeye, Salsa Verde, Smoked Onion Potato Salad, Baked Tomato 28
New Zealand Lamb Loin Nicoise, Green Beans, Olives, Capers, Tomato Vinaigrette 28
Cherry Chipotle Ribs, Smoked Amish Cheddar Mac & Cheese, Market Slaw 24

Pile of Crop Pasta MKT

Pan Seared Yellow Fin Tuna, Heirloom Tomato Salad, Quinoa 27
Goat Cheese Ravioli, Grilled Ratatouille, Herb Pistou 26
Grilled Shrimp & PEI Mussels, Fava Beans, Saffron Tomato Brodo, Crusty Bread 26
Grilled Tasmanian Salmon, Minted Cucumber Fennel & Watermelon Salad, Rice Raft 28

Split Entree Charge \$5

Parties of 6 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.

www.cropbistro.com