

# CROP BISTRO

## *Appetizers*

### Shrimp Tempura

Crisp tiger shrimp with napa cabbage slaw and spicy plum sauce

15

### Deviled Eggs

Chive Champagne aioli with salmon roe

3 for 5 6 for 8

### Merguez Meatballs

Lamb meatballs served over braised lentils, romesco sauce, topped with aged manchego cheese

12

### Fig & Goat Cheese

Macerated fig jam whipped goat cheese with toasted pistachio

12

### Maryland Blue Crab Cakes

A Chesapeake Bay inspired jumbo lump crab cake served with preserved lemon aioli

12

## *Salads*

### Cesar

Traditional garlic dressing ciabatta croutons parmigiana crisps and romaine hearts

10

### Winter Crop Apple

Winter greens pickled apple and shallots lemon tahini vinaigrette

10

### Roast Beet

Ruby and golden beets with whipped chevre, baby kale and pistachios with a pear vinaigrette

10



# Mains

## Boneless Beef Short Rib

Braised beef short rib, roasted garlic mashed potato served with wild mushrooms and red wine demiglace  
35

## Faroe Island Salmon

Pan seared salmon filet, winter vegetable hash with a tarragon champagne butter sauce  
32

## Braised Lamb Shank

Roast lamb shank served over cassoulet white bean stew  
32

## Chicken Francaise

Sauteed organic chicken scallopine served over confit potatoes and haricot vert in a lemon white wine sauce  
28

## Berkshire Pork

Grilled rib steak, smoked cauliflower pureé, pancetta brussels sprouts with cider demi glace  
30

## Shrimp & Scallops

Seared shrimp and sea scallops, braised spinach with a lemon butter sauce served over lobster grits  
35

## Surf & Turf

Grilled 8 oz. filet mignon with 7 oz. broiled lobster tail whipped potatoes and haricot vert  
55    add stuffing 6

## Mushroom Tortellini

Roast wild mushroom and cheese filled pasta in a sage béchamel sauce  
24

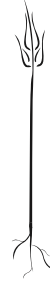
# Sides

winter vegetable hash 6

lobster grits 9

haricot vert 5

whipped garlic potato 7



We take great pride in crafting each dish with very specific combinations of flavors and textures, please refrain from requesting substitutions unless for specific food allergens or dietary restrictions.

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

We thank you for trusting our culinary experience

Executive Chef Thomas Szoradi Jr