

CROP BISTRO

Special Valentine's Menu

Appetizers

Shrimp Tempura

Crisp tiger shrimp with napa cabbage slaw and Korean barbeque

15

Deviled Eggs

Chive Champagne aioli with salmon roe

3 for 5 6 for 8

Merguez Meatballs

Lamb meatballs served over braised lentils 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

Caesar

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 topped with a tarragon champagne butter sauce

32

Braised Lamb Shank

Roast Lamb Shanks served over Cassoulet (White Beans Stew)

32

Chicken Francaise

Sautéed organic chicken scaloppini served over confit potatoes and haricot vert in a lemon white wine sauce

28

Shrimp & Scallops

Seared shrimp and sea scallops, braised spinach, capers 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 goat cheese filled pasta in a sherry cream 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