

starters:

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| House Marinated Olives | 8 |
| manchego cheese, extra virgin olive oil & julienne peppadew peppers | |
| Fusion Hummus | 8 |
| chickpea and cannellini bean, spanish paprika, sriracha, warm pita | |
| Shrimp and Watermelon Ceviche | 11 |
| citrus-marinated shrimp, watermelon, cilantro, onion and cucumber pico | |
| Roasted Yukon Gold Potatoes | 9 |
| herb-roasted potatoes, pancetta glaze, gorgonzola, roasted garlic aioli | |
| Meat & Cheese | 13 |
| imported meats & cheeses with dried fruits, fresh grapes & cracked pepper crostini | |
| Maryland Lump Crab Cakes | 13* |
| grain mustard, marinated shallot remoulade | |
| Prince Edward Island Mussels | 11* |
| steamed mussels, traditional brodetto sauce, shaved fennel, ciabatta | |

spoon & fork: add grilled chicken \$2 or seared shrimp \$3

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| Soup du jour prepared fresh daily | 5.50 |
| Arugula Citrus | 8 |
| arugula, orange segments, pine nuts, goat cheese, citrus basil vinaigrette | |
| Chef Caesar | 8 |
| crisp romaine hearts, shaved pecorino, rustic croutons, shaved red onion | |
| Ensalada Verde | 8 |
| field greens, red onion, prosciutto, roma tomato, pecorino romano, tangy raspberry vinaigrette | |

small plates:

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| Smoked Boneless Pork Chop | 16 |
| mashed yukon gold potatoes, fried apple chutney, cranberry compote | |
| New Zealand Lamb Chops | 17 |
| long grain wild rice, broccoli rapini, balsamic reduction | |
| Lemon Thyme Chicken | 19 |
| marinated chicken breast, parmesan crisp, wild mushroom risotto, & garden-fresh green beans | |
| Caramelized Sea Scallops | 19 |
| asparagus & roasted pepper mé lange, cauliflower puree, parsley coulis | |
| Center Cut Ribeye | 18 |
| roasted baby red potatoes, gorgonzola butter, asparagus, black and white sauce | |
| Surf and Turf | 28 |
| ribeye with two jumbo sea scallops, yukon gold mashed potatoes, roast asparagus | |

with your hands: + chips, mixed greens, or veggie of the day

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| P. B. L. T. | 9 |
| prosciutto, applewood smoked bacon, romaine, tomato, garlic aioli on wheat | |
| Kansas City Dip | 9.50 |
| slow-roasted prime rib, fontina, caramelized onion, with bully! porter au jus | |
| Grilled Cheese Panini | 8 |
| brie, smoked mozzarella, oven-dried tomatoes, basil pesto, ciabatta | |
| The Italian | 9 |
| fine italian meats, smoked mozzarella, peppadew peppers, garlic aioli | |
| Portabello Panini | 8 |
| marinated portabello, spinach, red onion, roasted pepper aioli, provolone | |
| Sweet Chile Pork | 9 |
| braised pork shoulder, sweet chile glaze, straw-cut apples, provolone | |
| Chicken BLT | 9 |
| grilled chicken breast, applewood smoked bacon, romaine, tomatoes & roasted garlic aioli | |

flatbread pizza:

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| Margherita | hand crushed plum tomato sauce, fresh mozzarella, basil | 9 |
| Chicken Pesto | basil pesto, goat chesse, roasted chicken, peppadew | 11 |
| The World Famous | tomato sauce, chorizo cantimpalo, fresh mozzarella | 10 |
| Prosciutto | prosciutto, pancetta, red sauce, broccoli, thyme, red onion | 10 |
| Tremezzo | fontina, marinated artichokes, baby spinach, marinated shallots | 11 |

bruschettas: choose four

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| Brie, apple, balsamic cream, candied pecans |
| Smoked salmon, cream cheese, sliced almonds |
| Red grape, gorgonzola, port wine reduction |
| Goat cheese, citrus cranberry compote, browned butter |
| Genoa salami, peppadew, fresh basil |
| Oven-dried tomato, smoked mozzarella, basil pesto |
| Prosciutto, roasted garlic, romesco |
| Citrus-marinated shrimp, white bean, roasted garlic |
| Garpaccio of beef, porcini cr è me, capers, micro greens |
| Goat cheese, fig, pistachio |

last drop

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| milk and cookies | fresh baked with a glass of ice-cold milk | 5 |
| cr è me brulee | daily flavors, toasted organic sugar | 6 |
| tropical-fusion mousse cake* | rum pineapple, passionfruit & coconut mousse | 6.50 |
| chocolate tart* | chocolate sweetbread tart, chocolate cream, salted caramel | 7 |

*courtesy of bloom baking co. ©

“thanks”

the drop would like to thank the following local purveyors for providing us with the freshest quality products available:



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