

CRU CELLARS

Firsts

Buffalo Oyster 12

house-made buffalo sauce, goat cheese ranch

Romesco Mussels 14

red pepper, PEI mussels, almond, scallion (GF)

Seared Tuna 15

radish, turnip, kale, boquerones (GF)

Fig & Prosciutto Flatbread 14

fig jam, prosciutto, blue cheese, arugula

Blackened Octopus 16

lemon mustard aioli, fennel & olive salad (GF)

BBQ Shrimp Flatbread 14

Poached shrimp, char siu, cumin & lime coleslaw

Toasted Ravioli 10

merguez sausage, pecorino, arrabiata

Pork Belly 14

Char siu, bok choy, black trumpet mushroom

Shrimp & Chorizo Dumplings 15

jalapeno dashi, basil

Executive Chef: Brad Sobo, is open to halloween costume ideas

Plates

Crab Pasta 17

lump crab, corn, tomato, pistachio, tarragon

Hanger Steak 23

mole rub, patatas bravas, blistered sweet corn (GF)

Pork Belly Reuben 14

pastrami pork belly, rye, 1000 island, sauerkraut, fries

Chicken & Dumplings 17

baby carrots, duck fat dumplings

Pulled Pork Dinner 18

house-smoked pork with spiced honey glaze, corn fritters & kale chips

Cru Burger 15

karst cheese, arugula, tomato, pickled red onion, Brioche, fries

Duck Confit 17

onion soubise, fig jam, fennel straws

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition

Vegetables & Grains

Tomato "Benedict" 12

vine-ripened tomato, pecorino, fresh basil, balsamic (GF)

Cru Salad 9

spinach, candied walnut, tomato, feta, mustard-lemon dressing (GF)
(add grilled chicken +6/shrimp +8)

Roasted Baby Carrot 10

ginger, miso, basil chimichurri, macadamia

Corn Fritters 8

sweet corn, spiced honey mustard

Roasted Brussels Sprouts 14

smoked mushroom 'sausage', taleggio fondue (GF)

Wild Mushroom Flatbread 11

pecorino, chevre, walnut pesto

Truffle Mac n' Cheese 9

gouda, parmesan, sottocenere cheese

Cauliflower & Leek Soup 8

golden raisin and red pepper relish, lime (GF)

20% gratuity may be added to parties of 6 or more