

# CRU

## CELLARS



### Firsts

#### Spring Crudite 14

fava, english pea, radish, salmon, pomegranate (GF)

#### Sherry Cured Tuna 15

Tomato, ancho chili, crispy shallot (GF)

#### Fig & Prosciutto Flatbread 14

fig jam, prosciutto, blue cheese, arugula

#### Blackened Octopus 16

lemon mustard aioli, fennel & olive salad (GF)

#### Sweet & Spicy Crab 11

cocktail crab claws, yangnyeom sauce, scallion, sesame, tempura crunch

#### Phad Thai Shrimp & Pea Soup 15

coconut, lemongrass, bean sprout, peanut (GF)

#### Toasted Ravioli 10

merguez sausage, pecorino, arrabbiata

Executive Chef: Brad Sobo, my son is also named Bort

### Plates

#### Roasted Cobia 19

eggplant, tomato, romesco, wild spring onion (GF)

#### Black Trumpet Roasted Chicken 21

shitake mushroom, black garlic rice, brussels sprouts kimchi

#### Pulled Pork Dinner 18

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

#### Hanger Steak 23

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

#### 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

#### Roasted Baby Carrot 10

ginger, miso, basil chimichurri, macadamia (GF)

#### Apple & Beet Salad 11

fuji apple, cider vinaigrette, frisee, pecorino, crispy prosciutto (GF)

#### Spinach & Artichoke Tagliatelle 14

goat cheese, lemon, confit tomato

#### Corn Fritters 8

sweet corn, spiced honey mustard

#### Roasted Brussels Sprouts 14

mushroom 'sausage', taleggio fondue (GF)

#### Cru Salad 9

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

#### Wild Mushroom Flatbread 11

pecorino, chevre, walnut pesto

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