



## Small

### **Catalan Calamari** 12

saffron aioli, castelvetro olive, preserved mushroom

### **Phad Thai Gnocchi** 14

coconut, shitake, bean sprout, peanut, basil

### **Apple & Beet Salad (GF)** 11

fuji apple, cider vinaigrette, frisee, pecorino, crispy prosciutto

### **Toasted Ravioli** 10

merguez sausage, pecorino, arrabbiata

### **Fig & Prosciutto Flatbread** 14

fig jam, prosciutto, blue cheese, arugula

### **Blackened Octopus (GF)** 16

lemon mustard aioli, fennel & olive salad

### **Roasted Baby Carrot (GF)** 10

ginger, miso, basil chimichurri, macadamia

### **Wild Mushroom Flatbread** 11

pecorino, chevre, walnut pesto

### **Cru Salad (GF)** 9

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

## Large

### **Black Trumpet Roasted Chicken** 21

shitake mushroom, black garlic rice, brussels sprouts kimchi

### **Spinach & Artichoke Tagliatelle** 16

goat cheese, lemon, confit tomato

### **Pan Seared Snapper** 18

sambal quinoa, spinach, golden raisin, red pepper, sake-lime beurre blanc

### **Cru Burger** 15

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

### **Hanger Steak (GF)** 23

mole rub, patatas bravas, blistered corn

Executive Chef: Brad Sobo

## Farmer's Platters

Choose any of the following cheeses, cured meats, or bites.

One 6 three 17 chef's selection 20  
five 24 seven 32

*cheeses and meats served with house-made strawberry & basil jam, candied pecans and whole grain mustard*

## Cow

**Brillat-Savarain** mild, creamy, earthy

**Sottocenere** semi-firm, black truffle

**Reypenaar Gouda** firm, nutty, crystalline

**Thomasville Tomme** sweet, semi-firm

**Comte** firm, earthy, slightly sweet

**Karst** gruyere & cheddar blend, cave aged

## Goat

**Humboldt Fog** cake-like, herbs and citrus

**Bonne Bouche** ash-ripened, soft, creamy

**Crotin** soft, floral, lemon, refreshing

## Sheep

**Idiazabal** semi-firm, smoked, buttery

**Pecorino Toscano** hard, salty, herby

**Manchego** balanced, sweet, salty, nutty

## Blue

**Cambazola Black** "blue brie," creamy

**St. Pete Select** complex, sharp, mild spice

## Meats & Bites

**Chorizo** paprika and spice

**Olives** castelvetro and oil-cured olives

**Smoked Salmon** house-smoked, paprika, nutmeg, coriander

**Calabrese** spicy and sweet

**Speck** American smoked prosciutto

**Duck Rilette** duck confit, truffle,

**Fried Almonds** house bacon, ancho

**Finocchiona Salami** dry salami, fennel

20% gratuity may be added to parties of 6 or more  
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition*