



Small

Crispy Calamari 12

Pickled peppers & cauliflower, arrabbiata

Roasted Beet Salad (GF) 11

Arugula, chevre, pepitas, squash blossom crisps & maple cider vinaigrette

Cheese Curds 10

Fried, with goat cheese ranch

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

Bucatini Carbonara 16

egg yolk, pecorino, crispy prosciutto

Spinach & Artichoke Tagliatelle 16

goat cheese, lemon, confit tomato

Cru Burger 15

karst cheese, arugula, tomato, pickled red onion, house-made pretzel bun, fries
(truffle fries +\$2)

Hanger Steak (GF) 23

mole rub, patatas bravas, blistered corn

Maple Glazed Duck Confit (GF) 21

Pommes pruee, crispy mushroom, maple glaze

Executive Chef: Brad Sobo

Chef de Cuisine: Sloane Wilkins

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

Reypenear 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