

# CRU CELLARS

## Small

### **Tuna Tartare** 12

soy, siracha, crispy wonton, togarashi

### **Roasted Beet Salad (GF)** 11

mixed greens, chevre, pepitas, fennel, balsamic vinaigrette

### **Cheese Curds** 10

white cheddar, roasted jalapeño 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

mixed greens, crispy chickpeas, carrots, tomatoes, radish, egg, speck  
(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, greens, tomato, pickled red onion, house-made pretzel bun, fries  
(truffle fries +\$2)

### **Steak Frites (GF)** 26

filet mignon, fries, house béarnaise

### **Maple Glazed Duck Confit (GF)** 21

sweet potato, crispy kale, maple glaze

## 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-Savarin** mild, creamy, earthy

**Sottocenere** semi-firm, black truffle

**Reypenear Gouda** firm, nutty, crystalline

**Thomasville Tomme** sweet, semi-firm

**Tête de Moine** semi-firm, earthy

**Comte** firm, earthy, slightly sweet

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

## Goat

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

**Cambozola 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

Executive Chef: Sloane Wilkins

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*