



## Small

### **Tuna Tartare 12**

soy, siracha, crispy wonton, togarashi

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

mixed greens, chevre, pepitas, fennel, sweet potato, balsamic vinaigrette

### **Cheese Curds 10**

white cheddar, roasted jalapeño ranch

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

fig jam, prosciutto, blue cheese, mixed greens

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

ginger, miso, basil chimichurri, macadamia

### **Wild Mushroom Flatbread 11**

pecorino, chevre, walnut pesto

### **Cru Salad (GF) 10**

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

### **Seared Octopus 18**

parsnip & citrus salad, ginger scallion relish

### **Cru Burger 15**

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

### **Steak Frites 26**

filet mignon, fries, house béarnaise  
(truffle fries +\$2)

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

sweet potato, crispy kale, maple glaze, fennel mostarda

Executive Chef: Sloane Wilkins

## Farmer's Platters

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

**Boxcar Cottonbell** velvety, mushroom, ripe

**Sottocenere** semi-firm, black truffle

**Cumberland Tomme** mushroom, macadamia

**Beecher's Flagship RSV Cheddar** dry aged, complex

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

**Tête de Moine** semi-firm, earthy

**Comte** firm, earthy, slightly sweet

**San Joaquin Gold** earth, caramel, salt

**Reypenaar Gouda** firm, nutty, crystalline

### Goat

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

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

**Laura Chenel Tomme** complex, crystalline, savory

### Sheep

**Ossau-Iraty** semi-firm, buttery, floral, grass

**Pecorino Toscano** hard, salty, herby

### Blend

**Goat Lady Snow Camp** buttery & bright

**Campo de Montalbán** Manchego-like, salty, nutty

### Blue

**Cambozola Black** "blue brie", creamy

**Rogue Organic Blue** bright, floral, mellow

**Point Reyes Bay Blue** spice, earthy, robust

### Meats & Bites

**Finocchiona Salami** dry salami, fennel

**Spotted Trotter Rosette de Lyon** complex, spice

**Chorizo** paprika and spice

**Speck** American smoked prosciutto

**Surry Farms Country Ham** rich, salty, silky + \$2

**House-Smoked Salmon** paprika, nutmeg, coriander

**Duck Rillete** duck confit, truffle

**Fried Almonds** house bacon, ancho

**Olives** castelvetrano

#### *Extras*

Honey .50

Fig Jam .75

Cornichons .50

Fennel Mostarda .50

Bread and Butter 5

Cacio e Pepe Popcorn 4

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*