



Small

Tuna Tartare 12

soy, siracha, crispy wonton, togarashi

Pear & Poppy Salad (GF) 11

mixed greens, feta, pear, crispy kale, celery, cranberries, buttermilk poppy seed dressing

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, prosciutto
(add grilled chicken +6/shrimp +8)

Large

Bucatini Carbonara 16

egg yolk, pecorino, crispy prosciutto

Chef's Pasta 17

always changing

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 27

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

Glazed Duck Confit (GF) 21

polenta cake, seared brussels sprouts, fennel mostarda

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

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

Reypenear Gouda firm, nutty, crystalline

Goat

Crotin soft, floral, lemon, refreshing

Humboldt Fog cake-like, herbs, citrus

Van Kaas Gouda mild, tangy, semi-firm

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

Prosciutto di Parma aged 36 months

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 castelvetro

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*

Executive Chef: Sloane Wilkins