

BUILD YOUR OWN CHEESE FLIGHT

rustic bread, fruits, honey comb & fig jam

THREE CHEESE OPTION 24 | FOUR CHEESE OPTION 28

add prosciutto 6 | add soppressata 5

Manchego, Spain (sheep)

1 yr aged + zesty exuberance + firm + dry

Pecorino Tartufo, Italy (sheep)

black truffle + a chorus of butter & salt

Humboldt Fog, Cypress Grove, CA (goat)

creamy + luscious + center ribbon of ash

Robiola, Piedmont, Italy (cow, sheep)

soft ripened + buttery + hints of mushroom

Clothbound Cheddar, Jasper Hill, VT (cow)

robust flavor + sweet & nutty body

Aged Gouda, Netherlands (cow)

full bodied + hint of butterscotch

La Tur, Italy (goat + sheep + cow)

bloomy rind + rich earthiness + full flavored

Nancy's Camembert, Old Chatham, NY (sheep + cow)

creamy + soft ripened + buttery

CHARCUTERIE BOARD | 26

*prosciutto + capicola + soppressata + manchego cheese + laura chenal goat cheese
roman-style artichokes + gherkins + whole grain mustard*

TASTE & SHARE

TOMATO BASIL SOUP | 7

torn basil + parmesan

WAGYU MEATBALLS | 17

*san marzano tomato-basil sauce
herb ricotta + reggiano + rustic bread*

EDAMAME HUMMUS | 13

herb flatbread + english cucumber + evo

GOAT CHEESE BEIGNET | 13

goat cheese + honey + cracked pepper

FRITTO MISTO | 18

*Point Judith (USA) calamari
shrimp + spicy san marzano marinara*

GOLDEN & CANDY STRIPE

BEET SALAD | 15

*petit green beans + evoo
herbed goat cheese*

BURRATA & ROASTED TOMATOES | 14

pistachio + evoo + rustic bread

SHRIMP POTSTICKERS | 17

fresno chilies + sweet chile ponzu

BEVERAGES

PANNA | 8

PELLEGRINO | 8

PASSION FRUIT MANGO TEA | 3

COKE, DIET COKE, SPRITE | 3.50

FRENCH PRESS COFFEE & DECAF | 4



STONE FIRED PIZZA

MARGHERITA | 17

tomato sauce + basil + fior di latte

THE BUTCHER | 19

*fresh mozzarella + prosciutto + capicola + soppressata
san marzano pizza sauce + oregano*

PEAR & GORGONZOLA | 18

d'anjou pear + caramelized onion + basil + honey + parmesan

SANDWICHES & MAINS

GRILLED CHEESE & TOMATO BASIL SOUP | 15

talleggio cheese panini + white truffle oil

COBB SALAD | 17

*grilled chicken + avocado + prosciutto + potatoes
heirloom tomato + soft egg + gorgonzola vinaigrette*

CAESAR SALAD | 17

*baby romaine + caesar dressing + parmesan cheese + paesano croutons
(grilled chicken or fried shrimp)*

* NAPA BURGER | 16

*fig jam + caramelized onion + humboldt fog
arugula + roast tomato + french fries*

CRISPY CHICKEN SANDWICH | 16

buttermilk fried chicken + fontina + cabbage slaw + tomato + fries

**THESE MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED,
THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY,
SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.*

let's do BRUNCH

FROM THE BAR

GLASS | 6 | CARAFE | 24

CRÚ MIMOSA	BLOOD PEACH BELLINI	BELLINI CIPRIANI
<i>ruffino prosecco</i>	<i>moscato d'asti</i>	<i>ruffino prosecco</i>
<i>grovestand orange</i>	<i>blood peach purée + lemon</i>	<i>white peach purée</i>

CRÚ SPRITZ

martini & rossi fiero
prosecco + orange wheel | 12

CRÚ FAVORITES

AVOCADO TOAST | 12
heirloom cherry tomatoes + evoo

* CRÚ CRAB CAKE BENEDICT | 19
baby spinach + poached eggs + fresh herb hollandaise
rosemary yukon potatoes

* STEAK & EGGS | 21
Allen Brothers Prime NY Strip
soft scrambled eggs + rosemary yukon potatoes

BRAISED SHORT RIB & EGGS | 16
roasted peppers+ onions + yukon potatoes
blistered shishitos + sunny eggs



TASTE & SHARE

WAGYU MEATBALLS | 17
*san marzano tomato basil sauce
herb ricotta + reggiano + rustic bread*

GOLDEN & CANDY STRIPE BEET SALAD | 15
*petit green beans + evoo
herbed goat cheese*

GOAT CHEESE BEIGNETS | 14
goat cheese + honey + cracked pepper

CRÚ SHAKING BEEF | 16
beef tenderloin + ginger soy glaze

BURRATA & ROASTED TOMATOES | 14
pistachio + evoo + rustic bread

LITTLE GEM CAESAR SALAD | 13
caesar dressing + parmesan cheese + croutons

MEDITERRANEAN FLATBREAD | 16
*goat cheese + artichokes + olives
roasted peppers + tomatoes*

SHRIMP POTSTICKERS | 17
fresno chilies + sweet chile ponzu

NEW ZEALAND LAMB LOLLIPOPS | 17
pistachio pesto

EDAMAME HUMMUS | 13
herb flatbread + english cucumber + evoo

FRITTO MISTO | 18
*Point Judith (USA) calamari + shrimp
spicy san marzano marinara*

GRILLED CHEESE & TOMATO SOUP | 15
talleggio cheese panini + white truffle oil

CHARCUTERIE BOARD | 26

*prosciutto + capicola + soppressata + manchego cheese + laura chenel goat cheese
roman-style artichokes + gherkins + whole grain mustard*

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FOUR CHEESE OPTION 28

add soppressata 5

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STONE FIRED PIZZA

MARGHERITA | 18
*san marzano pizza sauce + whole basil + fior di latte
add wagyu meatballs | 5*

THE BUTCHER | 20
*fresh mozzarella + prosciutto + capicola
soppressata + san marzano pizza sauce + oregano
add wagyu meatballs | 5*

PEAR & GORGONZOLA | 19
*d'anjou pear + caramelized onion
basil + honey + parmesan*

FAVORITES

CAST IRON SEARED PRIME BISTRO STEAK | 36
truffle potato gratin + petit green beans

CAST IRON SEARED JUMBO SHRIMP | 32
*red argentine shrimp + spinach parmesan risotto
heirloom tomato butter sauce*

HERB ROASTED SALMON | 30
*petit green beans + campari tomato
lemon dill butter*

CHICKEN ALLA FRANCESE | 24
spicy garlicky broccolini + lemon herb sauce

CHOCOLATE FONDUE FOR TWO

toasted poundcake + marshmallows + strawberries + bananas brûlée + pineapple | 24

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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FOOD & WINE BAR

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MONDAY - FRIDAY

3:00 - 5:30 PM

BAR & PATIO

FOOD HAPPY HOUR IS HERE!

GOAT CHEESE BEIGNET | 11
honey + cracked pepper

WAGYU MEATBALLS | 14
*san marzano tomato sauce
reggiano + rustic bread*

MARGHERITA PIZZA | 15
tomato sauce + torn basil + fior di latte

MEDITERRANEAN FLATBREAD | 13
*goat cheese + artichokes + olives
roasted peppers + tomatoes*

CHICKEN PICCATA
LETTUCE WRAPS | 11
little gem + lemon parsley sauce

FRITTO MISTO | 15
*Point Judith (USA) calamari + shrimp
spicy fresno chile sauce*

EDAMAME HUMMUS | 10
herb flatbread + english cucumber + evo

SOMM WINE PICKS

WHITE | 9 glass

RED | 9 glass



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