



Specialty Cru Plates

includes one side

Sliced and Grilled Hand-rolled Meatloaf - Stuffed with prosciutto ham and muenster cheese topped with Marsala mushroom sauce 14

IPA Patty Melt – Our 8-ounce burger marinated in Goose Island IPA beer on grilled sourdough with cheddar cheese caramelized onions, maple cured bacon and a fig compote 12

Shrimp and Grits – Cheesy grits with bacon sautéed skewered Cajun shrimp & topped with a sunny side egg 20

Chicken Pot Pie – Our original bacon, jalapeno infused cornbread muffin with a rich chunky chicken filling topped with mozz cheese! 15

Brisket Risotto – In house 12-hour slow roasted Angus Beef brisket in a sherry sauce over parmesan risotto 18

Port Wine Glazed Steak - 10 ounce Choice NY Strip cooked to your desired temp with grilled shrooms and onions & finished with the glaze 21

Jumbo Lump Crab Cake - House made 6 oz. jumbo lump crab cake, sautéed, lemon wedge and side of Cru remoulade and chimichurri sauce 19

Buffalo Chick Pea Sliders (Vegetarian) – served on a grilled bun topped with lettuce and tomato and a rich chucky bleu cheese sauce 11

Cod Tacos – Seared spiced cod served with diced tomatoes, sliced red onion and our Spiced Chimichurri Cream Sauce 14

Sides

Side Salad – Romaine blend greens, diced tomatoes, cukes and carrots; your choice of ranch dressing or apple cider vinaigrette dressing 5

Loaded Hash Browns – Shredded potatoes sautéed with onions, green & red peppers and shrooms 4
Add ched/jack cheese 5

Veg Du Jour – Chef’s selection of the day 4

Beer Cheese Mac & Chz – Al dente shells in our beer cheese and caramelized onion topped with crispy jalapeño crumble 5

Smashed Red Potatoes – Chunky smashed with a hint of roasted garlic and fresh horseradish 4



Appetizers

Flavored Popcorn 5

Chef's Cheese Board of the Day – Chef's Choice, ask your server for today's selection Varies

Pork Belly Skewers – Seared pork belly on skewers with red bell peppers and red onion finished in a spicy siracha sauce 10

Baked Brie - Hand wrapped triple cream brie, slow cooked to perfection; served with mango chutney & crackers 9

Spinach and Artichoke Dip – Hot and creamy topped with shaved parmesan cheese served with tortillas chips 8

Portabella Caps - 2 jumbo caps filled with our sausage, cheese, tomato stuffing; topped with mozzarella 8

Tomato Caprese Salad - Hand sliced tomatoes, fresh basil and slices of fresh mozzarella, finished with balsamic reduction and extra virgin olive oil 8

Sweet Dreams – Handmade puff pastry pillows filled with sweet fig and goat cheese then baked to a perfect golden brown 9

Meatballs in Cru's Savory Red Sauce – a Cru favorite served with crostini. Perfect with a nice red wine 9

NY Style Thin Crust Pizza

The dough is house made, thin and crispy and topped with Cru's savory red sauce. Comes in a 14" pie for two or more friends!

Margarita – Light sauce, fresh mozzarella slices, fresh basil leaves, tomato slices and garlic 14

Classic Cheese – Sauce and cheese 12

Pizza Du Jour – Chef 's Pizza of the Day

Toppings:

Meats: Pepperoni, Sausage, Meatballs, Chicken, Bacon, Shrimp, Smoked Salmon, Beef Brisket, Prosciutto, 3ea

Veggies: Onions, Mushrooms, Green Peppers, Red Peppers, Broccoli, Capers, Diced tomatoes, Spinach, Red onion, Diced Garlic, Fresh Basil Leaves, Jalapenos, Kalamata Olives, Sunny Side Fried Egg 1ea

Cheeses: Cheddar Jack Cheese, Fresh Mozzarella, Goat Cheese

Sauces: Pesto, Buffalo, Balsamic Glaze, BBQ Sauce

Pizza by the Slice

Slice Cheese Pizza 4

add a meat topping 1

add a veggie topping .50