

## SALADS

ADD ONS: Scallops Filet Salmon Shrimp Chicken

**Shrimp and Crab Bisque** 4/6      **Soup of the Day** 4/6

**Cru Wedge** – grape tomato, red onion, applewood bacon, cornbread crouton, blue cheese dressing, balsamic reduction 8

**Chicken Cherry Salad** – mixed greens, grilled chicken, almonds, applewood bacon, dried cherry, parmesan, honey-dijon vinaigrette 12 (gf)

**Artichoke Salad** – artichoke hearts, feta, red onion, kalamata olive, cucumber, arugula, tarragon vinaigrette 10 (gf)

\***Caesar Salad** – romaine, grape tomato, parmesan, crostini, house Caesar 7

\***The Tower** – boiled shrimp, lump crab, pico de gallo, avocado, romaine, honey chipotle dressing, chili oil 19

## SMALL PLATES

\***Scallop BLT** – seared scallops, Benton's bacon tomato cream, arugula, toasted baguette 19

**Chicken and Waffle** – Knoxville hot chicken or fried chicken, waffle, whipped sorghum butter, apple bacon gastrique 12

**Crab Dip** – lump crab dip, crostini 10

**Baked Artichoke Dip** – buttered panko, crostini 7 (v)

\* **Wasabi Crusted Tuna** – arugula, cucumber, grape tomato, soy reduction 18 (gf)

**Baked Brie** – hazelnut strudel or hot pepper jam, water cracker, tarragon grape 15 (v)

**Nama Fish Taco** – panko whitefish, spicy mayo, chimichurri, Asian slaw, pico de gallo, lime, served with fries 12

**Korean BBQ Shrimp Skewer** – grilled shrimp, Asian slaw, Korean bbq sauce 14 (gf)

**Cornbread and Pimento Cheese** – southern cornbread, pimento cheese, green onion 8 (v)

**Cheese Plate** – assorted cheeses, fruit jam, crostini, almond, tapenade, tarragon grape 18 (v)

**Hummus** – roasted red pepper hummus, olive tapenade, cucumber, feta, naan bread 7 (v)

**Stuffed Mushrooms** – chimichurri marinated portabella, red pepper cilantro quinoa, sweet chili sauce 8 (gf) (vg)

## SLIDERS AND BURGERS

All served with fries – sweet potato fries add 2

\***Tenderloin Sliders** – two mini beef tenderloin sliders, mushroom confit, boursin cheese 15

\***Americana Sliders** – two mini angus burgers, applewood bacon, grilled red onion, smoked cheddar, garlic aioli 11

**Chicken Club Sliders** – two mini chicken sliders, provolone, applewood bacon, tomato, basil pesto, sundried tomato aioli 12

\***Americana Burger** – angus beef, smoked cheddar, applewood bacon, garlic aioli, grilled red onion, tomato, mixed greens 12

**Chicken Club** – grilled chicken, applewood bacon, sundried tomato aioli, provolone, basil pesto, mixed greens, tomato 12

\***Black and Bleu** – blackened angus beef, caramelized onion, blue cheese crumbles, mixed greens, tomato 12

## NAMA SUSHI

\* **Soy Joy** – spicy tuna, seared albacore, cucumber, tempura crunchies, soy paper, eel sauce, wasabi aioli, fantasy sauce, scallion 16

\* **Crazy Tuna** – spicy tuna, cucumber, topped with seared albacore, avocado, ponzu and scallion 17

\***Sweet Ahi Diablo** – spicy tuna, cucumber, mango, topped with tuna, avocado and, sweet chili sauce 17

## BISTRO PIZZAS

**Pepperoni** – marinara, basil pesto, kalamata olive, provolone, parmesan 10

**Wild Mushroom** – roasted garlic oil, thyme, caramelized onion, mozzarella, goat cheese 9 (v)

**Margherita** – roasted garlic oil, parmesan, provolone, mozzarella, buffalo mozzarella, roma tomato, basil 9 (v)

**Filet and Bleu** – garlic oil, beef tenderloin, caramelized onion, bleu cheese, arugula, balsamic reduction 13

**Chicken Bacon Ranch** – house ranch, grilled chicken, Benton's bacon, mozzarella, parmesan, provolone 12

\*ADVISORY: SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## ENTRÉES

ADD ONS: Scallops Salmon Shrimp Chicken Lobster Tail

Add cup of soup 3 or wedge salad 5

**Shrimp & Grits**– smoked cheddar stone ground grits, Benton's bacon, mushroom confit, red onion, tomato-poblano demi 19

\***Grilled Salmon** – roasted brussels sprouts, grape tomato, blue crab butter 19 (gf)

**Bacon Wrapped Stuffed Chicken** – boursin stuffed chicken breast, mashed potato, sautéed spinach, mushroom cream sauce 22

**Korean BBQ Pork Tenderloin** – steamed rice, house kimchi, Korean bbq sauce, puffed rice 16

**Dijon Pork Tenderloin** – roasted new potatoes, sautéed spinach, pommery mustard cream sauce 16 (gf)

\***Cru Filet Mignon** – beef tenderloin, roasted new potatoes, asparagus, merlot demi 6oz 27 9oz 35 (gf)

\***Petite Filet** – 4 oz beef tenderloin, blue cheese crumble, asparagus, grape tomato, balsamic reduction 19

**Mediterranean Chicken Pasta** – grilled chicken, grape tomato, roasted red pepper, kalamata olive, capers, olive oil, feta, with your choice of linguine or gluten free penne pasta 17

**Wild Mushroom & Pesto Pasta** – wild mushroom, spinach, tomato, artichoke heart, walnut basil pesto, parmesan, with your choice of linguine or gluten free penne pasta 13 (v) (gf)

## SIDES

Smoked Cheddar Grits	Mashed Potatoes	Roasted Potatoes
Sweet Potato Fries	French Fries	Sautéed Spinach
Brussels Sprouts	Asparagus	Quinoa

## SWEETS

Pumpkin Crème Brulee 6 (gf)

Chocolate Flourless Torte 6 (gf)

Seasonal Sorbet 6 (gf)

Apple Spice Cake 6

Seasonal Cheesecake 6

(v) – vegetarian (vg) – vegan (gf) – gluten free

## Specialty Cocktails

### ~ Honey Serrano Margarita ~

Tequila, Triple Sec, Serrano Honey Syrup, Lime Juice, Serrano Pepper

### ~ Vanilla Elderberry Lemonade ~

Vanilla Vodka, PoMo Elderberry Liquor, Lemon, Soda

### ~ Serrano-Rita ~

Vodka, Triple Sec, Lime Wedges, Serrano Pepper

### ~ Strawberry Tequila Fizz ~

Tequila, Pama, Strawberry Puree, Lime Juice, Sierra Mist

### ~ French 75 ~

Deep Eddy Lemon Vodka, Champagne, Lemon Juice, Simple Syrup

### ~ Tennessee Valley Accomplice ~

Vodka, Strawberry Puree, Lemon Juice, Simple Syrup, Champagne, Sugar Rim

### ~ Chocolate Kiss ~

Frangelico, Kahlua, Baileys, Butterscotch, Cream, Chocolate Syrup

### ~ Ginger Whiskey Martini ~

Makers Mark, Domaine de Canton, Lemon Juice, Honey

### ~ Charleston ~

Ketel One, St. Germaine, Grapefruit Juice

**Cru Bistro and Wine Bar**  
**11383 Parkside Dr.**  
**Knoxville, TN 37934**  
**865-671-6612 p**  
**865-671-6615 f**

## Week at Cru

### Sunday

\$3 Bloody Marys - All Day

\$3 Red or White Sangria - All Day

\$3 Mimosas & Sparklers - All Day

½ Price Select Wine Bottles (4 - 10 pm)

### Monday

½ Price Sushi (4 - close)

### Tuesday

\$2 Draft Beer - All Day

\$5 Select Pizzas - All Day

\*Pepperoni, Margherita, Chicken Bacon Ranch\*

½ Price Select Wine Bottles (4 - 10 pm)

### Wednesday

\$5.99 Bistro Burger & Fries - All Day

### Thursday

½ Price Sushi (4 - close)

\$5 Fusion Cocktails (4 - 10 pm)

## Cru Happy Hour

### Available for Dine in Only

Monday - Friday 3:00 - 6:00

\$1 off Draft Beer (excluding high gravity)

\$3 House Wines

\$3 Sangria

\$3 Well Cocktails

\$5 Fusion Cocktails

\$5 Roasted Red Pepper Hummus

\$5 Fried Chicken and Waffle

\$5 Margherita Flatbread

\$5 Baked Artichoke Dip

\$5 Cornbread

## Cru Fusion Cocktails

### Georgia Peach

Vodka, Peach Schnapps, Lemonade, Grenadine

### Bee's Knees

Gin, Lemon Juice, Honey Simple Syrup, Soda

### Paloma

Tequila, Lime Juice, Salt, Grapefruit Juice, Soda

### Blueberry Mint Cooler

Blueberry Vodka, Honey, Mint, Lemonade

### Blood Orange Spritzer

White Wine, Blood Orange Puree, Soda

### Cucumber Gin Martini

Gin, Elderflower, Champagne, Muddled Cucumber, Soda Water

### Crescent City

Whiskey, Peach Schnapps, Black Raspberry Liquor, Pineapple Juice

### Vampire's Kiss

Raspberry Vodka, Black Raspberry Liquor, Blood Orange Puree, Champagne

### Bellini-tini

Vodka, Peach Schnapps, Peach Puree, Champagne

### Flirtini

Citrus Vodka, Black Raspberry, Triple Sec, Champagne, Pineapple

### White Cosmo

Blood Orange Vodka, Orange Liquor, White Grape Juice

[www.crubistroandwinebar.com](http://www.crubistroandwinebar.com)



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