

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

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 brussel sprouts, grape tomato, Hungarian dill cream or blue crab butter 19 (gf)

Pesto Airline Chicken – chilled new potato salad, walnut pesto, crispy chicken skin 21 (gf)

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

Chili & Coffee Rubbed Pork Tenderloin – Benton's bacon black beans, red pepper quinoa, salsa verde 16 (gf)

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

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

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

SIDES

Smoked Cheddar Grits	New Potato Salad	Roasted Potatoes
Sweet Potato Fries	French Fries	Sautéed Spinach
Brussel Sprouts	Asparagus	Quinoa

SWEETS

Bananas Foster Crème Brulee 6 (gf)

Chocolate Flourless Torte 6 (gf)

Seasonal Sorbet 6 (gf)

Lemon Cake with Blueberry Jam 6

Drunken Cherry 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 Liqueur, 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 Accomplish** ~

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 Skillet 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 Liqueur,

Pineapple Juice

Vampire's Kiss

Raspberry Vodka, Black Raspberry Liqueur, 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 Liqueur, White Grape Juice

www.crubistroandwinebar.com



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