

## 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

## 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)

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

**Tacos al Pastor** – marinated pork, grilled pineapple salsa served with fries 10

**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 (vg) (gf)

**Baja Tacos** – panko shrimp or fish, baja sauce, shredded romaine, pico de gallo, mango, fries 13

## 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

## 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

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

## 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)

**Grilled Pork Tenderloin** – mashed potato, brussel sprouts, green apple mostarda, roasted garlic mornay 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)

**The Tower** – boiled shrimp, lump crab, pico de gallo, avocado, shredded romaine, honey chipotle vinaigrette 18

## SIDES

Smoked Cheddar Grits	Mashed Potatoes	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

Lemon Cake with Blueberry Jam 6

Drunken Cherry Cheesecake 6

## Specialty Cocktails

~ **Honey Serrano Margarita** ~

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

~ **Vanilla Elderberry Lemonade** ~

Vanilla Vodka, PoMo Elderberry Liqueur, Lemon, Soda

~ **Peach Chamomile Iced Tea** ~

Deep Eddy Peach Vodka, PoMo Chamomile Liqueur, Iced Tea, Orange Twist

~ **Strawberry Tequila Fizz** ~

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

~ **French 75** ~

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

~ **Tennessee Valley Accomplish** ~

PoMo KORE 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**  
141 S. Gay Street  
Knoxville, TN 37902  
865-544-1491 p  
865-544-1732 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)

**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**

\$5 Fusion Cocktails (4 - 10 pm)  
\$2 Draft Beer (4 - 10 pm)  
\$5 Margherita Flatbread (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](http://www.crubistroandwinebar.com)



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