

SALADS

ADD ONS: Scallops 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 – Nashville 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, lime, served with fries 12

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

Skillet Cornbread and Pimento Cheese – cast iron skillet 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, 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 and Grits– smoked cheddar stone ground grits, Benton’s bacon, mushroom confit, red onion, tomato-poblano demi 19

Grilled Pork Chop – roasted new potatoes, “creamed” spinach, spicy apple Benton’s ham glaze 24 (gf)

***Grilled Salmon** – roasted brussel sprouts, grape tomato, tarragon gremolata or blue crab butter 19 (gf)

Jerk Chicken – jerk chicken breast, caramelized pineapple, yukon gold mashed potato, asparagus 16 (gf)

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

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

Grilled Pork Tenderloin – sweet potato puree, arugula, cherry vinaigrette 14 (gf)

Wild Mushroom & Pesto Pasta – wild mushroom, spinach, tomato, artichoke heart, basil pesto, parmesan, served over your choice of linguine or gluten free penne pasta 11 (v) (gf)

SIDES

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

SWEETS

Peaches and Cream Crème Brulee 6 (gf)

Chocolate Flourless Torte 6 (gf)

Frozen Salted Caramel Mousse 6

Fried Strawberries 6

Seasonal Cheesecake 6

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

Specialty Cocktails

~ The Paysan ~

Pinot Noir, Chambord, Cranberry Juice, Orange Juice, Sierra Mist

~ Appellation Cooler ~

St. Germaine, White Wine, Cucumber, Orange Juice

~ Jackson Ave. Smash ~

Jackson Ave. Gin, Peach Puree, Simple Syrup, Soda, Fresh Thyme

~ French 75 ~

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

~ Tennessee Valley Accomplice ~

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

~ Ginger Whiskey Martini ~

Makers Mark, Domaine de Canton, Lemon Juice, Honey

~ Caipirinha ~

Cachaça 61, Fresh Lime Juice, Sugar

~ Virginia Traveler ~

Jackson Ave. Gin, St. Germaine, Fresh Lime Juice, Simple Syrup, Soda

~ 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

Bee's Knees

Gin, Lemon Juice, Honey Simple Syrup, Soda

Paloma

Tequila, Lime Juice, Salt, Grapefruit Juice, Soda

Blood Orange Spritzer

White Wine, Blood Orange Puree, Soda

Napa Mule

White Wine, Ginger Beer, Lime Juice

Caramel Apple

Vodka, Sour Apple Schnapps, Butterscotch Schnapps, & Cranberry Juice

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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