

## SOUPS

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SHRIMP & CRAB BISQUE CUP 4 BOWL 6 CHEF SOUP FEATURE CUP 4 BOWL 6

## SALADS

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ADD ONS: CRAB CAKE 8 SHRIMP 9 SEARED SCALLOPS 11 CHICKEN 5 SEARED TUNA 10 SALMON 10

HOUSE SALAD – MIXED GREENS, ONION, GRAPE TOMATO, FETA CHEESE, WALNUTS, BALSAMIC VINAIGRETTE 7

CRU WEDGE – GRAPE TOMATO, RED ONION, APPLEWOOD SMOKED BACON, CORNBREAD CROUTON, BLUE CHEESE DRESSING, BALSAMIC REDUCTION 8

CHICKEN CHERRY SALAD – MIXED GREENS, GRILLED CHICKEN, TOASTED ALMOND, APPLEWOOD SMOKED BACON, DRIED CHERRY, PARMESAN, HONEY-DIJON VINAIGRETTE 11 (GF)

\*CAESAR – ROMAINE, CHERRY TOMATO, PARMESAN, CROSTINI WITH CAESAR DRESSING 7

\* THE TOWER – BOILED SHRIMP, LUMP CRAB, PICO DE GALLO, AVOCADO, LETTUCE, HONEY CHIPOTLE DRESSING, CHILI OIL 18

## SMALL PLATES

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HUMMUS – ROASTED RED PEPPER HUMMUS, OLIVE TAPENADE, CUCUMBER, FETA, NAAN BREAD 7 (V)

BAKED ARTICHOKE DIP – BUTTERED PANKO BREAD CRUMBS WITH CROSTINI 7 (V)

\* AMERICANA SLIDERS – A PAIR OF MINI ANGUS BURGERS, APPLEWOOD SMOKED BACON, GRILLED RED ONION, AGED SMOKED CHEDDAR, GARLIC AIOLI 9

\* TENDERLOIN SLIDERS – A PAIR OF MINI BEEF TENDERLOIN SLIDERS, SAUTÉED MUSHROOMS, BOURSIN CHEESE 15

PESTO GRILLED CHICKEN CLUB SLIDERS – A PAIR OF MINI GRILLED CHICKEN SLIDERS, PROVOLONE, BACON, TOMATO, BASIL PESTO, SUNDRIED TOMATO MAYO 9

GRILLED BUTTERMILK CORNBREAD – HOUSE-MADE SMOKED PIMENTO CHEESE, ROASTED RED PEPPER, GRILLED GREEN ONION 7 (V)

SALT AND PEPPER CALAMARI – WITH WHITE REMOLADE AND SPICY RED REMOULADE DIPPING SAUCES 12

FRIED CHICKEN AND WAFFLE – SOUTHERN FRIED CHICKEN, WAFFLE, BENTON'S BACON – APPLE GASTRIQUE 10

SHRIMP QUESADILLA – GRILLED SHRIMP, CHEDDAR-JACK CHEESE, SALSA FRESCA, AVOCADO CILANTRO SOUR CREAM 15

BAKED BRIE – HAZELNUT STRUDEL OR HOT PEPPER JAM, WATER CRACKER, TARRAGON GRAPE 15 (V)

SCALLOP BLT – PAN SEARED SCALLOPS, BENTON'S BACON-TOMATO CREAM, ARUGULA, TOASTED BAGUETTE 19

STUFFED MUSHROOMS – CHIMICHURRI MARINATED PORTABELLA, RED PEPPER, GINGER, CILANTRO, QUINOA, SWEET CHILI SAUCE 8 (V, VG, GF)

\* SOUTHERN STYLE CRAB CAKES – CRAB CAKES, MIXED GREEN SALAD, HOUSE MADE TARTAR SAUCE 19

\* WASABI CRUSTED TUNA – ARUGULA, CUCUMBER, GRAPE TOMATO, SOY REDUCTION 18

KOREAN BBQ SHRIMP SKEWER – GRILLED SHRIMP, ASIAN CILANTRO GINGER SLAW 14

\* CHEESE PLATE – ASSORTED CHEESES, FRUIT JAM, WALNUT, CROSTINI, KALAMATA OLIVE TAPENADE 18

SEARED SCALLOPS – OVER BASIL CREAM CORN 19

## NAMA SUSHI



NAMA FISH TACOS – PANKO WHITEFISH, CILANTRO-GINGER CABBAGE SLAW, PICO DE GALLO, SPICY MAYO, LIME, CILANTRO CHIMICHURRI, FRIES 11

\* SOY JOY – SPICY TUNA, SEARED ALBACORE, CUCUMBER, TEMPURA CRUNCHIES, WRAPPED IN SOY PAPER TOPPED WITH FANTASY SAUCE, EEL SAUCE, WASABI MAYONNAISE, SCALLION 16

\* CRAZY TUNA – SPICY TUNA ROLL WRAPPED WITH SEARED ALBACORE, AVOCADO, PONZU & SCALLION 17

\* SWEET AHI DIABLO – SPICY TUNA, CUCUMBER, MANGO, TOPPED WITH TUNA AND AVOCADO, SWEET CHILI SAUCE 17

(V) – VEGETARIAN (VG) – VEGAN (GF) – GLUTEN FREE

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

### **8" STONE FIRED BISTRO PIZZAS** FLAT BREAD OR HAND-TOSSED

- PEPPERONI** – BASIL PESTO, KALAMATA OLIVE, HOUSE MARINARA, PROVOLONE, PARMESAN 10
- WILD MUSHROOM** – ROASTED GARLIC OIL, FRESH THYME, CAMELIZED ONION, MOZZARELLA, GOAT CHEESE 9 (V)
- BENTON'S BACON** – MARINARA, PROVOLONE, MOZZARELLA, CAMELIZED ONION, BENTON'S BACON 11
- MARGHERITA** – GARLIC OIL, PARMESAN, PROVOLONE, BUFFALO MOZZARELLA, ROMA TOMATO, FRESH BASIL 9 (V)
- FILET AND BLEU** – BEEF TENDERLOIN, CAMELIZED ONION, BLEU CHEESE, ARUGULA, BALSAMIC REDUCTION 13
- CHICKEN BACON RANCH** – GRILLED CHICKEN, BENTON'S BACON, MOZZARELLA, PROVOLONE, PARMESAN, RANCH 11
- FIVE CHEESE** – MARINARA, PARMESAN, PROVOLONE, MOZZARELLA, BUFFALO MOZZARELLA, GOAT CHEESE, FRESH BASIL 9 (V)
- PESTO VEGGIE** – BASIL PESTO, SUNDRIED TOMATO, ARTICHOKE HEART, ROMA TOMATO, PARMESAN, PROVOLONE, BUFFALO MOZZARELLA 10 (V)

### **SPECIALTY BURGERS AND SANDWICHES** WITH HOUSE-SEASONED FRIES (SUB WITH SWEET POTATO FRIES ADD 2)

- \* **CRU AMERICANA BURGER** – GRILLED ANGUS BEEF, SMOKED CHEDDAR, APPLEWOOD SMOKED BACON, ROASTED GARLIC AIOLI, MIXED GREENS, TOMATO, GRILLED RED ONION 12
- \* **BLACK AND BLEU BURGER** – BLACKENED ANGUS BEEF, CAMELIZED ONION, BLEU CHEESE CRUMBLES, MIXED GREENS, TOMATO 12
- \* **FILET MIGNON SANDWICH** – SLICED BEEF TENDERLOIN, WILD MUSHROOM CONFIT, BOURSIN CHEESE, ARUGULA 19
- PESTO GRILLED CHICKEN CLUB** – GRILLED CHICKEN BREAST, APPLEWOOD SMOKED BACON, PROVOLONE, MIXED GREENS, TOMATO, BASIL PESTO, SUNDRIED TOMATO MAYO 11

### **LAND AND SEA ENTRÉES**

**ADD ONS:** HOUSE SALAD 5 SOUP CUP 3 SHRIMP 9 CRAB CAKE 8 SEARED SCALLOPS 11 SEARED TUNA 10 SALMON 10

- SOUTHERN SHRIMP & GRITS** – BENTON'S BACON, MUSHROOM, RED ONION, TOMATO POBLANO DEMI-GLACE, SMOKED GOUDA GRITS 19
- GRILLED PORK CHOP** – SPICY APPLE, PEAR, AND BENTON'S HAM GLAZE, GARLIC AND CHEDDAR MASHED POTATO, SPINACH TOPPED WITH GOUDA MORNAY 24
- \* **BORDEAUX FILET MIGNON** – SLICED BEEF TENDERLOIN OVER MUSHROOM CONFIT, BORDELAISE, SMOKED GOUDA POLENTA 27
- BLUEBERRY BBQ PORK** – BENTON'S BACON HASH, ASPARAGUS, BLUEBERRY BALSAMIC BBQ SAUCE 18
- \* **CRU FILET MIGNON** – GRILLED FILET TENDERLOIN, ASPARAGUS, CHEDDAR & GARLIC MASHED POTATOES, DEMI-GLACE, HORSERADISH CREAM 27
- \* **GRILLED SALMON** – BLUE CRAB BUTTER, BROCCOLI, ROASTED GRAPE TOMATO 19 (GF)
- \* **SEARED PETIT FILET** – BLUE CHEESE CRUMBLE, ASPARAGUS, GRAPE TOMATO, BALSAMIC REDUCTION 19 (GF)
- NASHVILLE HOT CHICKEN** – DRY RUBBED CHICKEN BREAST BREADED AND DEEP FRIED, WHITE BREAD, SLAW, FRIES, HOUSE MADE HOT SAUCE AND BREAD AND BUTTER PICKLES 16
- WILD MUSHROOM AND PESTO PASTA** – PENNE PASTA, TOMATO, SPINACH, WILD MUSHROOM CONFIT, ARTICHOKE HEART, BASIL PESTO, PARMESAN 11 (V, GF)

### **SIDES**

HOUSE FRENCH FRIES	ASPARAGUS	BROCCOLI	SWEET POTATO FRIES
SMOKED GOUDA POLENTA	SAUTÉED SPINACH	QUINOA	CHEDDAR GARLIC MASHED POTATOES

### **DESSERT**

- CHOCOLATE FLOURLESS TORTE WITH RASPBERRY 6 (GF)
- SEASONAL CHEESECAKE 6
- \* FROZEN SALTED CARAMEL MOUSSE 6
- PEACHES AND CREAM CRÈME BRULEE 6 (GF)

(V) – VEGETARIAN (VG) – VEGAN (GF) – GLUTEN FREE

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