



SALADS

ADD ONS: 4oz Filet 12 Salmon 10 Shrimp 9 Chicken 5

Shrimp and Crab Bisque *cup 4/bowl 6*

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

Strawberry Salad – Chilled lemon-tarragon chicken, spinach, sliced strawberry, candied pecan, carrot, feta, strawberry vinaigrette 13 (gf)

Beet Salad – pickled beet, arugula, roasted chick pea, carrot, goat cheese, carrot-ginger vinaigrette 11 (v) (gf)

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

SMALL PLATES

Lobster Rangoon – fried wontons with lobster, cream cheese, ginger & garlic filling, served with honey-chili dipping sauce 13

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

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

Cheese Plate – assorted cheeses, plum jam, hot pepper jam, crostini, walnut, olive tapenade 18 (v)

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

BURGERS and MORE

All served with fries – sweet potato fries add 2

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

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

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

Baja Tacos – panko shrimp or fish, baja sauce, lettuce, pico de gallo, mango 13

Hot Chicken Sliders – two fried hot chicken sliders, provolone, Knoxville hot sauce, ranch, shredded lettuce 12

***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

BISTRO PIZZAS

Choice of Flatbread or Hand-Tossed Crust

Pepperoni – marinara, basil pesto, Kalamata olive, parmesan, provolone, mozzarella 10

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

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

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

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

ENTRÉES

ADD ONS: Salmon 10 Shrimp 9 Chicken 5

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)

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

***Petite Filet** - 4oz beef tenderloin, roasted sweet potato and brussel sprouts, whiskey-pepper sauce 19

Wild Mushroom & Pesto Pasta - wild mushroom, arugula, tomato, artichoke heart, basil pesto, parmesan choice of linguine or gluten free penne pasta 13 (v) (gf)

Mediterranean Chicken Pasta - grilled chicken, grape tomato, roasted red pepper, Kalamata olive, capers, white wine butter sauce, feta choice of linguine or gluten free penne pasta 17

SIDES

Sweet Potato Fries

French Fries

Roasted Potatoes

Asparagus

Smoked Cheddar Grits

Brussels Sprouts

Sautéed Spinach

SWEETS

Seasonal Crème Brûlée 6 (gf)

Chocolate Flourless Torte 6 (gf)

Seasonal Cheesecake 6

*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

Specialty Cocktails

~ Honey Serrano Margarita ~

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

~ Vanilla Elderberry Lemonade ~

Vanilla Vodka, PoMo Elderberry Liquor, Lemon, Soda

~ Peach Chamomile Iced Tea ~

Deep Eddy Peach Vodka, PoMo Chamomile Liquor, 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 Accomplice ~

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

~ Ginger Whiskey Martini ~

Makers Mark, Domaine de Canton, Lemon Juice, Honey

~ Charleston ~

PoMo Kore Vodka, St. Germaine, Grapefruit Juice

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

Week at Cru

Half Price Bottles of Wine All the Time!

Sunday

- \$4 Bloody Marys - All Day
- \$3 Red or White Sangria - All Day
- \$4 Mimosas & Sparklers - All Day

Tuesday

- \$2 Draft Beer - All Day
 - \$5 Select Pizzas - All Day
- *Pepperoni, Margherita, Chicken Bacon Ranch*

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)
- \$4 House Wines
- \$3 Sangria
- \$4 Well Cocktails
- \$5 Fusion Cocktails

- \$5 Roasted Red Pepper Hummus
- \$5 Fried Chicken and Waffle
- \$5 Margherita Flatbread
- \$5 Baked Artichoke Dip