

CRUO

CELLARS

Appetizers

Toasted Ravioli	10
Fried, stuffed with merguez sausage; with parmesan & spicy tomato sauce	
Truffle Mac 'n' Cheese	9
Gouda, parmesan & sottocenere cheese	
Hummus	8
Roasted red peppers & garlic, topped with tomato, cucumber & feta, baguette	
Seared Scallops	16
Cauliflower "couscous," golden raisin, Mint gremolata (GF)	
Fried Cheese Curds	8
With goat cheese ranch dipping sauce	
Truffle Parmesan Fries	7
Chopped parsley, roasted garlic aioli	
Tuna Tartare	12
Cucumber, sesame & green onions with siracha/citrus sauce & tortilla chips (GF)	
Corn Fritters	8
Fried sweet corn, honey-mustard	
Michigan Whitefish Dip	9
Served warm with capers & fresh herbs	

Executive Chef: Brad Sobo
 Chef de Cuisine: Sloane Wilkins

18% gratuity may be added to parties of 6 or more
 Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

Stone-Fired Pies

Margarita	15
Red sauce, fresh tomato, basil, & mozzarella	
Meat Lovers	17
Merguez Sausage & Chorizo, red sauce, mozzarella	
Fig & Blue Cheese	17
House-Made fig jam, crispy prosciutto, blue cheese	
Mushroom & Goat Cheese	16
Pesto, pine nuts, parmesan, balsamic glaze	
BBQ Chicken	17
Soy BBQ sauce, bacon, cheddar, onion	

Sandwiches

"Perfect Pear" Burger	13
Hand-pattied burger, wine-poached pear, brie, & arugula on Crescent Bakery buttery pretzel bun	
Cru Burger	13
Hand-pattied burger, bacon/onion jam, cheddar & arugula on Crescent Bakery buttery pretzel bun	
BBQ Pulled Pork	11
House-smoked shredded pork, toasted bun, & cumin/lime coleslaw	
Pork-Belly Reuben	12
Custom-baked Crescent Bakery marbled rye, 1000 island, sauerkraut	

Ask your server about vegetarian options

Entrees

House-Made Sausage & Peppers	18
Merguez lamb sausage, tomato ragu, fazzoletti pasta	
Bucatini Carbonara	18
Egg, parmesan, crispy pancetta	
Chicken & Dumplings	17
Roasted Chicken Thighs, glazed baby carrots, house-made dumplings	
BBQ & Ancho Glazed Scallops	29
Roasted corn, sweet corn puree, roasted red pepper coulis (GF)	
Seared Ahi Tuna	22
Wasabi quinoa, cucumber & grapefruit salad (GF)	
Pulled Pork Dinner	18
House-smoked pork with spiced honey glaze, corn fritters & kale chips	
Filet Mignon	25
Smashed fingerlings, sautéed spinach,	

Salads

Roasted Beets & Goat Cheese	11
Arugula, crispy prosciutto, dill, toasted pumpkin seeds, balsamic vinaigrette (GF)	
Cru Salad	7
Spinach, candied walnuts, grape tomatoes, feta with lemon/mustard vinaigrette (add grilled chicken +4) (GF)	
House-Smoked Salmon Salad (GF)	14
Spinach, arugula, radish, herbed vinaigrette	