

Happy Hour

Mon - Fri 3-6 pm

Bottle & Farmer's Platter

Any bottle from our glass list comes with a Chef's-Selection Farmer's Platter of three

Burger of the Day \$20

includes a glass of Cru Cab

Half-Priced Select Wines-by-the-Glass

Rotating selecting daily!

\$4 Beers

rotating selection

\$6 House White & Red

Half Priced Apps

Truffle Fries
Loaded Hummus
Cheese Curds
Peri Peri Cauliflower
Burrata Heirloom Tomato

Happenings!

Wine Wednesdays Twice Per Month
\$15, try 5-6 wines we are excited about!

**Upcoming
Events**



**Join Cru Newsletter
- free gift!**



Bubbles & Whites

**CHAMPAGNE Voirin Jumel Grand Cru
Blanc de Blancs, FR 32/375ml**

Fresh, lively, orchard fruit and mineral driven. Treat Yourself!

CAVA Torremilanos Ribera del Duero, Spain 12/48

Meyer lemon, pear skin, with a mineral finish.

PET NAT RIESLING Known Unknown Marlborough, NZ 16/64

Fresh fruit w/ hints of spice. Waxy, aromatic & grippy tannins.

FURMINT Evolucio Tokaj, Hungary 11/44

Rich and elegant, floral with white peach.

SAUVIGNON BLANC (O) Baron-Foucher Loire, France 14/56

Zesty, bright, citrus fruit, refreshing summer sipper.

PICPOUL DE PINET Zazou Languedoc, France 12/48

Joyous and zippy, crisp acidity, and melon finish.

TXAKOLINA Ameztoi Basque Spain 17/68

Hondarribi Zurri and Hondarribi Beltza. Dry mineral driven, grapefruit, lemon.

RIESLING Karl Shafer Pfalz, Germany 17/68

Very dry. Petrol, green apple, white flowers, tart lemon.

CHARDONNAY Domaine Perraud Macon Villages, FR 18/74

Stone fruit, caramelized citrus, white flowers, minerality, beautiful textured.

CHARDONNAY Diatom Santa Barbara, California 15/60

Smooth texture, meyer lemon, lime peel, sea salt. Burgundian style in Cali.

Rose & Skin-Contact

BUBBLES ROSE The Diver California 12/48

Blend of gamay, cab franc, & grenache. Red fruit, strawberry, velvety texture.

GRENACHE Chateau D'angles Langudoc, FR 15/60

Honeydew, persimmon, white plum, saline kiss.

ZWEIGELT ROSE, Hager Matthias Austria 17/68

Juicy red fruit. White peach, melon, lemon zest, balanced acidity.

Reds

CARAMBOUILLE BLEND D'Estézardues 19/76

Light and chuggable. Cherry popsicles, tart cranberries, fresh strawberries.

GAMAY Mary Taylor Beaujolais, France 15/60

Fruit forward, floral, and light effervescence.

PINOT NOIR Violet Hill, Oregon 16/64

Single vineyard. Spicy and fruity. Cranberry, sour cherry, caraway.

PINOT NOIR Eric Louis Burgundy, France 17/68

Velvety, ripe red berries, violets. A lovely Burgundy.

CHIANTI RISERVA Casa Di Monte Tuscany, Italy 15/60

Plum, Black cherry, earth. Minimal oak.

BORDEAUX BLEND Chateau Vallier Bordeaux, FR 18/74

Cab, Cab franc, & merlot. Lightly caramelized red fruit, cherry & blackcurrant.

LANGUEDOC BLEND Chateau D'Anglès La Clape, FR 17/68

Grenache, syrah, Mourvèdre. Black currant, white pepper, silky tannins.

MENCIA Castro Ventosa Bierzo, Spain 18/72

Focused tart fruit, touch of smoke, very mineral drive.

ZINFANDEL Opolo Paso Robles, California 19/76

Dark cherry, caramel, sea salt, balanced tannins.

CABERNET SAUVIGNON Cru Cab Paso Robles, CA 14/46

Full bodied, dark red fruit, spice, vanilla.

CABERNET SAUVIGNON Powers Columbia Valley, OR 17/68

Dark fruit, Blackberry, tobacco, firewood, & dark chocolate. Velvety finish.

Wine Flights (9oz) 22

Rosé Everyday

Its always rosé season as far as we're concerned.

Sparkling
Nebbiolo
Grenache

#NoFilter

Our natural wine picks.
No fining no filtration.

Pet Nat
Furmint
Carambouille

Chillable Reds

The perfect reds for Florida heat.

Gamay
Pinot noir
Joseph's blend

Bold & Beautiful

If you love big fruit & bold flavors!

Cabernet
Bordeaux
Zinfandel

The Classics

Classic white grapes from their native regions, match made in Heaven.

Riesling
Chardonnay
Sauvignon Blanc

Somm Flight

Not sure what you like? Need help from our sommeliers? We are here for it!

+\$3

Desserts

Almond Jay

coconut crème anglaise, toasted coconut, chocolate semifreddo, almond tuile 9

Strawberry Shortcake

Lemon angel food cake, compressed strawberries, mixed berry jam, whipped cream, powder sugar 10

Key Lime Pie Panna Cotta

citrus custard, graham cracker, crème fraîche 7

BRUNCH

Cinnamon Roll

oven toasted, lavender icing, fresh berries & whipped cream **12**

Shrimp & Grits

Gulf shrimp, capicola ham, sambal creme, gouda polenta, poached eggs **22**

Avocado Toast

multigrain bread, fresh guacamole, poached eggs, blistered tomatoes, pickled onions, red chili flakes, chevre, cured egg yolk **17**

Americana

two eggs, applewood smoked bacon, kugel hash brown, Sullivan's multigrain toast **19**

Français Omelette (Au Fromage)

with Grand Cru gruyere, served with a Sullivan's croissant, cinnamon butter, & maple gouda polenta **18**
(Add crab +8 | shaved filet +8 | shrimp +8)

French Toast

Sullivan's lemon brioche, cinnamon, maple syrup, fresh berries & whipped cream **19**

B.E.C. Croissant

Sullivan's croissant, bacon, omelet, aged gruyere **15**

Filet & Crab Benedict

shaved filet, lump crab, poached eggs, béarnaise, house-made biscuit & mixed green salad **19**

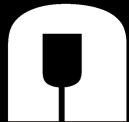
Forager Benedict

wild mushroom duxelles, cambozola cream, fried scallions, poached eggs, béarnaise, house-made biscuit & mixed green salad **17**

Spanish Spritz 12

*Zalar spanish vermouth, Cava, red wine splash
and orange peel garnish*

COFFEE 3 | ORANGE JUICE 3 | HOT TEA 3 | SODA 2



SHARE

Empanadas 13

birria braised chicken, salsa verde, hogao

Burrata & Tomato 16

balsamic glaze & basil

Mussels 17

garlic cream & white wine sauce

Nachos 17

tortilla chips, house-roasted pork, queso, hogao, guacamole, pickled onions

Tenderloin Carpaccio 18

shaved egg, truffle aioli, pickled onion

Loaded Hummus 16

lemon chèvre, paprika chickpea, tomato, pickled onion, olive, pita

Peri Peri Cauliflower 15

with cambozola cream

Truffle Fries 11

with truffle aioli

Farmer's Platter

selection of cheese, charcuterie & accoutrements

three 22 | five 29 | seven 37

BEECHER'S RESERVE CHEDDAR cow, dry aged, complex

BRILLAT-SAVARIN cow, mild, creamy, earthy

SOTTOCENERE cow, semi-firm, black truffle

KARST cow, gruyere & cheddar blend, cave aged

CAMBOZOLA "blue brie", creamy

HUMBOLDT FOG goat, cake-like, herbs, citrus

BUCHE DE CHEVRE goat, soft, creamy, floral

CAMPO DE MONTALBAN blend, manchego-like, salty

FINOCCHIONA SALAMI dry salami, fennel

CANTIMPALO CHORIZO paprika and spice

SPICY CAPICOLO smoked pork shoulder, mild, sweet

PROSCIUTTO dry cured, salty and fatty

hummus +8 | olives +6

GREENS & FLATBREADS

Margherita Flatbread 17

house-made pomodoro, sliced roma tomatoes, burrata, basil

Mushroom Flatbread 17

walnut pesto, chevre, grana padano, arugula, balsamic

Fig & Prosciutto Flatbread 18

house fig jam, prosciutto, cambozola blue, pickled onion, arugula balsamic

Caesar Salad 16

romaine, grana padano & parmesan, black pepper crouton (add seared chicken +6, shrimp +8, salmon +15, filet +22)

Beet Salad 18

with spring mix, tomatoes, red onion, carrots, goat cheese, toasted pinenuts, lemon vinaigrette (add seared chicken +6, shrimp +8, salmon +15, filet +22)

Brussels Sprouts 11

fried, with maple, chili flake, garlic

MAINS

Steak Frites filet mignon, fries, herb mince, house béarnaise or chimichurri **43**

Cru Burger cheddar, greens, tomato, pickled onion, rémoulade, bianca bun, fries **19**

Farmhouse Burger bacon/onion/mushroom jam, smoked Gouda, tomato, egg yolk sauce, Martin's potato bun (*Chef Showdown winning burger at Tampa Bay Wine & Food Fest*) **19**

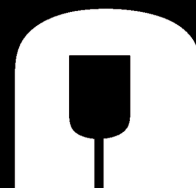
Bucatini Carbonara roasted garlic, shallot, yolk, grana padano, fried prosciutto, basil **19** (add seared chicken +6 | shrimp +8, salmon +15, filet +22) (*dinner only*)

Cru Cuban house roasted pork, salami, capicola, swiss, mayo/mustard blend, dill pickles, Sullivan Street Bakery mezzo doppio, fries **19**

California Tacos crispy grouper, citrus slaw, pickled jalapeños, radish, guacamole, corn tortilla (GF) **16**

Steak Sandwich shaved filet, house béarnaise, tomato, butter lettuce, Sullivan Street Bakery mezzo doppio, fries **21**

Seared Salmon cauliflower purée, roasted cauliflower hash, capers, pinenuts, plumped golden raisins **32** (*dinner only*)



CRU **CELLARS**



DINE · DRINK · DISCOVER

TAMPA SINCE 2010