

TASTE & SHARE

LOBSTER & SHRIMP POTSTICKERS | 13
roasted fresno chilies + spicy lemon sauce

FIG & GORGONZOLA BRUSCHETTA | 10
fresh mission figs + gorgonzola + balsamic reduction

FRITTO MISTO | 12
calamari + rock shrimp + sweet peppers
lemon aioli + spicy marinara

CRÚ HOUSE SALAD | 9
artisan greens + campari tomatoes + cucumbers
herbed goat cheese + sherry vinaigrette

ROASTED BABY CARROTS | 10
quinoa + burrata + arugula
lemon vinaigrette

BEET CARPACCIO | 11
gold and candy stripe beets
watermelon + goat cheese + evoo

GOAT CHEESE BEIGNET | 9
goat cheese + honey + cracked pepper

*** AHI TARTARE | 14**
avocado + cucumber + cilantro + vine ripened tomato
citrus olive tapenade

GRILLED CHEESE & TOMATO BASIL SOUP | 11
taleggio cheese panini + white truffle oil + tomato basil soup

CAPRESE SALAD | 11
vine ripened tomato + buffalo mozzarella + basil pesto

CHARCUTERIE BOARD | 16
prosciutto + salami + manchego cheese
foie gras mousse + antipasti + rustic bread

STEAMED PRINCE EDWARD MUSSELS | 13
prosecco + pancetta + campari tomato + basil

CRAB & AVOCADO BRUSCHETTA | 15
jumbo blue crab + grilled corn + campari tomatoes

CHEESE FONDUE | 15
fontina + black truffle tartufo + apple + pear
herb flatbread + jumbo asparagus

*** LAMB LOLLIPOPS | 17**
point Reyes blue + red wine demi + mint + crispy prosciutto

STONE FIRE PIZZA

PEAR & GORGONZOLA | 15
d'anjou pear + caramelized onion + basil
honey + parmesan

MARGHERITA | 12
tomato sauce + torn basil + fior di latte

CHARCUTERIE | 15
pancetta + prosciutto + salami + italian sausage

SALSICCIA | 14
goat cheese + mozzarella + roasted pepper + italian sausage

FIG & PROSCIUTTO | 15
fresh fig + arugula + fontina

CRÚ STEAK | 16
beef tenderloin + red onion + mixed greens + balsamic

BIG PLATES

*** FILET MIGNON | 27**
6 oz filet of beef + truffle potato gratin + haricot vert
point Reyes blue cheese + rosemary chianti sauce

CAST IRON SEARED SEA SCALLOPS | 28
basmati rice + sweet corn + english peas
golden tomato marinara

BAROLO BRAISED SHORT RIB | 24
baby carrots + fingerling potatoes + spinach
marjoram tomato jam

LEMON THYME ROASTED CHICKEN | 20
morels + haricot vert + lemon-fig reduction

SCOTTISH SALMON | 23
leeks + shiitakes + asparagus + arugula dijon sauce

PARMESAN CRUSTED LEMON SOLE | 24
jumbo lump crab + baby spinach
herb parmesan gnocchi

FRESH MARKET SPECIAL | MKT
please ask server for today's chef feature

*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED, OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, MEAT, POULTRY, SEAFOOD OR SHELLFISH MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

ARTISAN CHEESE

flights include rustic bread, apples,
pears & grapes

CLASSIC | 16

Point Reyes Blue Cheese, CA
rich + creamy + semi hard + cow's milk

Piave Vecchio, Italy
cow's milk + nutty + sweet

Manchego, Spain
zesty + exuberant sheep's milk
firm + dry

GREAT AMERICAN | 16

Humboldt Fog, Cypress Grove, CA
goat's milk + creamy + luscious + ribbon
f ash through the center

Coupole, Vermont Creamery, VT
aged goat's milk + mild dense center
fresh milk taste

Laura Chenel's Chevre, Sonoma, CA
soft goat's milk + fresh creamy chevre
light hint of grass

CHEF'S PICK | 16

Testun Ciuc, Italy
aged in barolo wine cask + bold + tangy
grapey flavor

Pecorino Brillo, Italy
sheep's milk + aged in chianti

Cashel Blue, Ireland
cow's milk + semi soft + blue veined
mellow blue flavor

SINFUL EXPERIENCE | 16

Mt Tam, Cowgirl Creamery, CA
organic milk + triple cream + firm
buttery + earthy white mushroom

Robiola, Italy
cow's milk + soft ripened + buttery
hints of mushroom

Delice de Jura, France
reblochon style + earthy tones + rich
creamy cow's milk