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**ARTISAN CHEESE FLIGHTS**

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*rustic bread, fruits & fig jam*

**AROUND THE WORLD | 17**

Manchego, Spain (sheep)  
*1 yr aged + zesty exuberance + firm + dry*

Humboldt Fog, Cypress Grove, CA (goat)  
*creamy + luscious + center ribbon of ash*

Roomano Gouda, Netherlands (cow)  
*3 yr aged + sweet salty butterscotch*

**CLASSIC | 17**

Truffle Pecorino, Le Delizie, Italy (sheep)  
*tangy nuttiness + caramel finish*

Laura Chenel's Chevre, Sonoma, CA (goat)  
*soft + fresh creamy + hint of grass*

Mt Tam, Cowgirl Creamery, CA (cow)  
*organic + triple cream + firm + buttery  
earthy white mushroom*

**CHEF'S AMERICAN PICK | 17**

Coupole, Vermont Creamery, VT (goat)  
*soft + dense center + sharp complexity*

Point Reyes Blue, CA (cow)  
*semi soft + blue veined + mellow blue flavor*

Clothbound Cheddar, Jasper Hill, VT (cow)  
*tangy nuttiness + caramel finish  
rustic crystalline texture*

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**CHARCUTERIE BOARD**

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**PREMIER CRU | 19**

*prosciutto + salami + soppressata  
laura chenel chevre + manchego cheese + antipasti*

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**TASTE & SHARE**

**CRÚ HOUSE SALAD | 10**

*baby lettuces + tomatoes + red onion  
shaved brussels sprouts + warm goat cheese  
lemon thyme vinaigrette*

**TOMATO & MOZZARELLA BRUSCHETTA | 11**

*heirloom tomatoes + fior di latte + basil + evoo*

**FIG & GORGONZOLA BRUSCHETTA | 11**

*mission figs + balsamic glaze*

**WAGYU MEATBALLS | 13**

*san marzano tomato sauce + reggiano  
rustic bread*

**FRITTO MISTO | 14**

*calamari + rock shrimp + shishito peppers  
spicy fresno chile sauce*

**LOBSTER & SHRIMP POTSTICKERS | 14**

*roasted fresno chilies + spicy lemon sauce*

**GRILLED CHEESE & TOMATO SOUP | 14**

*talleggio cheese panini + white truffle oil*

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**STONE FIRED PIZZA**

**MARGHERITA | 15**

*san marzano tomato sauce + torn basil + fior di latte*

**PEAR & GORGONZOLA | 16**

*d'anjou pear + caramelized onion + basil + honey + parmesan*

**THE BUTCHER | 16**

*prosciutto + salami + soppressata + italian sausage*

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**FAVORITES**

**SALMON PICCATA | 24**

*jumbo lump crab + brussels sprouts + lemon basil caper sauce*

**LEMON THYME CHICKEN | 21**

*laura chenel goat cheese stuffed + chanterelle mushroom + broccolini*

**BAROLO BRAISED SHORT RIB | 27**

*sage butternut squash polenta + roasted tomato + wild mushroom jus*

**\* NEW ZEALAND LAMB CHOPS | 30**

*truffle potato gratin + broccolini + red wine demi*