



# welcome

While the world rushes, at Cru Uncorked, we pause to focus on the details. When it comes to the experience of food — sight, smell, taste and texture — it all matters. Beautiful plating. Rigorously chosen ingredients. Playfully daring flavors. Perfectly paired wines. Outstanding service. They delight and satisfy. Inspire us to taste adventure, or find comfort. The cohesion of design, menu, service, wine and art reflects the care we take in providing memorable experiences. And reflects our passion — to make the ordinary something exceptional.

*Savor the moment.*



*We strive to use fresh garden to kitchen principles  
in our sourcing and selection*

*We only use premium genuine oils and butter in the  
preparation of our food — we do not use canola or soy oil*

*We do not use MSG in our food*

*We do offer gluten free bread and dishes — please ask  
your server to identify these for you*

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

*Cru*

UNCORKED

## *patio entrées*

### **CROQUE MONSIEUR**

*Parisienne style ham between brioche, Dijon mustard,  
béchamel, gruyere cheese served with tender greens,  
mustard vinaigrette*

29

### **SALMON PISTOU**

*summer vegetables, assorted potatoes, basil nage*

30

### **CHICKEN TAGLIATELLE**

*grilled chicken breast over fresh pasta, summer squash, tomatoes,  
mozzarella, pesto*

25

### **CRAB CAKES**

*tomato butter, tender greens, lemon vinaigrette*

28

### **BAVETTE STEAK**

*Café de Paris butter, pomme frites, Béarnaise sauce*

30

### **MOULES**

*ndjua, tomato broth, grilled bread*

20

### **TUNA NICOISE**

*grilled tuna over lettuce, roasted red peppers, potatoes, anchovies,  
haricot verts, tomato, egg, tapenade croutes,  
herb vinaigrette*

30

### **LE CRU BURGER**

*seasonal preparation, pomme frites*

25

