



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

dîner alfresco

SALMON

roasted baby beets, english peas, orange, mint, yogurt

28

PORK TENDERLOIN

*hazelnut crust, corn velouté, grilled watermelon,
watercress, pickled cucumbers*

29

SHRIMP FLORENTINE

angel hair, spinach, beurre blanc, garlic breadcrumbs

25

POTATO GNOCCHI

*housemade ricotta, vidalia onions, snap peas,
arugula, brown butter*

23

AIRLINE CHICKEN

*bib lettuce, pecans, roasted pears, maple bacon,
goat cheese, lemon-pepper vinaigrette*

24

STEAK FRITES

chimichurri, pecorino pommes frites

30

LE CRU BURGER

seasonal preparation, pommes frites

25

