

let's do BRUNCH

FROM THE BAR

GLASS | 6 | CARAFE | 24

CRÚ MIMOSA
ruffino prosecco
grovestand orange

BLOOD PEACH BELLINI
moscato d'asti
blood peach purée + lemon

BELLINI CIPRIANI
ruffino prosecco
white peach purée

CRÚ SPRITZ
martini & rossi fiero
prosecco + orange wheel | 10

* SMOKED SALMON BOARD | 18

rustic toast + avocado cream cheese + red onions
capers + soft egg

SAVORY SHAREABLES

GOAT CHEESE BEIGNETS | 13
goat cheese + honey + cracked pepper

FIG & GORGONZOLA BRUSCHETTA | 14
mission figs + balsamic reduction

AVOCADO TOAST | 12
heirloom cherry tomatoes + evoo

SMOKED SALMON
DEILED EGG TOAST | 14
pickled red onion + shaved radish
microgreens

SPINACH & ARTICHOKE GRATIN | 12
stone fired flatbread + evoo + herbs

SWEETS

CHOCOLATE FONDUE
FOR THE TABLE
toasted poundcake + marshmallows
strawberries + bananas brûlée
pineapple | 24

BRUNCH BEIGNETS FOR TWO | 13
goat cheese beignets + berry compote
organic honey + chocolate sauce

FRENCH PRESS COFFEE & DECAF | 4



EGGS FROM THE FARM

AVOCADO TOAST & FRIED EGG | 15
baby arugula + heirloom cherry tomatoes + evoo

* CRÚ CRAB CAKE BENEDICT | 19
baby spinach + poached eggs + fresh herb hollandaise
rosemary yukon potatoes

* STEAK & EGGS | 21
Allen Brothers Prime NY Strip
soft scrambled eggs + rosemary yukon potatoes

CRÚ FAVORITES

COBB SALAD | 17
grilled chicken + avocado + prosciutto + potatoes
heirloom tomato + soft egg + gorgonzola vinaigrette

* NAPA BURGER | 16
fig jam + caramelized onion + laura chenel goat cheese
baby greens + roasted tomato + fries

GRILLED CHEESE & TOMATO BASIL SOUP | 15
talleggio cheese panini + white truffle oil

CRISPY CHICKEN SANDWICH | 16
buttermilk fried chicken + fontina
cabbage slaw + tomato + fries

PEAR & GORGONZOLA PIZZA | 18
d'anjou pear + caramelized onion
basil + honey + parmesan

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