

MAIN MENU



KITCHEN & BAR

SMALL PLATES

CRISPY CALAMARI (GF) • \$15

Point Judith squid, sichuan salt & pepper, pickled chilies, preserved lemon aioli

PICKLE PLATE (GF/V) • \$10

Assorted pickles, romesco

CANNELLINI BEAN HUMMUS (GFO/V) • \$10

Warm pita and Aleppo chili crunch

OLIVE OIL POACHED SHRIMP (GF) • \$15

Poblano mayo, lime

CHEESY GARLIC BREAD (VEG) • \$12

Seven Stars focaccia, red sauce

LOADED BABY HASH BROWNS (GF) • \$12

House-made bacon, hot pepper relish, cheese sauce

BUFFALO BABY HASH BROWNS (GF) • \$14

Crispy fried chicken, buffalo sauce, blue cheese, celery

SALAD/BOWL

CAESAR SALAD (GF) • \$14

Charred romaine, grana padano, caesar dressing, toasted breadcrumbs

IT'S A WEDGE! (GF) • \$14

Slow-roasted cherry tomatoes, candied bacon, pickled red onion, Great Hill Blue Cheese dressing, all the herbs

HUMMUS BOWL (GF/V) • \$15

Cannellini bean hummus, cucumber, tangy roasted mushrooms, snow peas, Aleppo chili crisp

THE CRU-PRESE (VEG) • \$12

Heirloom tomato, burrata, basil, black vinegar, evoo

ROCKET SALAD (GF) • \$9

Arugula, watercress, little gem lettuce, charred corn, shaved grana padano, umeboshi vinaigrette

SANDWICHES

SERVED WITH BABY HASH BROWNS / SUB SIDE SALAD +\$2

*CHARLIE BURGER (GFO) • \$16

All beef patty, house-made bacon, lettuce, dill pickle, Cooper Sharp American, special sauce on a brioche bun

*THE MELTDOWN • \$16

All beef patty, beer-braised onions, Cooper Sharp American, Russian dressing, dill pickles on Seven Stars sourdough

BLT (GFO) • \$15

House-made maple miso bacon, heirloom tomato, little gem lettuce, Duke's mayo on sourdough

24 CARROT RUEBEN (GFO/VEG) • \$14

"Pastrami" carrot, Russian dressing, smoked gruyere, house kraut on a torpedo roll

FRYING NEMO (GFO) • \$15

Battered cod, ranch tartar sauce, shredded lettuce on a brioche bun

LOBSTER ROLL (GFO) • \$29

Knuckle & claw, Duke's mayo, little gem lettuce on a buttered brioche roll

FOR THE KIDDOS • \$10/ea

GRILLED CHEESE & BABY HASH BROWNS (VEG)

HUMMUS, PITA, CRUNCHY VEGETABLES (GF/V)

CHICKEN TENDERS & BABY HASH BROWNS (GF)

CAVATELLI MAC & CHEESE (VEG)

+ADD

STEAK TIPS (GF) • \$22

OLIVE OIL POACHED SHRIMP (GF) • \$12

CHICKEN BREAST (GFO) • \$7

BEEF PATTY (GFO) • \$7

TOASTED PITA (V) • \$3

* CONSUMER ADVISORY

Consuming raw or undercooked foods, such as meat, poultry, seafood, and eggs, carries inherent health risks. Please inform us of any allergies prior to ordering.

LARGE PLATES

SUSANNA'S SUMMER PASTA (VEG) • \$23

Hand cut egg linguini, heirloom tomatoes, burrata, corn, basil

SLOW COOKED ST. LOUIS RIBS (GF) • \$24 HALF-RACK / \$42 FULL-RACK

Rhubarb BBQ sauce, braised collards, potato salad

PAN FRIED TURNIP CAKE (GF/V) • \$19

Tangy mushrooms, seasonal veggies, tahini-hoisin, chili oil

PORK SCHNITZEL (GF) • \$23

Sancho-caperberry piccata, garlicky greens

"STEAK FRITES" (GF) • \$29

Steak tips, crispy potato, black garlic butter sauce

GREEN CURRY COD (GF) • \$26

Pan roasted cod, coconut curry, turnips, rice vermicelli, charred snow pea salad

BRAISED LAMB SHANK (GF) • \$32

Carrot pickles, seasonal veggies, crispy potato wedges, labneh

CHICKEN PIBIL (GF) • \$22

Roasted airline chicken breast, pickled onion, slaw, tostadas, habanero lime crema

SWEETS

BANOFFEE PIE PARFAIT • \$9

Banana, dulce de leche, almond toffee bits, graham cracker crumb, vanilla whip

BLUEBERRY CHEESECAKE • \$9

Graham cracker crust, macerated blueberries

ABSOLUTE JOY PANNA COTTA (GF/V) • \$9

Shredded coconut, chocolate shell, toasted almonds

ICE CREAM & SORBET • \$4

Rotating flavors, ask your server about today's offerings



KITCHEN & BAR

FROM OUR CHEFS

Here at CRU PVD, we have a love for local ingredients, and we're proud to support small farms and producers from across New England. That can look like sourcing heirloom kale grown just over the state line, fresh eggs from Little Rhody Farms, or real Vermont maple syrup. Whenever we can, we build dishes and drinks around these ingredients to showcase our appreciation for them.

Supporting nearby growers helps us stay connected to the seasons, reduce our footprint, and keep money circulating in the local food system. We also make a point to make things from scratch: like curing and smoking our own maple miso bacon, or rolling fresh pasta by hand with those same local eggs.

We do it because it's fun, and because it makes us excited to share it with you, just like sharing home cooked meals with friends. Every time we highlight a local ingredient or a house-made product, it's a small way of reinforcing that connection: to our community, our environment, and the kind of food we want to be making.

MEET SOME OF THE LOCAL GROWERS & MAKERS ON YOUR PLATE

Wards Berry Farm • Sharon, MA
Green Thumb Farms • Fryeburg, ME
Seven Stars Bakery • Providence, RI
Narragansett Creamery • Providence, RI
The Town Dock • Narragansett, RI
Kitchen Garden Farm • Sunderland, MA
Langwater Farm • North Easton, MA
Schartner Farm • Exeter, RI
Runamok • Fairfax, VT
Little Rhody Farms • Foster, RI
Moonrose Farm • Rehoboth, MA

ABOUT OUR ARTISTS

We believe that art can inspire and bring people together. That's why we've filled our space with beautiful pieces from talented local artists. By showcasing their work, we aim to enrich your experience while supporting our vibrant community. Each piece has its own story, reflecting the creativity and spirit of our city. We're honored to celebrate these artists with you.