

mother's day to go menu

S⁴

*salad, sides, sausage, and such
petit approximately 3-5 portions
full approximately 7-9 portions*

EAT YOUR GREENS

*baby greens salad with choice
of balsamic bleu cheese
or green goddess*

Petit	Full
15	20

CHEDDAR FRITTATA

*spinach, roasted red pepper,
herbs, tomato*

Petit	Full
16	22.5

MACARONI TRUFFE

truffles, cheese, pasta

Petit	Full
24	32

POMMES PURÉE

potatoes, butter, cream

Petit	Full
18	24

HERB ROASTED POTATOES

potatoes, butter, herbs

Petit	Full
16	22.5

NUESKE'S BACON

Petit	Full
12	16

SAUSAGE LINKS

Petit	Full
12	16

entrées

COLOSSAL FRENCH TOAST

almond stuffed brioche, strawberry, maple syrup

12 pieces	20 pieces
35	50

CRÊPES

*vanilla mascarpone stuffed,
blueberry compote, chantilly cream*

8 pieces	12 pieces
27.5	40

CRAB CAKES

2.5-3 oz each, classic rémoulade

8 pieces	12 pieces
65	90

CHICKEN FRANCAISE

*egg dipped organic chicken breast,
lemon, caper, butter*

5 portions	8 portions
25	33

SHORT RIB BOURGOGNE

14-16 oz cut, slow braised, vin rouge reduction

4 portions	7 portions
120	165



*All S⁴ items and entrees available
for pick up cold with heating instructions
Friday, May 8th and Saturday, May 9th from
5pm-8pm*

*All items served Sunday, May 10th from
11am-5pm will be provided hot
Prime Rib will only be available Sunday*

Cru

UNCORKED

mother's day only

SLOW ROASTED PRIME RIB

prepared medium rare, 10-12 oz slices, au jus

Petit (4)	Full (6-7)
90	125

LOOK MA, WE MADE IT!

*petit portion: crab cakes full portion: prime rib,
salad with dressing, macaroni truffle, pommes purée*

8 pieces	12 pieces
27.5	40

**2006 Moët & Chandon Dom
Pérignon, Lenny Kravitz edition**
Rosé Champagne, Épernay

**2017 Joseph Drouhin Chassagne-
Montrachet, Marquis de Laquiche**
Premier Cru, Chardonnay

No wine	Properly done
250	800

cocktails

BARREL-AGED OLD FASHIONED

*Weller Special Reserve, demerara,
Angostura orange bitters*

BARREL-AGED MANHATTAN

*Knob Creek Rye, Carpano Antica,
trio of bitters*

VESPER

Tanqueray, Belvedere, Lillet Blanc

COSMOPOLITAN

Tito's Vodka, lime, cranberry

EACH	15
3 OF EACH	150
12 OF ONE	150

*Cocktails in 4 oz bottles (1.5x Standard Cru Size)
undiluted, best served stirred and/or over ice*

wine

HALF BOTTLES (375 ML)

Veuve Clicquot, Yellow Label Champagne 50

Duckhorn, Sauvignon Blanc, 2017 30

Merry Edwards, Pinot Noir, Russian River Valley, 2016 60

Chateau Angludet, Bordeaux Rogue, 2016 50

Faust, Cabernet Sauvignon, Napa, 2017 40

SPARKLING

Veuve Clicquot, Yellow Label Champagne 95

Trudon, Emblematis, Brut Champagne 55

WHITE WINES

Michel Redde, Pouilly-Fume, 2014 60

Champy, Bourgogne, 2016 50

Ramey, Chardonnay, Sonoma Coast, 2016 70

RED WINES

Bouchard, Beaune du Chateau 2017 60

Champy, Bourgogne Rogue 2016 50

Virgine de Thunevin, Bordeaux, 2015 40

La Tour de By, Bordeaux, 2016 60

Haut de Pauillac, Bordeaux, 2015 60

Mad Hatter, Cabernet, Napa Valley, 2017 75

Sequoia Grove, Napa Valley, 2017 60

*Looking for a special cellar selections?
Cru Uncorked's sommelier, Anthony Taylor
will happily assist you.*

ATAYLOR@CRUUNCORKED.COM

*Above wines reflect special carry out pricing.
Orders of 6 or more bottles receive
an additional 10% savings.
All wine and cocktail sales are subject to sales tax.*



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