



USV
Mother's Day 2024

Made to Order Omelet Station
Slow Roasted Prime Rib
Sausage Gravy & Biscuits
Berry & Cream Stuffed Croissants
Honey Glazed Carrots
Blackened Shrimp Alfredo
Spring Greens Pasta Salad
Petite Crab Cakes
Miniature Buttermilk Pancakes
Corned Beef Hash
Charred Broccolini
Applewood Smoked Bacon
Breakfast Sausage Links
Fresh Fruit

Desserts

Chocolate Covered Strawberries, Peanut Butter Pie,
Triple Fudge Brownies, Lemon Chiffon Cupcakes

Cocktails

Mimosa \$10
Bloody Mary \$13
Raspberry Bellini \$12
Strawberry Fields \$14

Beers

Ardent IPA \$7
Stella Artois \$7
Buskey Cider \$7
Hardywood Pils \$7

N/A Beverages

Coke, Diet Coke, Sprite,
Ginger Ale, Fruit Punch,
Apple Juice, Iced Tea,
Milk, Chocolate Milk





WHITE

2021 Viognier - \$10 | \$31

Notes of Honeysuckle, Ripe Pear, Peach + Granny Smith Apple

2021 Sauvignon Blanc - \$10 | \$31

Light + Crisp. Pleasing Minerality + Notes of Citrus

2019 Chardonnay - \$9 | \$24

Aged in 28% New French Oak + Barrel Fermented. Balanced with Bright Acidity

2020 #2 White - \$9 | \$28

Off-Dry with Notes of Tropical Fruit

Rose - \$10 | \$31

Provence Style, Dry Rose with Notes of Strawberry

REDS

2020 Divertido - \$9 | \$28

100% Mourvedre with Summertime Notes of Black Cherry

2017 Zachariah - \$14 | \$42

Our Age-Worthy, Flagship Blend of %50 Merlot, %40 Petit Verdot + 10% Tannat

2018 Petit Verdot - \$12 | \$36

19 Months in the Barrel with Notes of Dark Chocolate, Black Cherry + Dried Herbs

2017 Tannat - \$14 | \$42

18 Months in 45% New French Oak with Notes of Black Currant + Plum

2019 #1 Red - \$8 | \$25

Versatile, Off-Dry Blend Best Paired with Southern Barbecue

SPARKLING

2021 Sparkling Rose - \$13 | \$39

Fruit-Forward with Notes of Fresh Strawberry + Ripe Peach

2019 Blanc de Blancs - \$50

Brilliant Effervescence + Bready Complexity is achieved by using the

Methode Traditionelle with 20 Months Spent Sur Lei

