

AUNT MAUDE'S

— FEATURES —

October 23rd - January 5th

QUICHE

Roasted Mushrooms, Spinach, Goat Cheese, House Salad, Fresh Fruit. 10.50

OMELET

Three Eggs, Smoked Salmon, Asparagus, Onions, Capers, Fresh Dill, Boursin Cheese, O'Brien Potatoes, Fresh Fruit.
10.50

MAPLE BOURBON SALMON*

Seared Salmon, Mashed Sweet Potatoes, Grilled Asparagus, Maple Bourbon Butter. 14.95

VEGETABLE CREPE

Sweet Potatoes, Zucchini, Onions, Carrots, Goat Cheese, Basil Pesto, Cauliflower Puree, Tomatoes, Spinach,
Balsamic Reduction. 12.95

HALF SANDWICH, TODAY'S SOUP & SALAD

Turkey, Cranberry Mayonnaise, Lettuce, Tomatoes, Onions, Whole Wheat. 10.50

— SALADS & SOUPS —

HOUSE SALAD

Mixed Greens, Parmesan Cheese, Fresh Herbs, Ciabatta Croutons, Choice of Dressing. Entree 8.50 Ala Carte 5.50

CLASSIC CAESAR

Romaine, Parmesan Cheese, Ciabatta Croutons, House-Made Caesar Dressing. Entree 8.95 Ala Carte 5.95

BLACKENED CHICKEN CAESAR

Entree 12.95 Ala Carte 10.95

BLACKENED SALMON CAESAR*

Entree 14.95 Ala Carte 11.95

COBB SALAD

Chopped Mixed Greens, Turkey, Chicken, Bacon, Egg, Mixed Cheese, Tomatoes, Cucumbers, Onions, Choice of Dressing. Entree 12.95 Ala Carte 10.95

STEAK SALAD*

Mixed Greens, Roasted & Sliced Tri-Tip, Blue Cheese Crumbles, Grilled Potatoes, Sautéed Mushrooms, Jardiniere, Crispy Onion Rings, Red Wine Vinaigrette. Entree 14.95 Ala Carte 11.95

PRINTER'S SALAD*

Spinach, Grilled Salmon, Blue Cheese Crumbles, Tomatoes, Walnuts, Red Wine Vinaigrette. Entree 14.95 Ala Carte 11.95

HARVEST SALAD

Mixed Greens, Roasted Sweet Potatoes, Toasted Pine Nuts, Quinoa, Craisins, Goat Cheese, Lemon Mustard Vinaigrette. Entree 12.95 Ala Carte 10.95

Add Chicken 3.95

Add Salmon* 5.95

TODAY'S SOUP

Cup 3.95 Bowl 4.95

FRENCH ONION SOUP

Cup 4.25 Crock 5.25

AUNT MAUDE'S TURKEY CHILI

Cup 4.50 Bowl 5.50

BREAD & BUTTER

Toasted Demi Baguette, Whipped Butter. 2.95

— KIDS MENU —

(SIXTH GRADERS AND UNDER)

HAMBURGER 4.95

CHEESEBURGER 4.95

GRILLED CHEESE 4.95

CHICKEN FINGERS 4.95

TYKE PASTA WITH BUTTER OR MARINARA 4.95

— LUNCHES —

PASTRAMI REUBEN*

House-Made Pastrami, Swiss Cheese, Crispy Sauerkraut, 1000 Island, Toasted Rye, House-Made Sweet Potato Fries. 13.50

STEAK SANDWICH*

Roasted & Sliced Tri-Tip, Blue Cheese Coleslaw, Shoestring Potatoes, Toasted Rye, Pasta Salad. 13.50

MAUDE'S BURGER*

8 oz. House Ground Steak, Lettuce, Tomatoes, Onions, Toasted Brioche Bun, House-Made French Fries. Choice of Cheddar, Mozzarella, or Swiss Cheese. 12.95

Add Bacon 1.50

Add Blue Cheese 2.00

CAJUN PRIME RIB SANDWICH*

Romaine, Tomatoes, Onions, Mayonnaise, Toasted Hoagie Bun, Red Beans & Rice. 15.95

FRENCH DIP*

Roast Beef, Au-Jus, Toasted Baguette, House-Made French Fries. 12.95

Add Swiss Cheese 1.00

Add Grilled Onions 1.00

LOVE AT FIRST BITE*

Roast Beef, Turkey, Bacon, Lettuce, Tomatoes, Onions, Mayonnaise, Toasted Sourdough, Pasta Salad. 12.95

MAIN STREET CHICKEN

Tomatoes, Scallions, Mushrooms, Spicy Garlic Butter Sauce, Wild Rice Pilaf, Seasonal Vegetables. 13.50

TEQUILA CHICKEN FETTUCCINE

Tri-Peppers, Onions, Cilantro, Tequila-Soy Cream Sauce, Spinach Fettuccine, House Salad, Garlic Bread. 13.50

BLACKENED CHICKEN ANGEL HAIR

Tomatoes, Onions, Mushrooms, Garlic, Light Cream Sauce, Parmesan Cheese, House Salad, Garlic Bread. 13.50

— DESSERTS —

VANILLA BEAN CRÈME BRULÉE

Triple Chocolate Cookie. 4.75

CLASSIC CHOCOLATE MOUSSE

Fresh Whipped Cream. 5.25

MAUDE'S PEANUT BUTTER PIE

Fresh Whipped Cream, Chocolate & Caramel Sauce. 5.25

CHOCOLATE TOFFEE BREAD PUDDING

Fresh Whipped Cream, Rum Caramel Sauce. 6.25

DARK CHOCOLATE DROP

Tart Cherry Sauce. 2.50

* Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or under cooked. Consult your physician or public health official for further information.

FRESH • LOCAL • EVERY DAY

AUNT MAUDE'S

— BEVERAGES —

Coffee	2.25
Milk	1.75
Coke, Diet Coke, Sprite	1.75
Millstream Root Beer	2.50
Juice	1.75
Fresh Squeezed Lemonade	2.50
Strawberry Lemonade	3.00
Tropical Iced Tea	2.25
Herbal Hot Tea	2.25
San Pellegrino	3.25
Ginger Beer	2.50
Arnold Palmer	2.50

SHAKEN & STIRRED

MOJITO

Rum, Fresh Mint, Fresh Lime Juice, Sugar, Soda Water.	7.50
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PAMA MOJITO

Pamagranate Liqueur, Fresh Mint, Fresh Lime Juice, Sugar, Soda Water.	8.50
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MARGARITA

Cuervo Gold Tequila, Gran Gala, Fresh Lime Juice.	7.50
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VODKA LEMONADE

Vodka, Fresh Squeezed Lemonade.	6.50
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STRAWBERRY VODKA LEMONADE

Vodka, Fresh Squeezed Lemonade, Strawberries.	7.50
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SOUR CHERRY DAQUIRI

Rum, Rum Soaked Cherries, Fresh Squeezed Lemonade.	7.50
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MOSCOW MULE

Vodka, Ginger Beer, Fresh Lime Juice.	7.50
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KNICKER TWIST

Vodka, Almond Liqueur, Apricot Puree, Lemon Juice.	7.50
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MIDNIGHT TRAIN

Whiskey, Lemon, Mint, Ginger Beer. Maude's Ode to Gladys.	7.50
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SANGRIA

Red Wine & Fresh Fruit With a Kick.	7.50
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CLASSIC ICE CREAM DRINKS

(MADE BY HAND FROM OUR BAR!)

Grasshopper	7.00
Pink Squirrel	7.00
Brandy Alexander	7.00
Golden Cadillac	7.00
Mudslide	7.00
Chocolate Monkey	7.00
Root Beer Frosty	7.00

— BEER —

ON TAP

Stella Artois	10 oz. Draw	4.00
	16 oz. Pint	5.00

Two Rotating Craft Taps (Ask Server)

MICROBREWS & IMPORT BOTTLES

North Coast Old Rasputin Stout	7.00
Unibroue La Fin du Monde Tripel	6.50
Sixpoint The Crisp Pilsner	5.00
Evil Twin Blood Orange Sour	6.00
Rogue Hazelnut Brown Nectar	5.00
Backpocket Slingshot Dunkel	6.00
Ballast Point Sculpin IPA	6.50
Squatters Hop Rising Double IPA	5.50
Samuel Adams Boston Lager	5.25
Corona	5.25
Argus Ciderkin Apple Cider	6.00
Kaliber Non-Alcoholic	3.75
Surly Rising North Pale Ale	6.00

DOMESTIC BOTTLES

Bud Light	4.00
Coors Light	4.00
Miller Light	4.00
Michelob Ultra	4.00

— WINE BY THE GLASS —

HOUSE WINES

Chardonnay	6.50
Cabernet	6.50

SPARKLING

Casteller, Cava, Brut, Spain	7.00
Castello del Poggio, Moscato, Italy	7.00

ROSE

Bellula, Grenache/ Syrah, France	8.00
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WHITE

Louis Guntrum Riesling, Germany	9.00
Babich, Sauvignon Blanc, New Zealand	9.00
Pine Ridge, Chenin Blanc/Viognier, California	9.50
Foris, Pinot Gris, Oregon	10.00
Foxglove, Chardonnay, California	10.00

RED

Domaine de Couron, Cotes du Rhone, France	8.00
Hedges, Merlot, Washington	9.50
Parker Station, Pinot Noir, California	9.50
Domaine du Prieure, Pinot Noir, France	10.00
Clos La Coutale, Malbec, France	10.00
Milbrandt, Cabernet, Washington	10.00
Eberle, Cabernet, California	15.00

The concept of Aunt Maude's was created on a Sunday morning in 1975 over a few Bloody Mary's.

Although Aunt Maude the person is mythical, we cherish the ideals of her with our casual personal style, superb service, and excellent cuisine. Carrying on those ideals are what we are passionate about.

We use only the freshest products made to order. We proudly support these and other local farmers: La Quercia Cured Meats, Picket Fence Creamery, Onion Creek, Lee's Greens, Berkwood Farms and Maxwell Farms.

FRESH • LOCAL • EVERY DAY