

# AUNT MAUDE'S

## FEATURES

October 8th - November 16th

### QUICHE

Roasted Red Peppers, Spinach, Basil, Goat Cheese, House Salad, Fresh Fruit. **\$10.75**

### OMELET

Three Eggs, Berkshire Ham, Mixed Cheese, O'Brien Potatoes, Fresh Fruit. **\$10.75**

### AUTUMN SALMON\*

Roasted Salmon, Brussels Sprouts, Bacon, Roasted Butternut Squash, Chipotle Carrot Bisque, Goat Cheese, Cranberry & Sage Coulis, Pine Nuts. **\$15.25**

### CHICKEN CREPES

House-Made Crepes, Roasted Chicken, Spinach, Monterey Jack Mornay Sauce, House Salad. **\$12.95**

### HALF SANDWICH, TODAY'S SOUP & SALAD

Berkshire Ham, Swiss Cheese, Dijon Mayonnaise, Lettuce, Tomatoes, Onions, Whole Wheat. **\$10.75**

## SALADS & SOUPS

**HOUSE SALAD** Entree **\$8.50** Ala Carte **\$5.50**

Mixed Greens, Parmesan Cheese, Fresh Herbs, Ciabatta Croutons, Choice of Dressing.

**CLASSIC CAESAR** Entree **\$8.95** Ala Carte **\$5.95**

Romaine, Parmesan Cheese, Ciabatta Croutons, House-Made Caesar Dressing.

**SPINACH SALAD** Entree **\$10.95** Ala Carte **\$7.95**

Spinach, Bacon, Goat Cheese, Warm Malt Vinaigrette.

### BLACKENED CHICKEN CAESAR

Entree **\$13.25** Ala Carte **\$11.25**

### BLACKENED SALMON CAESAR\*

Entree **\$14.95** Ala Carte **\$11.95**

### COBB SALAD

Entree **\$13.50** Ala Carte **\$11.50**

Chopped Mixed Greens, Turkey, Chicken, Bacon, Egg, Mixed Cheese, Tomatoes, Cucumbers, Onions, Choice of Dressing.

**STEAK SALAD\*** Entree **\$14.95** Ala Carte **\$11.95**

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

**PRINTER'S SALAD\*** Entree **\$14.95** Ala Carte **\$11.95**

Spinach, Grilled Salmon, Blue Cheese Crumbles, Tomatoes, Walnuts, Red Wine Vinaigrette.

**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

**\$2.95**

Toasted Demi Baguette, Whipped Butter.

## KIDS MENU

(Sixth graders and under)

**HAMBURGER** **\$5.50**

**CHEESEBURGER** **\$5.50**

**GRILLED CHEESE** **\$5.50**

**CHICKEN FINGERS** **\$5.50**

**TYKE PASTA WITH BUTTER OR MARINARA** **\$5.50**

## LUNCHES

**STEAK SANDWICH\*** **\$13.95**

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

**MAUDE'S BURGER\*** **\$13.50**

8 oz. House Ground Steak, Lettuce, Tomatoes, Onions, Toasted Sourdough Bun, House-Made French Fries.

Choice of Cheddar, Mozzarella, or Swiss Cheese.

Add Bacon **\$1.50**

Add Blue Cheese **\$2.00**

**CAJUN PRIME RIB SANDWICH\*** **\$15.95**

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

**FRENCH DIP\*** **\$13.25**

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

Add Swiss Cheese **\$1.00**

Add Grilled Onions **\$1.00**

**LOVE AT FIRST BITE\*** **\$13.25**

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

**MAIN STREET CHICKEN** **\$13.75**

Tomatoes, Scallions, Mushrooms, Garlic, Herbs, Chicken Stock, Butter, Wild Rice Pilaf, Seasonal Vegetables.

**TEQUILA CHICKEN FETTUCCINE** **\$13.75**

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

**BLACKENED CHICKEN ANGEL HAIR** **\$13.75**

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

**HAM REUBEN** **\$13.25**

Berkshire Ham, Sauerkraut, Swiss Cheese, 1,000 Island Dressing, Toasted Rye, House-Made French Fries.

## DESSERTS

**VANILLA BEAN CRÈME BRULÉE** **\$5.00**

Triple Chocolate Cookie.

**CLASSIC CHOCOLATE MOUSSE** **\$5.50**

Fresh Whipped Cream.

**MAUDE'S PEANUT BUTTER PIE** **\$5.50**

Fresh Whipped Cream, Chocolate & Caramel Sauce.

**CHOCOLATE TOFFEE BREAD PUDDING** **\$6.50**

Fresh Whipped Cream, Rum Caramel Sauce.

**DARK CHOCOLATE DROP** **\$2.75**

Tart Cherry Sauce.

\* 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

<b>MAUDE'S 75</b>	\$7.50
Cedar Ridge Pear Brandy, Fresh Squeezed Lemonade, Simple Syrup, Cava.	
<b>SAZERAC</b>	\$7.50
Sazerac Rye Whiskey, Absinthe, Bitters.	
<b>SOUR DICKEL</b>	\$7.50
Dickel Rye Whiskey, Sour, Red Wine, Fresh Squeezed Lemonade.	
<b>BOULEVARDIER</b>	\$8.00
Bulleit Rye Whiskey, Campari, Sweet Vermouth.	
<b>SOUR CHERRY DAIQUIRI</b>	\$7.50
Rum, Rum Soaked Cherries, Fresh Squeezed Lemonade.	
<b>KNICKER TWIST</b>	\$7.50
Vodka, Almond Liqueur, Apricot Puree, Lemon Juice.	
<b>MIDNIGHT TRAIN</b>	\$7.50
Whiskey, Lemon, Fresh Mint, Ginger Beer. Maude's Ode to Gladys.	
<b>TIJUANA MULE</b>	\$7.50
Jose Cuervo Tequila, Lime Juice, Ginger Beer, Agave Nectar, Fresh Mint.	

## CLASSIC ICE CREAM DRINKS

(MADE BY HAND FROM OUR BAR!)

Grasshopper	\$7.50
Pink Squirrel	\$7.50
Brandy Alexander	\$7.50
Golden Cadillac	\$7.50
Mudslide	\$7.50
Chocolate Monkey	\$7.50

## 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
Confluence Capital Gold Lager	\$5.50
Dieu du Ciel Raspberry Sour	\$6.00
Rogue Hazelnut Brown Nectar	\$5.00
Lake Time Peanut Butter Porter	\$6.00
Ballast Point Sculpin IPA	\$6.50
Dogfish Head 90 Minute Imperial IPA	\$6.50
Samuel Adams Boston Lager	\$5.25
Corona	\$5.25
Moonlight How Do You Like Them	
Little Apples Cider	\$6.00
Kaliber Non-Alcoholic	\$3.75

### 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 d' Asti Italy	\$7.00

### ROSE

Villa Viva, Rose, 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
Cannonball, Merlot, California	\$9.50
Underwood, Pinot Noir, Oregon	\$8.00
Joseph Drouhin, Pinot Noir, France	\$10.00
Clos La Coutale, Malbec, France	\$10.00
Chateau La Faviere, Bordeaux, France	\$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.*

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