

AUNT MAUDE'S

— FEATURES —

April 9th - May 18th

QUICHE

Bacon, Broccoli, White Cheddar Cheese, House Salad, Fresh Fruit. 10.50

MEDITERRANEAN OMELET

Three Eggs, Roasted Red Peppers, Spinach, Artichoke Hearts, Kalamata Olives, Feta Cheese, O'Brien Potatoes, Fresh Fruit. 10.50

SIMPLY GRILLED SALMON*

Lemon Dill Butter, Wild Rice Pilaf, Seasonal Vegetables. 14.95

GRILLED SHIITAKE STIR FRY

Green Tea Jasmine Rice, Sugar Snap Peas, Celery, Carrots, Edamame, Sweet Chili Sauce, Pickled Ginger. 12.95

HALF SANDWICH, TODAY'S SOUP & SALAD

Turkey, Swiss Cheese, Basil Pesto Mayonnaise, Lettuce, Tomatoes, Red Onion, 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

SPRING SALAD

Mixed Greens, Arugula, Edamame, Sugar Snap Peas, Pistachios, Feta Cheese, Mint Vinaigrette. Entree 13.95 Ala Carte 10.95

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 —

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 Sourdough 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, Garlic, Herbs, Chicken Stock, Butter, 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 —

STRAWBERRY & BLUEBERRY SHORTCAKE

Macerated Berries, Fresh Whipped Cream. 5.50

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

MAUDE'S 75

Cedar Ridge Pear Brandy, Fresh Squeezed Lemonade, Simple Syrup, Cava.	7.50
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SAZERAC

Sazerac Rye Whiskey, Absinthe, Bitters.	7.50
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SOUR DICKEL

Dickel Rye Whiskey, Fresh Squeezed Lemonade, Sour, Red Wine.	7.50
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BOULEVARDIER

Bulleit Rye Whiskey, Campari, Sweet Vermouth.	8.00
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SOUR CHERRY DAIQUIRI

Rum, Rum Soaked Cherries, Fresh Squeezed Lemonade.	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, Fresh Mint, Ginger Beer. Maude's Ode to Gladys.	7.50
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TIJUANA MULE

Jose Cuervo Tequila, Lime Juice, Ginger Beer, Agave Nectar, Fresh Mint.	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

— 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
Dogfish Head 90 Minute Imperial IPA	6.50
Samuel Adams Boston Lager	5.25
Corona	5.25
Argus Ciderkin Apple 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, 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
Cannonball, Merlot, California	9.50
Underwood, Pinot Noir, Oregon	8.00
Domaine du Prieure, Pinot Noir, France	10.00
Clos La Coutale, Malbec, France	10.00
Chateau La Raze Beauvallet, 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.

FRESH • LOCAL • EVERY DAY