



SMALL PLATES

- EGG AND SPINACH**
sauteed spinach, fried egg, basmati rice, Greek feta, harissa, garlic-mint yogurt.....\$9.00
- PRINCE EDWARD ISLAND MUSSELS**
shallots, garlic, white wine, sweet tomatoes, herbs, grilled baguette\$11.00
- COQUILLE ST. JACQUES**
brie baked scallop, lemon, grape tomato, truffle oil\$7.50
- GRILLED LAMB SKEWERS**
garlic yogurt, tomato jam, sweet & sour cucumbers.....\$12.50
- MONTEREY BAY CALAMARI**
shishito peppers, radish, preserved lemon, sumac aioli, ink.....\$10.50
- CORIANDER CRUSTED TUNA**
white beans, olive, cherry tomato, calabrian pepper chimichurri.....\$12.50

SOUPS

- CHICKEN & SPÄTZLE**
mirepoix, pink peppercorn, grilled bread.....\$8.50
- SOUP OF THE MOMENT**
Please ask your server for today's selection\$8.00

GRILLED FLATBREADS

- TARTE FLAMBÉE**
bacon, sweet onion, gruyère, herb crème fraîche....\$14.00
- HUMMUS**
seared halloumi, cucumber, tomato, garlic-mint yogurt, cilantro\$14.00
- DUCK & BLUE CHEESE**
duck confit, radicchio, aged balsamic\$14.50

SIDES

(sides are large enough for 2 people)

- HOUSE CUT FRIES**
with truffle fontina fondue\$7.50
- MUSHROOMS EN COCOTTE**
fontina, shirred egg\$ 8.00
- OLIVE PLATE**
picholine, kalamata and arbequina\$5.00
- ROASTED BEETS**
mint, shallots and balsamic vinegar....\$6.00
- ROASTED PURPLE POTATOES**
rosemary-garlic butter, chèvre....\$6.50
- CARAMELIZED BRUSSEL SPROUTS**
pears, brown butter\$7.50
- GRILLED ASPARAGUS**
with parsley-almond sauce, grana padano\$8.00
- FRESH BAKED BAGUETTE**
with whipped butter\$ 2.50

SALADS

- GRILLED ROMAINE & LOBSTER**
radicchio, almond, Asian pear, vanilla.....\$13.50
- BOSTON BIBB LETTUCE**
blue cheese, hazelnut brittle, apple, smoked grapes....\$8.00
- MIXED GREEN SALAD**
with your choice of vinaigrette (balsamic or citrus)\$6.00
- WILD ACRES DUCK & SPINACH**
smoked duck breast, duck confit-eggplant milanese, radicchio, sherry vinaigrette....\$12.50



CHEESE PLATE

\$16.00 for 4 selections
 or \$5.00 each
Please ask your server for today's selections.



A LA CARTE

- MAUDE'S MAC N' CHEESE** *penne with aged cheddar, fontina, grana padano, white wine, chives, croutons*\$10.50
Additions: bacon \$1.50, chicken \$2.50, chorizo \$3.00, crab \$4.00
- STEAK AU POIVRE** *wood grilled hanger steak, grilled onions, green peppercorn sauce*\$16.00
- VEGETARIAN INSPIRATION OF THE MOMENT**.....\$17.00
Please ask your server for today's selection
- HOISIN SPARE RIBS**
house smoked spare ribs, ginger, mirin\$12.50
- WOOD GRILLED HAMBURGER** *choice of toppings*\$ 10.00
Toppings: avocado \$1.50, grilled onions \$1.00, cheese \$2.00, grilled mushrooms \$2.00, smoked bacon \$1.50, fried egg \$1.50

BIG PLATES

- WILD ACRES DUCK BREAST**
sushi rice cake, spicy green beans, cara cara orange, lotus chips, tamarind soy caramel...\$26.00
- WOOD GRILLED PORK TENDERLOIN**
lentils, leek confit, roasted cauliflower, curry...\$20.00
- ÉTOUFFÉE**
seared Maine diver scallops, Laughing Bird shrimp, andouille, creole mustard sabayon...\$25.00
- ALASKAN DAY BOAT HALIBUT**
manila clams, purple potatoes, white asparagus, fava bean pesto, green garlic broth ...\$28.00
- ROASTED CHICKEN**
confit, bacon-scallion risotto, haricot vert, olive, tarragon beurre blanc...\$18.00
- STEAK FRITES**
wood grilled beef ribeye, house cut fries, wilted arugula, béarnaise...\$25.00

Who is Maude Armatage?

Maude was a guiding light and driving force in helping Minneapolis to come of age in the 20th century. She was a lifetime member of the Board at large, elected to the Park Board in 1920, just one year after women got the vote. Living by the motto of "civilized leisure." with leaders such as Theodore Wirth, she founded our fabulous park system and fostered the "greening" of our city.

We honor that spirit of civilized leisure and civic responsibility.

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