

Dinner

SMALL PLATES

HOUSE CUT TRUFFLE FRIES 8.5
white cheddar fondue (GF without fondue)

EGG + SPINACH 10.25
sautéed spinach, sunny egg, basmati rice, feta, harissa, garlic-mint yogurt (GF)

OLIVES 8
cerignola, royal atlas, gaeta, kalamata, alfanso, sevillano (GF)

BATTERED ONION RINGS 7

MARGHERITA FLATBREAD 12.5
fresh mozzarella, burgundy marinara, tomato, basil, olive oil, grana padano

CHICKEN WINGS 10.50
wood grilled sweet chili glazed wings with miso aioli and mixed greens

HUMMUS 9.5
grilled flatbread, cauliflower, baby carrots

ELOTE 6
grilled sweet corn, red chili crema, queso fresco (GF)

FRESH BAKED CIABATTA 3.5
whipped butter

GRILLED ASPARAGUS 11.5
poached egg, asparagus, béarnaise and grana padano (GF)

A LA CARTE

P E I MUSSELS 13.5
coconut green curry, tomatoes, chilies, lime, cilantro, grilled bread (GF without bread)

CRAB CAKES 13
lump crab, roasted corn relish, red chili crema

SAUTÉED BEETS 12
red and golden beets, arugula, chevre, walnuts, sherry walnut vinaigrette (GF)

CHICKEN ENDIVE SPOONS 12
fire roasted chicken salad, walnuts, grapes in endive spoons with sherry walnut vinaigrette (GF)

CHARCUTERIE + CHEESE 16.5
chef's choice of cured meats and cheese, rilette, house made pickles, onion relish, whole grain mustard, crostini (GF without crostini)

TUNA POKE 14
marinated ahi tuna, wonton chips, mango pineapple salsa

MAC N' CHEESE 13
*cavatappi, smoked gouda, grana padano, white wine, chives, truffle, breadcrumbs
add: bbq pulled pork 2 || bacon 2 || lobster 3*

SOUP+ SALAD

SOUP OF THE DAY
please ask your server for tonight's selection
Cup 4.5 || Bowl 8

HOUSE 9
mixed greens, carrot, sweet corn, tomatoes, balsamic vinaigrette (GF)

COLE SLAW 7
fresh cabbage, carrots, red onion, chef's dressing (GF)

WILTED SPINACH SALAD 12.5
bacon, red onion, walnuts, bleu cheese, poached egg, apple, mustard vinaigrette (GF)

CAESAR 12
*romaine, grana padano, house made dressing, croûtons (GF without croûtons)
add: chicken 5 || salmon 5 || anchovies 3*

FLAT IRON + WEDGE 14.5
grilled flat iron steak, romaine, tomato, bleu cheese, horseradish-buttermilk dressing (GF)

SANDWICHES

all sandwiches served with fries or mixed greens || substitute onion rings for 2

*add:
cheese 2 || caramelized onion 1.5 || avocado 1.5 || fried egg 2 || bacon 2.5*

GRILLED CHICKEN SANDWICH 14
avocado, shredded romaine, tomato, pickled jalapeños, red chili crema

THE MAUDE BURGER 13.75
house ground beef, shredded romaine, tomato

PULLED PORK 13.75
house smoked, shredded pork shoulder, cole slaw

FALAFEL BURGER 14
grilled falafel patty, feta, shredded romaine, tomato, tzatziki

PRIME DIP 16
shaved prime rib, au jus on ciabatta, horseradish

BIG PLATES

FISH + CHIPS 17.5
tempura battered cod, Maude's fries, cole slaw and tarter sauce

PORK CHOP 28
10 oz bone in pork chop, cassoulet, asparagus, sweet corn grits, sweet tea reduction

SEARED DIVER SCALLOPS 31
pappardelle pasta, leek butter, apple dashi, sweet coppa, radish

STEAK FRITES 40
12 oz wood-fired NY strip, Maude's fries, sautéed arugula, béarnaise (GF)

SALMON PANZANELLA 25
seared salmon, tomatoes, red onion, red pepper, green olive, mozzarella, basil, croûtons, spinach, pistachio dill vinaigrette

(GF) — Item is prepared Gluten-free.

20% gratuity added to parties of 8 or more.

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Chef: Michael Morton
Sous Chef: Matthew Kjellgren

DRINK

WINE

SPARKLING + ROSE

Prosecco- Riondo BLU – Italy 7 || 27

Brut- 49M - France 9 || 38

Sparkling Rose- Sophora 6 || 30
New Zealand

WHITE

Chardonnay- Toschi – CA 7 || 28

Pinot Grigio- Ca'Stella – Italy 7 || 28

Sauvignon Blanc- La Playa - Chile 7 || 28

Albarino- Kentia – Spain 7 || 28

Bordeaux Blanc- Château Trebiac 8 || 32
France

Sauvignon Blanc– Mohua 35
New Zealand

Blanc– Domaine De Beurenard 80
Chateauneuf-du-Pape - France

Chardonnay–Bevan Cellars – CA 96

RED

Touriga Blend– Irreverente 7 || 28
Portugal

Adobe Red- Clayhouse – CA 7 || 28

Zinfandel- The Federalist – CA 11 || 42

Primitivo- Primaterra – Italy 8 || 32

Pinot Noir– Masterpiece – CA 10 || 40

Cabernet Sauvignon- Annabella 9 || 38
CA

Tempranillo– Legado Muñoz 8 || 32
Spain

Malbec- Chemin de Compostelle 9 || 38
France

Syrah- Fieldfare – CA 9 || 38

Carignan- Somdinou 54
Spain

Cabernet Sauvignon- Stuhlmuller 96
CA

Cabernet Sauvignon– Stag's Leap 210
CA

BEER

TAP

PABST BLUE RIBBON 4
Wisconsin

VICTORY PRIMA PILS 5
Pennsylvania

ROTATING TAP 6
ask your server for details

FULTON BREWERY SEASONAL 6
Minnesota – ask your server for details

BOTTLES & CANS

FOUNDERS ALL DAY IPA 5
Michigan

FULTON SWEET CHILD OF VINE 4.25
Minnesota

HAMM'S TALL BOY 4
Wisconsin

WITTEKERKE WHITE ALE 4.25
Belgium

BLACKTHORN CIDER 6
England

SURLY FURIOUS 5
Minnesota

BAUHAUS 5
Minnesota

N/A BEER 4.25
ask your server for details

MAUDITE 5.25
Canada

COCKTAILS

BIJOU 11
barrel aged gin, chartreuse, vermouth,
orange bitters

MARTINEZ 11
genever, aromatized wine, maraschino,
aromatic bitters

CHRYSANTHEMUM 11
vermouth, benedictine, absinthe

CRUSTA 11
bourbon, ognac, maraschino, citrus,
aromatic bitters

TOMGIRL NAMED MAUDE 11
grapefruit vodka, pomegranate, spice,
citrus

NATASHA 11
vodka, blackberry, citrus, bubbly

CORPSE REVIVER #2.1 11
gin, apertivo, citrus, orange liqueur

NON ALCOHOLIC

RUBBER DUCKY 4
blue raspberry lemonade

BITTER ORANGE GINGER 4
ginger beer with orange bitters

RAY GUY 4
root-beer with Angostura bitters

GINGER BEER 4.5

VOSS SPARKLING WATER 4

MILK 4

LATTE/CAPPUCINNO 5

ESPRESSO 4

HOT or ICED TEA 4

LEMONADE 4

COFFEE 4.75