

Dinner

SMALL PLATES

HOUSE CUT TRUFFLE FRIES 8.75
white cheddar fondue (GF without fondue)

EGG + SPINACH 10.75
sautéed spinach, sunny egg, basmati rice, feta, harissa, garlic-mint yogurt (GF)

OLIVES 8.5
cerignola, royal atlas, gaeta, kalamata, alfanso, sevillano (GF)

BATTERED ONION RINGS 7.25

MARGHERITA FLATBREAD 13
fresh mozzarella, burgundy marinara, tomato, basil, olive oil, grana padano

CHICKEN WINGS 11
wood grilled sweet chili glazed wings with miso aioli and mixed greens

HUMMUS 10
grilled flatbread, cauliflower, baby carrots

ELOTE 6.25
grilled sweet corn, red chili crema, queso fresco (GF)

FRESH BAKED CIABATTA 3.75
whipped butter

GRILLED ASPARAGUS 12
poached egg, asparagus, béarnaise and grana padano (GF)

A LA CARTE

P E I MUSSELS 14
coconut green curry, tomatoes, chilies, lime, cilantro, grilled bread (GF without bread)

CRAB CAKES 13.75
lump crab, roasted corn relish, red chili crema

SAUTÉED BEETS 12.5
red and golden beets, arugula, chevre, walnuts, sherry walnut vinaigrette (GF)

CHICKEN ENDIVE SPOONS 12.5
fire roasted chicken salad, walnuts, grapes in endive spoons with sherry walnut vinaigrette (GF)

CHARCUTERIE + CHEESE 17
chef 's choice of cured meats, pub cheese, rilette, house made pickles, onion relish, whole grain mustard, crostini (GF without crostini)

TUNA POKE 14.5
marinated ahi tuna, wonton chips, mango pineapple salsa

MAC N' CHEESE 13.75
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 4.75 || Bowl 8.5

HOUSE 9.5
mixed greens, carrot, sweet corn, tomatoes, balsamic vinaigrette (GF)

COLE SLAW 7.25
fresh cabbage, carrots, red onion, chef 's dressing (GF)

WILTED SPINACH SALAD 13
bacon, red onion, walnuts, bleu cheese, poached egg, apple, bacon-mustard vinaigrette (GF)

CAESAR 12.5
romaine, grana padano, house made dressing, croûtons (GF without croûtons) add: chicken 5 || salmon 5 || anchovies 3

FLAT IRON + WEDGE 15.25
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 14.5
avocado, shredded romaine, tomato, pickled jalapeños, red chili crema

THE MAUDE BURGER 14.25
house ground beef, shredded romaine, tomato

PULLED PORK 14.25
house smoked, shredded pork shoulder, cole slaw

FALAFEL BURGER 14.75
grilled falafel patty, feta, shredded romaine, tomato, tzatziki

PRIME DIP 16.75
shaved prime rib, au jus on ciabatta, horseradish

BIG PLATES

PORK CHOP 29
10 oz bone in pork chop, cassoulet, asparagus, sweet corn grits, sweet tea reduction

HANGER FRITES 27.25
8 oz wood-fired hanger steak, house cut fries, sautéed arugula, béarnaise (GF)

SALMON PANZANELLA 26
seared salmon, tomatoes, red onion, red pepper, green olive, mozzarella, basil, croûtons, spinach, sherry walnut vinaigrette

SEARED DIVER SCALLOPS 32.25
pappardelle pasta, leek butter, apple dashi, sweet coppa, radish

(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