



AMES, IA • 515-233-4136

## LUNCH MENU

### FEATURES

#### QUICHE LORRAINE

Caramelized Onions | Bacon | Swiss Cheese  
House Salad | Fresh Fruit **\$15.50**

#### OMELET

Three Eggs | Ratatouille | Parmesan Reggiano | Balsamic Reduction  
O'Brien Potatoes | Fresh Fruit **\$15.50**

#### \*HOISIN GLAZED SALMON

Grilled Salmon | Ginger Soy Glazed Carrots | Kimchi Rice  
Sesame Vinaigrette | Pickled Ginger **\$18.50**

#### EGGPLANT RATATOUILLE

Grilled Eggplant | Stewed Vegetables | Red Pepper Coulis  
Parmesan Reggiano | Balsamic Reduction **\$16.50**

### SALADS

**HOUSE SALAD:** Mixed Greens | Chopped Fresh Herbs  
Parmesan Reggiano | House-Made Ciabatta Croutons  
**ALA CARTE: \$6.00 | ENTRÉE: \$9.00**

**CLASSIC CAESAR:** Romaine Lettuce | Parmesan  
Reggiano | House-Made Ciabatta Croutons | Anchovies  
House-Made Caesar Dressing | Garlic Bread

**ALA CARTE: \$7.50 | ENTRÉE: \$10.50**

**ADD BLACKENED CHICKEN.....\$6.00**

**\*ADD BLACKENED SALMON.....\$7.00**

**\*ADD ROASTED TRI TIP.....\$10.50**

**\*PRINTER'S SALAD:** Spinach | Grilled Salmon | Blue  
Cheese Crumbles | Walnuts | Tomatoes | Red Wine  
Vinaigrette | Garlic Bread

**ALA CARTE: \$14.50 | ENTRÉE: \$17.50**

**COBB SALAD:** Chopped Mixed Greens | Chicken  
Turkey | Bacon | Cucumbers | Tomatoes | Onions  
Egg | Mixed Cheese | Choice of Dressing | Garlic Bread

**ALA CARTE: \$13.25 | ENTRÉE: \$17.00**

**\*STEAK SALAD:** Mixed Greens | Slow Roasted &  
Sliced Tri-Tip | Grilled Potatoes | Sautéed Mushrooms  
Jardiniere | Blue Cheese Crumbles | Crispy Onion  
Rings | Red Wine Vinaigrette | Garlic Bread

**ALA CARTE: \$18.00 | ENTRÉE: \$20.95**

### SOUP

**TODAY'S SOUP.....** Cup: **\$5.00** | Bowl: **\$6.00**

**TURKEY CHILI.....** Cup: **\$5.50** | Bowl: **\$6.50**

**FRENCH ONION.....** Cup: **\$6.00** | Crock: **\$7.00**

### KIDS MENU

*KIDS MENU ITEMS ARE PRICED FOR AGES 12 AND UNDER  
EACH INCLUDE FRIES & MIXED FRUIT*

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

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

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

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

**PASTAW/ BUTTER or MARINARA.....\$5.50**

*\* 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.*

### SANDWICHES

**1/2 SANDWICH, SOUP & SALAD:** Egg Salad | Truffle  
Aioli | Lettuce | Tomato | Onion | Whole Wheat  
Bread **\$15.25**

**INCLUDES:** House Salad & Cup of Today's Soup

**\*MAUDE'S BURGER:** House-Ground Steak | Lettuce  
Tomato | Onion | Toasted Sourdough Bun  
House-Made French Fries **\$16.00**

**INCLUDES CHOICE OF:** Cheddar, Swiss or Mozzarella  
Cheese

**ADD BACON.....\$2.00**

**ADD BLUE CHEESE.....\$2.50**

**CRISPY CHICKEN:** Breaded Chicken | Monterey Jack  
Romaine Lettuce | Tomato | Onion | Mayonnaise  
Toasted Brioche Bun | House-Made French Fries **\$15.75**

**LOVE AT FIRST BITE:** Roast Beef | Turkey  
Bacon | Lettuce | Tomato | Onion | Mayonnaise  
Toasted Sourdough | Pasta Salad **\$15.50**

**FRENCH DIP:** Roast Beef | Au Jus | Toasted Baguette  
House-Made French Fries **\$16.00**

**ADD SWISS CHEESE.....\$1.50**

**ADD GRILLED ONIONS.....\$1.50**

**\*STEAK SANDWICH:** Slow Roasted & Sliced Tri-Tip  
Maytag Blue Cheese Coleslaw | Shoestring Potatoes  
Toasted Rye Bread | Pasta Salad **\$19.50**

**\*CAJUN PRIME RIB:** Slow Roasted & Cajun-Spiced  
Prime Rib | Chopped Romaine | Mayonnaise | Tomato  
Onion | Toasted Hoagie Bun | Red Beans & Rice **\$20.50**

**SUB GLUTEN FREE BUN.....\$1.75**

**SUB GLUTEN FREE PASTA.....\$1.75**

### BISTRO PASTAS & ENTREES

**TEQUILA CHICKEN FETTUCCINE:** Sautéed Chicken  
Breast | Tri-Peppers | Onions | Cilantro | Tequila-Soy  
Cream Sauce | Spinach Fettuccine | House Salad  
Garlic Bread **\$18.00**

**BLACKENED CHICKEN ANGEL HAIR:** Blackened  
Grilled Chicken | Tomatoes | Onions | Mushrooms  
Garlic | Parmesan Reggiano | Light Cream Sauce  
House Salad | Garlic Bread **\$18.00**

**\*SIMPLY GRILLED SALMON:** Grilled Salmon | Lemon  
Dill Butter | Basmati Rice | Vegetables **\$19.00**

**MAIN ST. CHICKEN:** Sautéed Chicken Breast | Garlic  
Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms  
Scallions | Basmati Rice | Vegetables **\$19.00**

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## DINNER MENU

### FEATURES

ADD HOUSE SALAD **\$4.00**

#### \*HOISIN GLAZED SALMON

Grilled Salmon | Ginger Soy Glazed Carrots | Kimchi Rice  
Sesame Vinaigrette | Pickled Ginger **\$33.00**

#### \*BRAISED PORK SHOULDER

Slow Roasted Pork Shoulder | Crispy Brussels Sprouts | Bacon  
Roasted Fingerling Potatoes | Orange Fennel Jus **\$25.00**

#### CRISPY CHICKEN THIGHS

White Cheddar Mashed Potatoes | Broccolini  
House-Made Andouille Sausage Gravy **\$25.00**

#### EGGPLANT RATATOUILLE

Grilled Eggplant | Stewed Vegetables | Red Pepper Coulis  
Parmesan Reggiano | Balsamic Reduction **\$25.00**

### STARTERS

#### NEW ORLEANS STYLE BBQ SHRIMP:

Rich & Tangy Sauce | Sliced French Bread **\$15.25**

**TRUFFLE FRIES:** House-Made French Fries | Truffle Oil  
Parmesan Reggiano | Chives Rosemary Aioli **\$13.25**

**PORK SPRING ROLLS :** (2) Crispy Spring Rolls  
Cilantro Soy Dipping Sauce **\$12.00**

#### HOUSE-MADE POTATO CHIPS:

Served w/ Roasted Red Pepper Dip **\$7.75**

#### BREAD & BUTTER:

Toasted Demi Baguette | Whipped Butter **\$5.00**

### SOUP

**TODAY'S SOUP**..... Cup: **\$5.00** | Bowl: **\$6.00**

**TURKEY CHILI**..... Cup: **\$5.50** | Bowl: **\$6.50**

**FRENCH ONION**..... Cup: **\$6.00** | Crock: **\$7.00**

### SALADS

**HOUSE SALAD:** Mixed Greens | Chopped Fresh Herbs  
Parmesan Reggiano | House-Made Ciabatta Croutons  
**ALA CARTE: \$6.00 | ENTRÉE: \$9.00**

**CLASSIC CAESAR:** Romaine Lettuce | Parmesan  
Reggiano | House-Made Ciabatta Croutons | Anchovies  
House-Made Caesar Dressing | Garlic Bread  
**ALA CARTE: \$7.50 | ENTRÉE: \$10.50**

**ADD BLACKENED CHICKEN**.....**\$6.00**

**\*ADD BLACKENED SALMON**.....**\$7.00**

**\*ADD ROASTED TRI TIP:**.....**\$10.50**

**\*PRINTER'S SALAD:** Spinach | Grilled Salmon | Blue  
Cheese Crumbles | Walnuts | Tomatoes | Red Wine  
Vinaigrette | Garlic Bread

**ALA CARTE: \$14.50 | ENTRÉE: \$17.50**

**COBB SALAD:** Chopped Mixed Greens | Chicken  
Turkey | Bacon | Cucumbers | Tomatoes | Onions  
Egg | Mixed Cheese | Choice of Dressing | Garlic Bread

**ALA CARTE: \$13.25 | ENTRÉE: \$17.00**

**\*STEAK SALAD:** Mixed Greens | Slow Roasted &  
Sliced Tri-Tip | Grilled Potatoes | Sautéed Mushrooms  
Jardiniere | Blue Cheese Crumbles | Crispy Onion  
Rings | Red Wine Vinaigrette | Garlic Bread

**ALA CARTE: \$18.00 | ENTRÉE: \$20.95**

### KIDS MENU

*KIDS MENU ITEMS ARE PRICED FOR AGES 12 AND UNDER  
EACH INCLUDE FRIES & MIXED FRUIT*

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

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

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

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

**PASTAW/BUTTER or MARINARA** ..... **\$5.50**

*\* 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.*

### SANDWICHES

**\*MAUDE'S BURGER:** House-Ground Steak | Lettuce  
Tomato | Onion | Toasted Sourdough Bun | House-  
Made French Fries **CHOICE OF:** Cheddar, Swiss or  
Mozzarella Cheese **\$16.00**

**ADD BACON**.....**\$2.00**

**ADD BLUE CHEESE**.....**\$2.50**

**CRISPY CHICKEN:** Breaded Chicken | Monterey Jack  
Romaine Lettuce | Tomato | Onion | Mayonnaise  
Toasted Brioche Bun | House-Made French Fries **\$15.75**

**FRENCH DIP:** Roast Beef | Au Jus | Toasted Baguette  
House-Made French Fries **\$16.00**

**ADD SWISS CHEESE**.....**\$1.50**

**ADD GRILLED ONIONS**.....**\$1.50**

**\*STEAK SANDWICH:** Slow Roasted & Sliced Tri-Tip  
Maytag Blue Cheese Coleslaw | Shoestring Potatoes  
Toasted Rye Bread | Pasta Salad **\$19.50**

**\*CAJUN PRIME RIB:** Slow Roasted & Cajun-Spiced  
Prime Rib | Chopped Romaine | Mayonnaise | Tomato  
Onion | Toasted Hoagie Bun | Red Beans & Rice **\$20.50**

**SUB GLUTEN FREE BUN**.....**\$1.75**

**SUB GLUTEN FREE PASTA**.....**\$1.75**

### PASTAS

**BISTRO PASTAS** ARE SERVED WITH A SMALL HOUSE SALAD  
**ADD HOUSE SALAD** TO ENTRÉE SIZE FOR **\$4.00**

**TEQUILA CHICKEN FETTUCCINE:** Sautéed Chicken  
Breast | Tri-Peppers | Onions | Cilantro | Tequila-Soy  
Cream Sauce | Spinach Fettuccine | Garlic Bread  
**BISTRO SIZE: \$18.00 | ENTRÉE SIZE: \$25.75**

**BLACKENED CHICKEN ANGEL HAIR:** Blackened  
Grilled Chicken | Garlic | Tomatoes | Onions | Mushrooms  
Light Cream Sauce | Parmesan Reggiano | Garlic Bread  
**BISTRO SIZE: \$18.00 | ENTRÉE SIZE: \$25.75**

### ENTREES

ADD HOUSE SALAD **\$4.00**

**\*SIMPLY GRILLED SALMON:** Grilled Salmon | Lemon  
Dill Butter | Basmati Rice | Vegetables  
**BISTRO SIZE: \$19.00 | ENTRÉE SIZE: \$28.25**

**MAIN STREET CHICKEN:** Sautéed Chicken Breast  
Garlic | Herbs | Butter | Chicken Stock | Tomatoes  
Mushrooms | Scallions | Basmati Rice | Vegetables  
**BISTRO SIZE: \$19.00 | ENTRÉE SIZE: \$27.75**

**\*SLOW ROASTED & SLICED TRI-TIP:** House-Made  
French Fries | Vegetables | Maitre d' Butter  
(Limited Availability)  
**BISTRO SIZE: \$22.50 | ENTRÉE SIZE: \$34.00**

**\*MAUDE'S SLOW ROASTED PRIME RIB:** 10 oz Prime  
Rib | Au Jus | Mashed Red Potatoes | Vegetables  
(Limited Availability) **\$47.95**

**\*CHILI CURED CENTER CUT FILET:** 8 oz Dry-Rubbed  
Filet | Portobello Demi-Glace | Crispy Onion Rings  
Mashed Red Potatoes | Vegetables **\$59.00**

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AUNT MAUDE'S

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# Wednesday Night FEATURES • MARCH

*March 1<sup>st</sup>*

## **SALMON MANICOTTI**

ARUGULA & CHARRED TOMATO SALAD  
PESTO CREAM SAUCE | BALSAMIC REDUCTION **\$15**

*March 8<sup>th</sup>*

## **PATIO BURGER**

(2) GROUND BEEF PATTIES | AMERICAN CHEESE  
LETTUCE | TOMATO | ONION | GARLIC AIOLI  
BRIOCHE BUN | HOUSE-MADE POTATO CHIPS **\$12**

*March 15<sup>th</sup>*

## **PROSCUITTO STUFFED & BREADED CHICKEN**

BRIE & CREAM CHEESE FONDUE | CRISPY RED POTATO &  
ARUGULA SALAD | DIJON RED WINE VINAIGRETTE **\$15**

*March 22<sup>nd</sup>*

## **PORK CARNITAS**

PICO DE GALLO | GUACAMOLE | JALAPEÑOS  
BLUE CORN TORTILLAS | RICE & BEANS **\$15**

*March 29<sup>th</sup>*

## **MAUDE'S MEATLOAF**

MASHED RED POTATOES | GREEN BEANS | BEEF GRAVY **\$15**



# Family Style Meals

• AVAILABLE FOR TAKEOUT ONLY •

WHETHER ITS DINNER FOR FAMILY & FRIENDS OR FEEDING THE WHOLE OFFICE, PICK UP YOUR FAVORITES FAMILY STYLE!

• ALL FAMILY STYLE MEAL ORDERS MUST BE PLACED AT LEAST **24HRS** IN ADVANCE •

PRICES REFLECT 4 PORTIONS + FAMILY STYLE HOUSE SALAD | AVAILABLE TO ORDER IN GREATER QUANTITIES

## Pastas

### **BLACKENED CHICKEN ANGEL HAIR • \$110**

BLACKENED CHICKEN | LIGHT CREAM SAUCE | MUSHROOMS | ONIONS | TOMATOES  
ANGEL HAIR NOODLES | PARMESAN REGIANNIO

### **TEQUILA CHICKEN FETTUCINI • \$110**

SAUTÉED CHICKEN | TEQUILA-SOY CREAM SAUCE | TRI-PEPPERS | ONIONS  
SPINACH FETTUCINI NOODLES | CILANTRO

## Entrées

### **MAIN ST. CHICKEN • \$115**

SAUTÉED CHICKEN BREAST | TOMATOES | MUSHROOMS | SCALLIONS  
GARLIC | HERBS | BUTTER | CHICKEN STOCK | BASMATI RICE | MIXED VEGETABLES

### **SIMPLY GRILLED SALMON • \$120**

LEMON DILL BUTTER | BASMATI RICE | MIXED VEGETABLES

### **SLOW ROASTED & SLICED TRI-TIP • \$140**

(4) 6 OZ PORTIONS SLICED TRI-TIP | M'AITRE D'BUTTER | MASHED POTATOES | MIXED VEGETABLES

### **MAUDE'S SLOW ROASTED PRIME RIB • \$175**

(4) 8 OZ PORTIONS PRIME RIB | CREAMY HORSERADISH | AU JUS | MASHED POTATOES | MIXED VEGETABLES  
(AVAILABLE BLACKENED)

• DON'T FORGET DESSERT! •

### *Maude's Peanut Butter Pie • \$50*

WHOLE PIE (8 GENEROUS SLICES) | FRESH WHIPPED CREAM | CHOCOLATE | CARAMEL

# AUNT MAUDE'S

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## BEVERAGES

Coffee.....	\$2.50
Milk.....	\$2.00
Coke, Diet Coke, Sprite.....	\$2.00
Roy Rogers.....	\$2.25
Shirley Temple.....	\$2.25
Millstream Root Beer.....	\$3.50
Juice.....	\$2.00
Fresh-Squeezed Lemonade.....	\$3.00
Fresh-Squeezed Strawberry Lemonade.....	\$3.50
Tropical Iced Tea.....	\$2.50
Hot Tea.....	\$2.50
San Pellegrino.....	\$3.50
Ginger Beer.....	\$3.00
Arnold Palmer.....	\$2.75

## BEER

▪ WE DO NOT ACCEPT VERTICAL IDs ▪

### ON TAP

<b>CONFLUENCE CAPITAL GOLD LAGER</b>	
10 oz. Draw.....	\$5.00
16 oz. Pint.....	\$7.00

### TWO ROTATING CRAFT TAPS

(ASK YOUR SERVER!)

### MICROBREWS & IMPORT BOTTLES

<b>Backpocket</b> Slingshot Dunkel.....	\$6.00
<b>Boulevard</b> Irish Ale.....	\$6.00
<b>Confluence</b> 13° Czech Dark Lager.....	\$8.00
<b>Deschutes</b> Fresh Squeezed IPA.....	\$6.00
<b>Dogfish</b> Head 90 Minute IPA.....	\$8.50
<b>Exile</b> Ruthie Lager.....	\$6.00
<b>Guinness</b> .....	\$6.50
<b>Jefferson County</b> Cider.....	\$8.00
<b>Keg Creek</b> Más Mexican Lager.....	\$6.00

### DOMESTIC BEER

Bud Light.....	\$5.00
Coors Light.....	\$5.00
Miller Light.....	\$5.00
Michelob Ultra.....	\$5.50

### NON-ALCOHOLIC BEER

<b>Kaliber</b> Lager.....	\$5.00
<b>Heineken 0.0</b> Lager.....	\$5.00

## DESSERTS

<b>TRIPLE CHOCOLATE COOKIE</b> .....	\$1.75
<b>DARK CHOCOLATE DROP</b> .....	\$3.00
Served w/ Tart Cherry Sauce	
<b>VANILLA BEAN CREME BRULEE</b> .....	\$6.00
<b>CLASSIC CHOCOLATE MOUSSE</b> .....	\$6.00
Topped w/ Fresh Whipped Cream	
<b>MAUDE'S PEANUT BUTTER PIE</b> .....	\$6.25
Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce	
<b>CHOCOLATE TOFFEE BREAD PUDDING</b> .....	\$6.75
Topped w/ Fresh Whipped Cream, Chocolate Toffee & Myers Rum Caramel Sauce	

## CLASSIC ICE CREAM DRINKS \$10.50

(MADE BY HAND FROM OUR BAR!)

**MUST BE 21 OR OLDER TO ORDER**

GRASSHOPPER  
PINK SQUIRREL  
BRANDY ALEXANDER  
GOLDEN CADILLAC  
MUDSLIDE  
CHOCOLATE MONKEY

## WINE BY THE GLASS

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### HOUSE WHITE / RED

<b>Honoro Vera</b> , Blanco, <i>Rueda, Spain</i> .....	\$6.50
<b>Honoro Vera</b> , Monastrell, <i>Jumilla, Spain</i> .....	\$6.50

### ROSÉ/SPARKLING

<b>Angeline</b> , Rosé of Pinot Noir, <i>CA</i> .....	\$8.00
<b>Castello del Poggio</b> , Moscato d'Asti, <i>Italy</i> .....	\$8.00
<b>Casteller</b> , Cava, Brut, <i>Spain</i> .....	\$12.00
<b>Scarpetta</b> , Prosecco, <i>Italy</i> .....	\$10.00

### WHITE

<b>Dr. Konstantin Frank</b> , Riesling, <i>Finger Lakes, NY</i> .....	\$10.00
<b>Whitehaven</b> , Sauvignon Blanc, <i>New Zealand</i> .....	\$11.00
<b>Maso Canali</b> , Pinot Grigio, <i>Italy</i> .....	\$12.00
<b>Novellum</b> , Chardonnay, <i>France</i> .....	\$12.00
<b>Lola Wines</b> , Chardonnay, <i>Sonoma Coast, CA</i> .....	\$13.00

### RED

<b>Lapis Luna</b> , Zinfandel, <i>North Coast, CA</i> .....	\$9.00
<b>Cannonball</b> , Merlot, <i>Napa, CA</i> .....	\$10.00
<b>Folly of the Beast</b> , Pinot Noir, <i>Central Coast, CA</i> .....	\$11.00
<b>Marietta Old Vine</b> , Red Blend, <i>CA</i> .....	\$12.00
<b>Proverb</b> , Cabernet, <i>CA</i> .....	\$8.00
<b>Ultraviolet</b> , Cabernet, <i>Sonoma Coast, CA</i> .....	\$12.00

## UP & ON THE ROCKS

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### FUZZY BOURBON LEMONADE.....

Jim Beam Bourbon, Lemoncello 50010, Peach Schnapps, Agave, Fresh Mint, Fresh-Squeezed Lemonade	\$10.00
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### STORMY WEATHER.....

Steel Drum Rum, Lapis Luna Zinfandel, Fresh Lime Juice, Agave, Bitters, Ginger Beer	\$10.00
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### SOUR CHERRY DAIQUIRI.....

Rum, Rum-Soaked Cherries, Fresh-Squeezed Lemonade	\$10.00
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### LOCAL LEMON MULE.....

Lemoncello 50010, Vodka, Fresh Lemon Juice, Simple Syrup, Fresh Mint, Ginger Beer	\$11.00
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### MAUDE'S MAIN STREETCAR.....

Bourbon, Fresh Lemon Juice, Agave, Soda	\$10.00
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### TIJUANA MULE.....

Jose Cuervo Gold, Fresh Lime Juice, Agave, Fresh Mint, Ginger Beer	\$10.00
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### MAUDE'S MARGARITA.....

Jose Cuervo Gold, Gran Gala, Fresh Lime Juice, Simple Syrup	\$10.00
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### MAUDE'S OLD FASHIONED.....

Cedar Ridge Bourbon, Orange & Bordeaux Cherry Muddled w/ Simple Syrup & Bitters	\$13.00
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## ZERO-PROOF DRINKS

### STRAWBERRY COBBLER.....

Strawberry Purée, Muddled Orange, Simple Syrup, Fresh Lemon Juice, Soda Water	\$6.50
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### RASPBERRY RICKEY.....

Raspberry Simple Syrup, Fresh Lime Juice, Soda Water	\$6.50
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### SUNSET SMASH.....

Fresh-Squeezed Lemonade, Raspberry Simple Syrup, Pineapple Juice, Fresh Mint	\$6.50
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*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.*

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