



Beverages

FRESH-SQUEEZED JUICE \$3.75

Orange or Grapefruit

PICKET FENCE CHOCOLATE MILK \$3.25

SOFT DRINKS • COFFEE • TEA • MILK

\$2.50-\$3.50

PROSECCO \$8.00

Risata, Prosecco, *Italy*

MAUDE'S 75 \$14.00

Revelton Mulberry Gin, Prosecco, Fresh Lemon Juice

KIR ROYAL \$12.00

Risata Prosecco, Chambord

MIMOSA \$11.00

BLOODY MARY \$8.50

Maude's Bloody Mary Mix, Absolut Peppar Vodka

SUPERIOR BLOODY MARY \$13.50

Maude's Bloody Mary Mix, Absolut Peppar Vodka,
Pickled Asparagus, Maytag Blue Cheese Olives, Jumbo Shrimp

Desserts

STRAWBERRY BLUEBERRY SHORTCAKE **\$8.25**

CLASSIC CHOCOLATE MOUSSE **\$7.75**

VANILLA BEAN CREME BRÛLÉE **\$7.75**



Welcome to Aunt Maude's!

Enjoy a Complimentary Basket
of our Fresh-From-the-Oven Biscuits &
a Glass of Fresh-Squeezed Orange or Grapefruit Juice
While We Prepare Your Meal from Scratch!

Aunt Maude's MORNING CLASSICS

CLASSIC EGGS BENEDICT

Toasted English Muffin, Canadian Bacon, Poached Eggs,
Hollandaise Sauce, O'Brien Potatoes **\$21.00**

RED CHILI BRISKET BENEDICT

Toasted English Muffin, Slow Roasted Brisket, Poached Eggs,
Ranchero Hollandaise Sauce, Hash Browns **\$23.00**

BISCUITS & SAUSAGE GRAVY

House-Made Biscuits, Two Fried Eggs, Hash Browns, Fresh Fruit **\$19.75**

CORNERED BEEF & HASH

House-Made Corned Beef, Peppers, Onions, Diced Crispy Potatoes, Arugula,
Pickled Onions, Tobasco Aioli, Two Fried Eggs **\$23.00**

STEAK & EGGS

Slow Roasted & Sliced Tri-Tip, Two Fried Eggs,
Horseradish Sauce, Hash Browns, Fresh Fruit **\$26.00**

SMOKED SALMON OMELET

Three Egg Omelet, Smoked Salmon, Capers, Onions, Cream Cheese,
Dill, Hollandaise Sauce, Hash Browns, Fresh Fruit **\$22.75**

SAUSAGE & MUSHROOM OMELET

Three Egg Omelet, House-Made Sausage, Roasted Mushrooms, Chives,
Monterey Jack Cheese, Hash Browns, Fresh Fruit **\$22.75**

QUICHE LORRAINE

Bacon, Caramelized Onions, Swiss Cheese,
House Salad, Fresh Fruit **\$23.00**

On the Sweeter Side...

BANANA & PEANUT BUTTER FRENCH TOAST

Baguette, Custard, Peanut Butter Caramel, Caramelized Bananas,
Picket Fence Whipped Cream **\$16.50**

LEMON RICOTTA PANCAKES

(3) Pancakes, Macerated Berries,
Picket Fence Whipped Cream, Fresh Mint **\$16.50**

*Brunches Include One Complimentary Glass of Grapefruit or
Orange Juice per Person and One Basket of Fresh-Made Biscuits per Table*



Brunch Features

SALMON OSCAR

Grilled Salmon, Dungeness Crab, Grilled Asparagus,
Mashed Red Potatoes, Hollandaise Sauce **\$29.00**

MAUDE'S SLOW ROASTED PRIME RIB

8 oz. Prime Rib, Grilled Asparagus, Mashed Red Potatoes,
Au Jus, Horseradish Sauce **\$35.50**

SLOW BRAISED LAMB SHANKS

Cheesy Grits, Carrots, Braising Jus **\$30.00**

MAUDE'S BREAKFAST BURGER

4 oz Grilled House-Ground Chuck Burger, House-Made Sausage Patty,
Crispy Shredded Potatoes, Fried Egg, Tobasco Aioli, Cheddar Cheese,
Croissant Bun, House-Made French Fries **\$22.50**

BLACKENED CHICKEN CAESAR SALAD

Lee's Greens Romaine, Grilled Blackened Chicken, Parmesan Reggiano,
House-Made Croutons, Caesar Dressing, Garlic Bread **\$23.50**

KIDS

CHICKEN STRIPS

French Fries, Fresh Fruit **\$7.95**

PANCAKES

Fresh Fruit **\$7.95**

GRILLED CHEESE

French Fries, Fresh Fruit **\$7.95**

SCRAMBLED EGGS

Bacon, Fresh Fruit **\$7.95**

EXTRAS

One Egg: Scrambled, Fried or Poached **\$2.75**

(3) Slices Bacon **\$6.50**

(2) House-Made Sausage Patties **\$5.00**

Fresh Fruit **\$4.75**

Hash Browns **\$5.00**