



Beverages

FRESH-SQUEEZED JUICE \$3.75
Orange or Grapefruit

PICKET FENCE CHOCOLATE MILK \$3.25

SOFT DRINKS • COFFEE • TEA • MILK
\$2.50-\$3.50

BAILEY'S & COFFEE \$7.25
Topped w/ Whipped Cream

MAUDE'S 75 \$14.00
Revelton Mulberry Gin, Prosecco, Fresh Lemon Juice

MIMOSA \$11.00

BLOODY MARY \$8.50
Maude's Bloody Mary Mix, Absolut Peppar Vodka

SUPERIOR BLOODY MARY \$14.00
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 \$8.00

VANILLA BEAN CREME BRÛLÉE \$8.00



Mother's Day BRUNCH



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

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

BRAISED PORK BELLY BURRITO

Scrambled Eggs, Red Chili Sauce, Queso Fresco, Hash Browns,
Peppers, Onions, Sour Cream, Pico de Gallo, Flour Tortilla **\$17.00**

PORK CHILAQUILES

Shredded Pork, Red Chili Sauce, Queso Fresco, Black Beans,
Sour Cream, Pico de Gallo, Cilantro, Corn Tortillas, Two Fried Eggs **\$17.00**

BISCUITS & SAUSAGE GRAVY

House-Made Biscuits, Two Fried Eggs, Hash Browns & Fresh Fruit **\$21.00**

SMOKED SALMON EGGS BENEDICT

Toasted English Muffin, Smoked Salmon, Poached Eggs, Capers,
Dill Hollandaise Sauce, Hash Browns, Fresh Fruit **\$23.00**

PRIME RIB MELT OMELET

Three Egg Omelet, Prime Rib, Swiss Cheese, Mushrooms, Onions,
Hash Browns, Fresh Fruit **\$24.25**

VEGETABLE OMELET

Three Egg Omelet, Spinach, Mushrooms, Red Peppers, Goat Cheese,
Hash Browns, Fresh Fruit **\$23.25**

QUICHE LORRAINE

Bacon, Caramelized Onions, Swiss Cheese, House Salad, Fresh Fruit **\$24.00**

STEAK & EGGS

Slow Roasted & Sliced Tri-Tip, Two Fried Eggs, Horseradish Sauce,
Grilled Baguette, Hash Browns, Fresh Fruit **\$28.00**

On the Sweeter Side...

VANILLA BEAN FRENCH TOAST

Baguette Bread, Macerated Berries, Syrup **\$16.50**

LEMON RICOTTA PANCAKES

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



Brunch Features

MAUDE'S BREAKFAST SANDWICH

House-Made Breakfast Sausage, Fried Egg, Muenster Cheese, Tobasco Aioli,
Shredded Lettuce, Toasted English Muffin, Hash Browns **\$17.00**

MUENSTER BURGER

House-Ground Steak Burger, Muenster Cheese, Lettuce, Tomato, Onion,
Sourdough Bun, House-Made French Fries **\$23.00**

BLACKENED CHICKEN OR SALMON CAESAR SALAD

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

SMOKED PORK TENDERLOIN

House-Smoked Pork Tenderloin, Mashed Red Potatoes,
Port Wine Demi-Glace, Asparagus **\$30.00**

SEARED HALIBUT

Alaskan Halibut, Sweet Corn Vegetable Medley, Vanilla Bean Beurre Blanc **\$35.00**

MAUDE'S SLOW ROASTED PRIME RIB

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

KIDS

CHICKEN STRIPS

Served w/ French Fries and Fresh Fruit **\$7.95**

GRILLED CHEESE

Served w/ French Fries and Fresh Fruit **\$7.95**

PANCAKES

Served w/ Fresh Fruit **\$7.95**

SCRAMBLED EGGS & BACON

Served w/ Fresh Fruit **\$7.95**

EXTRAS

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

Hash Browns **\$5.00**

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

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

Fresh Fruit **\$5.00**