

# MAUDE'S LIQUOR BAR

PRESENTS



Eat Late at Maude's

Tues - Sat 4:30 pm - 12:30 am

## TRADITIONAL FRENCH

POMME FRITES <i>garlic aioli</i>	6.00
SAUSAGE OF THE DAY <i>long cooked lentils and pork jus</i>	11.00
TENDERLOIN STEAK TARTARE <i>slow cooked egg yolk, capers, parsley and espellete</i>	17.00
ROASTED BONE MARROW <i>red onion jam, coarse herb salt</i>	13.00
BURGUNDY SNAILS "ESCARGOT" <i>herb garlic butter</i>	12.00
MUSCOVY DUCK RILLETTE <i>whipped duck lardo</i>	11.00
FOIE GRAS TORCHON <i>quatre 'epices and cherry jam</i>	18.00
COUNTRY TERRINE <i>whole grain mustard and pickles</i>	13.00
TRADITIONAL CASSOULET <i>preparation changes</i>	14.00
BLACKENED BRUSSEL SPROUTS <i>lemon and parmesan</i>	7.00
BEEF SHORTRIB BOURGUIGNON <i>glazed vegetables and red wine jus ..... ( add foie gras 12.00 )</i>	18.00

## SALADS & TARTINES

BIBB LETTUCE SALAD <i>finest herbs and sherry dressing</i>	7.00
CLASSIC LYONNAISE <i>escarole, farm egg, grilled smoked pork belly and toasted brioche croutons</i>	12.00
SHAVED VEGETABLE SALAD <i>blue d'auvergne, walnuts</i>	8.00
CHICKEN LIVER TOAST <i>fig marmalade and toast</i>	10.00
FRENCH ONION FONDUE <i>caramelized onion and gruyere</i>	11.00
CHEESE OF THE DAY <i>delice de bourgogne with apple mustard</i>	14.00

## ALMOST FRENCH

RED WINE BRAISED CHICKEN <i>bacon and mushrooms</i>	12.00
MARKET FISH <i>brown butter, herbs and lemon</i>	MP
CRISPY PORK TONGUE <i>fingerling potatoes, giardiniera</i>	16.00
MAUDE'S STEAK <i>herb butter, garlic steak salt</i>	21.00

Potato Puree  
6.00

Bouchot Mussels 18.00

Potato Chips  
4.00

## LE BAR A HUÎTRES



### FRUITS DE MER

GRAND PLATEAUX  
70.00

MAUDE'S PLATEAUX  
115.00

### WEST COAST

### EAST COAST

Shigoku ( wa ) .... 15.00 half dozen    Coupe Des Anges ( pe ) .... 15.00 half dozen

.... Shrimp Cocktail 16.00

# MAUDE'S LIQUOR BAR

PRESENTS

Eat Late at Maude's

Tues - Sat 4:30 pm - 12:30 am

## SPARKLING

### ST GERMAIN FIZZ

*death's door vodka, aperol, st. germain, soda*

### M. LAURENT

*hardy vs, amaretto, marie brizard*

### DEATH IN THE AFTERNOON

*absinthe, sugar, lemon*

## STIRRED

### BIJOU

*broker's gin, chartreuse, carpano antica*

### SAZERAC

*rittenhouse rye, peychaud's, herbsainte*

### OLD FASHIONED

*old overholt, regan's orange bitters, angostura*



## SMASHES

### CHARTREUSE

### SMOKEY VIOLET

### GRAND MARNIER

### WHISKEY

### SMALLS GIN