



AMES, IA • 515-233-4136

## DINNER MENU

MON-THURS 4PM-8PM | FRI & SAT 4PM-9PM

### FEATURES

Add House Salad \$4.00

\* **GRILLED PORK LOIN**

Maytag Blue Cheese Mashed Potatoes | Port Demi-Glace | Broccolini. **\$25.00**

\* **SWEET CHILI SOY GLAZE SALMON**

Grilled Salmon | Stir-Fry Vegetables | Basmati Rice | Sweet Soy Sauce. **\$28.00**

**MUSHROOM RISOTTO**

Joygrow Oyster Mushrooms | Parmesan Reggiano | Arugula | Truffle Oil | Balsamic Reduction | Grilled Bread **\$24.00**

\* **GRILLED PRIME TOP SIRLOIN**

Carbonara Pasta | Broccolini | Garlic Butter **\$30.50**

### STARTERS

**NEW ORLEANS STYLE BBQ SHRIMP:** Rich & Tangy Sauce | French Bread **\$13.25**

**SEARED AHI TUNA:** Asian Noodles | Wasabi & Soy Vinaigrette **\$15.00**

**HOUSE-MADE POTATO CHIPS:** Roasted Red Pepper Dip **\$4.25**

**TRUFFLE FRIES:** House-Made French Fries | Parmesan Truffle Oil | Garlic Butter | Green Onions **\$12.25**

**BREAD & BUTTER:** Toasted Demi Baguette | Whipped Butter **\$2.95**

### SOUP

**FRENCH ONION** Cup: **\$4.25** | Crock: **\$5.25**

**TURKEY CHILI** Cup: **\$4.50** | Bowl: **\$5.50**

### SALADS

**HOUSE SALAD:** Mixed Greens | Fresh Herbs | Parmesan Reggiano | House-Made Ciabatta Croutons

**ENTRÉE: \$8.50 | ALA CARTE: \$5.50**

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

**ENTRÉE: \$9.50 | ALA CARTE: \$6.50**

**ADD BLACKENED CHICKEN: \$5.00**

**\*ADD BLACKENED SALMON: \$6.00**

**\*ADD ROASTED TRI TIP: \$8.00**

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

**ENTRÉE: \$15.50 | ALA CARTE: \$11.95**

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

**ENTRÉE: \$15.50 | ALA CARTE: \$11.95**

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

**ENTRÉE: \$17.50 | ALA CARTE: \$13.50**

### PASTAS

**BISTRO PASTAS ARE SERVED WITH A SMALL HOUSE SALAD**

**TEQUILA CHICKEN FETTUCCINE:** Sautéed Chicken Breast | Tri-Peppers | Onions | Cilantro | Tequila-Soy Cream Sauce | Spinach Fettucine | Garlic Bread

**BISTRO SIZE: \$15.50 | ENTRÉE SIZE: \$22.50**

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

**BISTRO SIZE: \$15.50 | ENTRÉE SIZE: \$22.50**

*\* 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

**\*BURGER:** Brinkmeyer Family Ranch Angus Beef | Lettuce | Tomatoes | Onions | Toasted Sourdough Bun | House-Made French Fries | **CHOICE OF:** Cheddar, Swiss or Mozzarella Cheese **\$15.00**

**ADD BACON \$1.50**

**ADD BLUE CHEESE \$2.00**

**LOVE AT FIRST BITE:** Roast Beef | Turkey | Bacon | Lettuce | Tomatoes | Onions | Mayonnaise | Toasted Sourdough | Pasta Salad **\$13.75**

**FRENCH DIP:** Roast Beef | Au-jus | Toasted Baguette | House-Made French Fries **\$14.00**

**ADD GRILLED ONIONS \$1.00**

**ADD SWISS CHEESE \$1.00**

**\*STEAK SANDWICH:** Slow Roasted & Sliced Tri-Tip | Maytag Blue Cheese Coleslaw | Shoestring Potatoes | Toasted Rye Bread | Pasta Salad **\$17.95**

**\*CAJUN PRIME RIB:** Slow Roasted Cajun-Spiced Prime Rib | Romaine | Mayonnaise | Tomatoes | Onions | Toasted Hoagie Bun | Red Beans & Rice **\$17.95**

### ENTREES

**ADD HOUSE SALAD \$4.00**

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

**BISTRO SIZE: \$15.50 | ENTRÉE SIZE: \$22.00**

**MAIN STREET CHICKEN:** Sautéed Chicken Breast | Garlic | Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms | Scallions | Basmati Rice | Vegetables

**BISTRO SIZE: \$15.50 | ENTRÉE SIZE: \$22.00**

**\*SLOW ROASTED & SLICED TRI-TIP:**

*(Limited Availability)* Maitre d' Butter | House-Made French Fries | Vegetables

**BISTRO SIZE: \$18.50 | ENTRÉE SIZE: \$30.50**

**\*MAUDE'S SLOW ROASTED PRIME RIB:**

*(Limited Availability)* 10 oz. Prime Rib | Au-Jus | Mashed Red Potatoes | Vegetables **\$39.95**

**\*CHILI CURED CENTER CUT FILET:** 8 oz. Dry-Rubbed Filet | Portobello Demi-Glace | Crispy Onion Rings | Mashed Red Potatoes | Vegetables **\$47.00**

**SEAFOOD JAMBALAYA:** Shrimp | Mussels | Scallops | Clams | Andouille Sausage | Potatoes | Tomatoes | Basmati Rice | Clam Broth | Grilled Baguette **\$29.00**

<b>SUB GLUTEN FREE PASTA</b>	<b>\$1.75</b>
<b>SUB GLUTEN FREE BUN</b>	<b>\$1.75</b>

### KIDS MENU

EACH INCLUDE FRIES & FRUIT

<b>HAMBURGER</b>	<b>\$5.50</b>
<b>CHEESEBURGER</b>	<b>\$5.50</b>
<b>GRILLED CHEESE</b>	<b>\$5.50</b>
<b>CHICKEN FINGERS</b>	<b>\$5.50</b>
<b>PASTA W/ BUTTER</b>	<b>\$5.50</b>
<b>PASTA W/ MARINARA</b>	<b>\$5.50</b>

FRESH • LOCAL • EVERY DAY



# Daily Specials

AVAILABLE FOR CURBSIDE PICKUP OR DINE-IN



<b>MEATLESS MONDAY</b>	<b>GRILLED TOFU STIR-FRY</b> SWEET CHILI TOFU   CARROTS   CELERY EDAMAME   SHITAKE MUSHROOMS   PEPPERS GARLIC   RICE   CILANTRO   YUM YUM SAUCE	<b>\$16</b>
<b>TUESDAY</b>	<b>SMOKED SALMON PASTA</b> GARLIC   ONIONS   TOMATOES   PESTO WHITE WINE   CREAM   PENNE PASTA	<b>\$17</b>
<b>WEDNESDAY</b>	<b>HONEY SRIRACHA CHICKEN FRIED CHICKEN</b> PICKLED VEGETABLES   BROCCOLINI   POTATO SALAD	<b>\$15</b>
<b>THURSDAY</b>	<b>BEEF STROGANOFF</b> ROASTED TRI-TIP   MUSHROOMS CREAM SAUCE   HERBS   EGG NOODLES	<b>\$17</b>
<b>FRIDAY</b>	<p style="text-align: center;">• <i>Weekend Feature</i> •</p> <p style="text-align: center;">EACH WEEK, OUR KITCHEN PUTS TOGETHER          LOCAL, FRESH INGREDIENTS TO CREATE A          COMPOSED DISH FOR THE WEEKEND</p> <p style="text-align: center;">••</p> <p style="text-align: center;">CALL OR CHECK OUR WEBSITE WEEKLY FOR DETAILS!          515-233-4136   AUNTMAUDES.COM</p>	PRICE WILL <u>VARY</u>
<b>SATURDAY</b>		



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## LUNCH MENU MONDAY-FRIDAY 11AM-2PM

### FEATURES

#### QUICHE

Roasted Tomatoes | Basil | Goat Cheese | House Salad | Fresh Fruit **\$13.75**

#### OMELET

Three Eggs | Chorizo | Mixed Cheese | Tomatillo Sauce | O'Brien Potatoes | Fresh Fruit **\$13.75**

#### \* SWEET CHILI SOY GLAZE SALMON

Grilled Salmon | Stir-Fry Vegetables | Basmati Rice | Sweet Soy Sauce. **\$15.50**

#### MUSHROOM RISOTTO

Joygrow Oyster Mushrooms | Parmesan Reggiano | Arugula | Truffle Oil | Balsamic Reduction | Grilled Bread **\$13.50**

### SALADS

**HOUSE SALAD:** Mixed Greens | Fresh Herbs | Parmesan Reggiano | House-Made Ciabatta Croutons

**ENTRÉE: \$8.50 | ALA CARTE: \$5.50**

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

**ENTRÉE: \$9.50 | ALA CARTE: \$6.50**

**ADD BLACKENED CHICKEN: \$5.00**

**\*ADD BLACKENED SALMON: \$6.00**

**\*ADD ROASTED TRI TIP: \$8.00**

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

**ENTRÉE: \$15.50 | ALA CARTE: \$11.95**

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

**ENTRÉE: \$15.50 | ALA CARTE: \$11.95**

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

**ENTRÉE: \$17.50 | ALA CARTE: \$13.50**

### SOUP

**FRENCH ONION** Cup: **\$4.25** | Crock: **\$5.25**

**TURKEY CHILI** Cup: **\$4.50** | Bowl: **\$5.50**

### KIDS MENU

EACH INCLUDE FRIES & FRUIT

**HAMBURGER \$5.50**

**CHEESEBURGER \$5.50**

**GRILLED CHEESE \$5.50**

**CHICKEN FINGERS \$5.50**

**PASTA W/ BUTTER \$5.50**

**PASTA W/ MARINARA \$5.50**

### DESSERTS

**TRIPLE CHOCOLATE COOKIE \$1.50**

**DARK CHOCOLATE DROP \$2.75**

Served w/ Tart Cherry Sauce.

**CHOCOLATE TOFFEE BREAD PUDDING \$6.00**

Topped w/ Meyers Rum Caramel, Chocolate Toffee, & Whipped Cream

**VANILLA BEAN CREME BRULEE \$5.00**

**CLASSIC CHOCOLATE MOUSSE \$5.50**

Topped w/ Fresh Whipped Cream

**MAUDE'S PEANUT BUTTER PIE \$5.50**

Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce.

### SANDWICHES

**\*BURGER:** Brinkmeyer Family Ranch Angus Beef | Lettuce | Tomatoes | Onions | Toasted Sourdough Bun | House-Made French Fries | **CHOICE OF:** Cheddar, Swiss, or Mozzarella Cheese **\$15.00**

**ADD BACON \$1.50**

**ADD BLUE CHEESE \$2.00**

**B B Q PORK:** Shaved Pork Loin | Maytag Blue Cheese Coleslaw | Crispy Onion Rings | Multigrain Bun | House-Made French Fries **\$13.95**

**LOVE AT FIRST BITE:** Roast Beef | Turkey | Bacon | Lettuce | Tomatoes | Onions | Mayonnaise | Toasted Sourdough | Pasta Salad **\$13.75**

**FRENCH DIP:** Roast Beef | Au-jus | Toasted Baguette | House-Made French Fries **\$14.00**

**ADD GRILLED ONIONS \$1.00**

**ADD SWISS CHEESE \$1.00**

**\*STEAK SANDWICH:** Slow Roasted & Sliced Tri-Tip | Maytag Blue Cheese Coleslaw | Shoestring Potatoes | Toasted Rye Bread | Pasta Salad **\$17.95**

**\*CAJUN PRIME RIB:** Slow Roasted Cajun-Spiced Prime Rib | Romaine | Mayonnaise | Tomatoes | Onions | Toasted Hoagie Bun | Red Beans & Rice **\$17.95**

### PASTAS & ENTREES

**TEQUILA CHICKEN FETTUCCINE:** Sautéed Chicken Breast | Tri-Peppers | Onions | Cilantro | Tequila-Soy Cream Sauce | Spinach Fettuccine | House Salad | Garlic Bread **\$15.50**

**BLACKENED CHICKEN ANGEL HAIR:** Blackened Grilled Chicken | Garlic | Tomatoes | Onions | Mushrooms | Parmesan Reggiano | Light Cream Sauce | House Salad | Garlic Bread **\$15.50**

**\*SIMPLY GRILLED SALMON:** Grilled Salmon | Lemon Dill Butter | Basmati Rice | Vegetables **\$15.50**

**MAIN ST. CHICKEN:** Sautéed Chicken Breast | Garlic | Herbs | Butter | Chicken Stock | Tomatoes | Mushrooms | Scallions | Basmati Rice | Vegetables **\$15.50**

**SUB GLUTEN FREE PASTA \$1.75**

**SUB GLUTEN FREE BUN \$1.75**

*\* 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.*

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# Family Style Features

*PRICES REFLECT 4 PORTIONS WITH HOUSE SALAD - GREATER QUANTITIES AVAILABLE*

<b>MEATLESS MONDAY</b>	<b>GRILLED TOFU STIR-FRY</b> SWEET CHILI GRILLED TOFU   CARROTS   CELERY EDAMAME   SHITAKE MUSHROOMS   PEPPERS GARLIC   RICE   CILANTRO   YUM YUM SAUCE	<b>\$60</b>
<b>TUESDAY</b>	<b>SMOKED SALMON PASTA</b> GARLIC   ONIONS   TOMATOES   PESTO WHITE WINE   CREAM   PENNE PASTA	<b>\$64</b>
<b>WEDNESDAY</b>	<b>HONEY SRIRACHA CHICKEN FRIED CHICKEN</b> PICKLED VEGETABLES   BROCCOLINI   POTATO SALAD	<b>\$56</b>
<b>THURSDAY</b>	<b>BEEF STROGANOFF</b> ROASTED TRI-TIP   MUSHROOMS CREAM SAUCE   HERBS   EGG NOODLES	<b>\$64</b>
<b>FRIDAY</b>	<i>Slow Roasted Prime Rib*</i>  <i>Slow Roasted Tri-Tip*</i>	<b>\$130</b>  <b>\$120</b>
<b>SATURDAY</b>	<b>EACH INCLUDE:</b> MASHED POTATOES, VEGETABLES, AND OUR FAMILY STYLE HOUSE SALAD  <i>BECAUSE OUR MEATS ARE SLOW ROASTED OVERNIGHT, WE  <u>MUST</u> HAVE A MINIMUM <b>24 HRS</b> NOTICE WHEN ORDERING FAMILY STYLE</i>	<b>* ALSO          AVAILABLE          EVERY          NIGHT WITH  <u>24HRS</u>          NOTICE</b>

*Don't Forget Dessert!*

**WHOLE PEANUT BUTTER PIE (8PCS): \$44**

**CALL FOR DETAILS!**

# AUNT MAUDE'S

AMES, IA • 515-233-4136

## BEVERAGES

Coffee	\$2.50
Milk	\$2.00
Coke, Diet Coke, Sprite	\$2.00
Millstream Root Beer	\$3.00
Juice	\$2.00
Fresh-Squeezed Lemonade	\$2.75
Fresh-Squeezed Strawberry Lemonade	\$3.25
Tropical Iced Tea	\$2.50
Hot Tea	\$2.50
San Pellegrino	\$3.50
Ginger Beer	\$2.75
Arnold Palmer	\$2.75

## BEER

(WE DO NOT ACCEPT VERTICAL IDS)

### ON TAP

Stella Artois	
10 oz. Draw	\$4.50
16 oz. Pint	\$5.50

TWO ROTATING CRAFT TAPS (ASK YOUR SERVER)

### MICROBREWS & IMPORT BOTTLES

Confluence Capital Gold Lager (16 oz.)	\$7.00
Deschutes Da Shootz! Pilsner	\$5.50
Deschutes Fresh Haze IPA	\$5.50
Dogfish Head 90 Minute Imperial IPA	\$7.00
Eden Heritage Cider (16 oz.)	\$7.00
Fair State Roselle Sour Saison	\$7.00
North Coast Old Rasputin Stout	\$7.00
Kaliber Non-Alcoholic	\$3.75

### DOMESTIC BOTTLES

Bud Light	\$4.50
Coors Light	\$4.50
Miller Light	\$4.50
Mich Ultra	\$5.00

## SHAKEN & STIRRED

(WE DO NOT ACCEPT VERTICAL IDS)

<b>GIN RAZZLER</b>	\$8.00
Gin, Crème de Cassis, Lemon Juice	

<b>BOURBON STREETCAR</b>	\$8.00
Bourbon, Lemon Juice, Agave, Soda	

<b>SOUR CHERRY DAIQUIRI</b>	\$8.00
Rum, Rum-Soaked Cherries, Fresh-Squeezed Lemonade	

<b>MIDNIGHT TRAIN</b>	\$8.00
Whiskey, Fresh-Squeezed Lemonade, Fresh Mint, Ginger Beer • <i>Maude's Ode to Gladys.</i>	

<b>TIJUANA MULE</b>	\$8.00
Tequila, Lime, Ginger Beer, Agave, Mint	

<b>VODKA LEMONADE</b>	\$7.00
Fresh-Squeezed Lemonade, Vodka	
Add Strawberry	\$5.00

## CLASSIC ICE CREAM DRINKS

(MADE BY HAND FROM OUR BAR!  
MUST BE 21 OR OLDER TO ORDER)

Grasshopper	\$8.00
Pink Squirrel	\$8.00
Brandy Alexander	\$8.00
Golden Cadillac	\$8.00
Mudslide	\$8.00
Chocolate Monkey	\$8.00

## DESSERTS

<b>TRIPLE CHOCOLATE COOKIE</b>	\$1.50
<b>DARK CHOCOLATE DROP</b>	\$2.75
Served w/ Tart Cherry Sauce.	
<b>CHOCOLATE TOFFEE BREAD PUDDING</b>	\$6.00
Topped w/ Meyers Rum Caramel, Chocolate Toffee, & Whipped Cream.	
<b>VANILLA BEAN CREME BRULEE</b>	\$5.00
<b>CLASSIC CHOCOLATE MOUSSE</b>	\$5.50
Topped w/ Fresh Whipped Cream.	
<b>MAUDE'S PEANUT BUTTER PIE</b>	\$5.50
Topped w/ Fresh Whipped Cream, Chocolate & Caramel Sauce.	

## WINE BY THE GLASS

(WE DO NOT ACCEPT VERTICAL IDS)

### HOUSE WINES

Chardonnay	\$6.50
Cabernet	\$6.50

### SPARKLING

Casteller, Cava, Brut, <i>Spain</i>	\$7.50
Castello del Poggio, Moscato d'Asti, <i>Italy</i>	\$7.50

### ROSE

Castello di Ami, "Purple Rose" Rosé, <i>Italy</i>	\$8.00
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### WHITE

Dr. H. Thanisch, Riesling, <i>Germany</i>	\$9.00
St. Supéry, Sauvignon Blanc, <i>Napa, CA</i>	\$9.00
Maso Canali, Pinot Grigio, <i>Italy</i>	\$10.00

### RED

Cannonball, Merlot, <i>Napa, CA</i>	\$9.50
Underwood, Pinot Noir, <i>Oregon</i>	\$8.00
Firestone, Red Blend, <i>Santa Barbara, CA</i>	\$9.00
Ultraviolet, Cabernet, <i>Napa, CA</i>	\$10.00

## WHITE WINE BY THE BOTTLE

### SPARKLING

Castello del Poggio, Moscato, <i>Italy</i>	\$25
Casteller, Cava, Brut, <i>Spain</i>	\$29
Phillippe Fontaine, Champagne (split), <i>France</i>	\$35
Collet, Brut, "Art Deco" Champagne, <i>France</i>	\$65
Dom Pérignon, Brut, Champagne, <i>France</i>	\$250

### OAK & SPICE

Tunnel of Elms, Chardonnay, <i>CA</i>	House - \$20
Lola Wines, Chardonnay, <i>Sonoma Coast, CA</i>	\$35
Workman Ayer, Viognier, <i>Santa Barbara, CA</i>	\$45
Domaine du Prieuré, Chardonnay, <i>France</i>	\$50

### CLEAN & CRISP

Castello di Ami, "Purple Rose" Rosé, <i>Italy</i>	\$23
St. Supéry, Sauvignon Blanc, <i>Napa, CA</i>	\$35
Maso Canali, Pinot Grigio, <i>Italy</i>	\$37
Pratsch, Grüner Veltliner, <i>Austria</i>	\$30
Domaine Hippolyte, Sauvignon Blanc, Sancerre, <i>France</i>	\$65

### RICH & AROMATIC

Snus Hill, Boule de Poils, <i>Madrid, IA</i>	\$21
Dr. H. Thanisch, Riesling, <i>Germany</i>	\$30
Conundrum by Caymus, White Blend, <i>Napa, CA</i>	\$35

## RED WINE BY THE BOTTLE

### SMOOTH & FRUITY

Underwood, Pinot Noir, <i>Oregon</i>	\$27
Cannonball, Merlot, <i>Napa, CA</i>	\$30
Snus Hill, Frontenac, <i>Madrid, IA</i>	\$21
Maison L'Envoyé, Pinot Noir, Bourgogne, <i>France</i>	\$37
Il Poggione, Rosso Di Montalcino, <i>Italy</i>	\$49
La Devine, Merlot, St. Émilion Grand Cru, <i>France</i>	\$55

### BOLD & INTRIGUING

Tunnel of Elms, Cabernet, <i>CA</i>	House - \$20
Firestone, Red Blend, <i>Santa Barbara, CA</i>	\$35
Vino Rosso, Cabernet / Sangiovese, <i>WA</i>	\$28
D'Arenberg, "The Footbolt" Shiraz, <i>Australia</i>	\$35
Ultraviolet, Cabernet, <i>Napa, CA</i>	\$35
Easton Wines, Zinfandel, <i>Amador County, CA</i>	\$40
Caymus, Cabernet, <i>Napa, CA</i>	\$130
Spottswoode, Cabernet, <i>Napa, CA</i>	\$230

*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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