

AUDEN

COFFEE & TEA

ESPRESSO	4
ICED TEA	4
LATTE	5
CAPPUCCINO	5
ORGANIC TEA	5
CHAI	6

JUICES & MORE

ORANGE	5
GRAPEFRUIT	5
LEMONADE classic or seasonal	6
DAILY JUICE BLEND	7
SEASONAL LASSI	8

COCKTAILS BY THE CARAFE

serves 2 - 4

ETERNAL SUNSHINE gin, white tea, melon, grapefruit, ginger, lemon, sparkling wine	48
BUTTERFLY EFFECT vodka, elderflower liqueur, singani, lemon, lychee-lemon grass soda	48
TICKET TO PARADISE mezcal, pisco, pineapple, passionfruit, lime	52



MIMOSA
classic or seasonal flavor
8

MIMOSA CARAFE
carafe of freshly squeezed OJ and a
bottle of bubbles
32

A | MENU CURATED BY
KIRTHAN & KRIPA SHENOY

Brunch Menu *Summer 2024*


Please no substitutions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

V • Vegetarian Items GF • Gluten Free Items
VG • Vegan Items

STARTERS

BISCUITS & JAM • v cheddar herb biscuits, seasonal jam, butter	10
GREENHOUSE SALAD • v GF green tahini, grilled tomato, jammy egg	15
SMOTHERED BOUDIN BISCUIT* cheddar herb biscuit, chapli boudin, smoked pepper & bay leaf cream gravy	18
SCALLION HOTCAKES • v chili agrodolce, cultured butter	16

	OYSTERS ON THE HALF SHELL* • GF fish sauce mignonette, cajun hot sauce 24	
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TOASTS

SOFT SCRAMBLE TOAST • v aged cheddar, 3 seed sourdough	12
AVOCADO TOAST • VG jalfrazei curry, sunflower seeds, fried jalapeño	14
STRACCIATELLA • v grilled peaches glazed with balsamic, sesame brittle, grilled sourdough	16

ENTREES

FUNNEL CAKE dulce de leche, berries	14
PANEER & PEANUTS* • v GF poached egg, lime crema, arugula salad	18
AUDEN HASH* chapli boudin, fried potato, cheddar, kale, aleppo-dijon aioli	18
CHICKEN 65 & WAFFLES* butter sambal, mustard seed, buttermilk waffle	18
SHAKSHOUKA* • v san marzano ranchero, poached eggs, chipotle sourdough	20
BREAKFAST IN THE PARK* soft scramble, cheddar herb biscuit, fried potato, bacon or chapli boudin	20
BRUNCH BURGER* tomato jam, cheddar, dijonnaise, fried shallots, brioche bun, house cut fries, fried egg	22

	SHRIMP & GRITS* • GF gulf shrimp, creole butter, spiced grits 26	
	STEAK & EGGS* 8oz angus skirt, 3 egg soft scramble 36	

DESSERTS

CRÈME TRIO • v GF chefs selection of housemade gelati	12
TRES LECHES • v chantilly cream, mango cardamom gelée, brown butter crumb	14
PEACH CRUMB CAKE • v summer peaches, masala chai gelato	14
BOMBOLONI • v spiced sugar, custard apple gelato	14
LE CHOCLAT milk chocolate mousse, dark chocolate génoise, almond pressé	16

AUDEN

COCKTAILS

ETERNAL SUNSHINE gin, white tea, melon, grapefruit, ginger, lemon, sparkling wine	14
BUTTERFLY EFFECT vodka, elderflower liqueur, singani, lemon, lychee-lemon grass soda	14
MANGO NO. 5 cocchi americano, aperitivo, basil, mango, sparkling wine, soda water	14
MARGARITA ROSA tequila blanco, cointreau, guava, pomelo, lime, rose water	14
TICKET TO PARADISE mezcal, pisco, pineapple, passionfruit, lime	16
GARAM OLD FASHIONED bourbon, garam masala, turbinado, angostura bitters, cardamom bitters	16

BEER

MILLER HIGH LIFE	4
YUENGLING TRADITIONAL LAGER	5
YELLOW ROSE IPA	7
NEW BELGIUM TRIPPEL ALE	7
HEINEKEN 00	7

SPIRIT FREE COCKTAILS

BITTER BETTY giffard n/a aperitivo, salted strawberry, orange, lemon, fever tree tonic	12
LOWRIDER cut above n/a tequila, cantaloupe, grapefruit, ginger, lime	12

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WINE LIST

SPARKLING

POGGIO COSTA PROSECCO BRUT <i>Veneto, Italy NV</i>	10 40
DOMAINE SEROL TURBULLENT ROSE <i>Loire Valley, France 2022</i>	14 52
STEENBERG SAUVIGNON BLANC <i>South Africa NV</i>	17 68
DOMAINE GLINAVOSOS ZITSA <i>Zitsa, Greece 2018</i>	18 72
CHRISTOPH HOCH HOLLENBURGER KALKSPITZ <i>Kremstal, Austria NV</i>	78
GREMILLET BRUT ROSE <i>Champagne, France NV</i>	115
LILBERT-FILS GRAND CRU 'CRAMANT' <i>Champagne, France NV</i>	195

ROSE/ORANGE

BORELL-DIEHL ST. LAUREN ROSE <i>Pfalz, Germany</i>	12 48
INAZIO URROZOLA TXAKOLINA ROSE <i>Basque Country, Spain 2019</i>	15 60
PEYRASSOL LES COMMANDEURS ROSE <i>Cotes de Provence, France 2022</i>	65
LUBANZI "ORANGE IS" <i>South Africa 2022</i>	17 68
ORGO MTSVANE KAKHETI <i>Georgia 2019</i>	72

WHITE

BODEGAS GODELIA GODELLO <i>Bierzo, Spain 2021</i>	13 50
VINA COBOS FELINO CHARDONNAY <i>Mendoza, Argentina 2022</i>	52
SANTA JULIA TORRONTES NATURAL <i>Mendoza, Argentina 2023</i>	52
JOSEPH DROUHIN WHITE BURGUNDY <i>Macon-Villages, France 2021</i>	15 56
JULES TAYLOR GRUNER VELTLINER <i>Marlborough, New Zealand 2023</i>	15 56
LULA GEWURZTRAMINER <i>Anderson Valley, California 2021</i>	56
GULFI VALCANZJRIA <i>Sicily, Italy 2020</i>	16 60
THE PARING CHARDONNAY <i>Santa Ynez, California 2022</i>	16 64
ROMAIN CHAMBIOT APREMONT <i>Rias Baixas, Spain 2022</i>	65
INAZIO URRAZOLA TXAKOLINA BLANC <i>Basque Country, Spain 2019</i>	20 75
OREMUS MANDOLAS FURMINT <i>Tokaj, Hungary 2020</i>	100
BRENDAN-STATER-WEST CHENIN BLANC <i>Loire Valley, France 2021</i>	128

RED

VINA COBOS FELINO MALBEC <i>Mendoza, Argentina 2022</i>	15 52
THE PARING RED BLEND <i>Santa Ynez, California 2018</i>	16 64
DOMAINE LES CARMELS BORDEAUX <i>Cadillac-Cotes de Bordeaux, France 2021</i>	16 64
SKINNER GRENACHE <i>El Dorado, California 2019</i>	17 68
JOSEPH DROUHIN ROUGE <i>Bourgogne, France 2020</i>	68
DOMAINE SEROL ECLAT DE GRANITE <i>Cote Roannaise, France 2022</i>	68
DOMAINE DE L'ECU LOVE & GRAPES SYRAH <i>Loire Valley, France 2022</i>	18 72
MARCHESE LEOPOLDO PIEMONTE PINOT NERO <i>Piemonte, Italy 2018</i>	78
ZUCCARDI CONCRETO MALBEC <i>Mendoza, Argentina 2022</i>	20 80
COLENE CLEMENS PINOT NOIR <i>Willamette Valley, Oregon 2021</i>	22 85
OBSIDIAN RIDGE CABERNET <i>Red Hills Red County, California 2021</i>	22 85
TORRE DE ONA RIOJA FINCA MARTELLO TEMPRANILLO <i>Laguardia, Spain 2022</i>	95
PAOLO SCAVINO BAROLO DOCG <i>Barolo, Italy 2018</i>	95
PAGO DEL CIELO CELESTE RESERVA <i>Ribera Del Duero, Spain 2017</i>	105
BROVIA NEBBIOLO DOC <i>Nebbiolo d'Alba, Italy 2019</i>	110
JONATA TODOS RED BLEND <i>Ballard Canyon, California 2018</i>	110
BRAMARE MALBEC <i>Mendoza, Argentina 2020</i>	125
MERRY EDWARDS PINOT NOIR <i>Sonoma, California 2021</i>	130
DEARDEN "TWO IRON" CABERNET SAUVIGNON <i>Napa, California 2018</i>	130
THE HILT ESTATE PINOT NOIR <i>Lompoc, California 2020</i>	150
GRASSI ESTATE CABERNET <i>Napa Valley, California</i>	200