

Brunch Classics

Lemon Ricotta Pancakes Whipped Mascarpone Maple, Berries	15	AJ's Omelet (GF) Fontal Cheese, Spinach, Mushrooms	15
Cornflake Crusted French Toast Berries, Maple Syrup	15	Eggs Florentine (CGF) Spicy Capicola, House-Made Cheddar Biscuit, Spinach	16
Avocado Toast (CGF) Poached Eggs, Tomatoes, Chili Flakes, Sea Salt	16	Porchetta Hash (GF) Poached Egg, Calabrian Chili Hollandaise	17
Chicken Parmigiana Spicy Marinara, Fresh Mozzarella	22	Spinach and Quinoa Salad (CGF) Poached Pears, Gorgonzola, Candied Walnuts, Balsamic Maple	14
Burger Fontina, Special Sauce, Fries (add Sunny Side Up Egg 2)	17	Farmhouse Breakfast (CGF) Two Eggs, House-Made Cheddar Biscuit, Chicken Sausage	15
Squid Ink Bucatini Vongole Little Neck Clams, Garlic, White Wine, Butter, Chili	23	Chicken Kale Caesar (CGF) Chicken, Kale, Croutons	17

Create Your Own Pasta

Shapes		Sauces	
Rigatoni (13mm) (V) Semolina, Salt, Olive Oil	15	Marinara (CV) San Marzano Tomatoes, Garlic, White Wine, Basil, Chili	
Cavatelli All-Purpose Flour, Durum Flour, Eggs, Ricotta	15	Arrabbiata (CV) Our Marinara Sauce with Chili Pepper, Roasted Garlic	+2
Squid Ink Bucatini (3.5 mm) All-Purpose Flour, Durum Flour, Eggs, Squid Ink	17	Broken Meatball Our Marinara Sauce with the Addition of Broken Meatballs	+5
Mafalda (Long Ribbons) (V) Semolina, Salt, Olive Oil	15	Sunday Sauce (GF) Our Marinara Sauce with Short Rib, Sausage, Veal	+5
Butternut Squash Noodles (V, GF) Spiralized Butternut Squash	15	Mushroom Ragu (GF) Leeks, Shallots, Herbs, and Parmesan	+3
Tagliatelle All-Purpose Flour, Durum Flour, Eggs	16	Roasted Garlic Pecorino (GF) Heavy Cream, Garlic and Butter	+3
Gluten-Free Rigati (GF) Gluten-Free All-Purpose Flour, Olive Oil, Eggs	16	Carbonara (GF) Pancetta, Eggs, Peas, Pecorino	+4
Herb Garganelli (Hollow Ridged Cylinders) All-Purpose Flour, Durum, Eggs, Green Herbs	15	Alla Vodka (GF) Cream, Vodka, Tomato	+3
Four Cheese Herb Ravioli Fontal, Ricotta, Parmesan, Pecorino	20	Pesto (GF) Fresh Basil, Parsley, Walnuts, Parmesan Cheese (not oil based)	+3

To our valued guests,

While we continue to appreciate your support through these challenging times, we had to modify our menu due to both labor and product shortages. Please continue to be mindful of the challenges your server faces everyday and exhibit patience whenever possible. As we work through these short-term difficulties, Aunt Jake's will continue to deliver a quality product at reasonable prices.

Sincerely,

Your favorite Aunt!

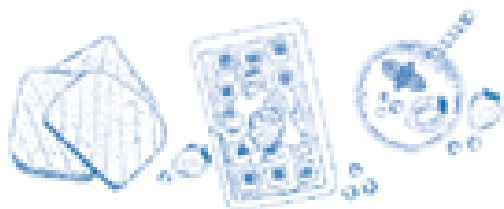
Sides

Pecorino Truffle Fries (GF)	8
Potato Hash (GF)	6
Bacon	6
Turkey Sausage	6
Field Greens	7
Two Eggs Any Style	6

Who is Aunt Jake?

Founded in 2015, the company set out to replicate the idyllic, simplistic, cuisine we grew up to enjoy. However, we wanted to create Italian food for the "next" generation. The idea was to develop an Italian concept around the customer's choice on how to eat pasta compared to how the restaurant wanted you to eat it. With that in mind, Aunt Jake's core mission is to bring high-quality fresh ingredients daily to craft our handmade pasta and sauces in a health-conscious manner. The customer can mix and match, sauce with shape, and create a custom dish of their own. What's more, the customer can also choose whether they would like their food served individual or family-style.

Given the forward-thinking of the concept, the founders wanted to tailor the brand's name around a fictitious character, Aunt Jake. The name neither implies nor suggests a gender, as everyone's family may have had that one person who was the "master of ceremonies" on special occasions. Therefore, as the menu allows you the freedom to choose what appeals to you, so should the name.



GF (Gluten Free), V (Vegan), CV (Can Be Made Vegan),
CGF (Can Be Made Gluten Free)