



small plates ● main plates ● sweet plates

*Maple Ave is committed to supporting as many local farms as possible. Of course not everything can be obtained here in VA, but what is not purveyed locally is always purveyed from responsible, sustainable resources. From naturally raised pigs to pastured chickens, to organic mesclun, we go out of our way to get it, and to form the relationships with the farmers themselves. All dishes are prepared from scratch in house, starting from making our own stocks ending with making all of our own desserts. We would like to thank and recognize our following local growers, producers, and retailers:*

*Polyface Farms – Swoope, VA ♦ Steve Baker Pork - Mount Jackson, VA ♦ Tuscarora Organic Growers – Hustontown, PA ♦ Freebird – Amish Country, PA ♦ Maple Ave Market – Vienna, VA ♦ Evans Family Farm – Mount Jackson, VA Jesse Straight Farm – Warrenton, VA ♦ Lyon Bakery – Washington, DC*

## small plates

### **lemongrass chicken<sup>^</sup> – 12**

cold brussels sprout salad, brown onions, free-range chicken tenders, sweet ginger sauce

### **beet salad<sup>^</sup> – 8**

poached beets, spiced walnuts, red wine vinaigrette, Himalayan salt, Laura Chenel chevre

### **suki yaki shrimp<sup>^</sup> – 8**

jumbo tiger shrimp, coconut sweet/sour sauce, coconut slices

### **apple salad<sup>^</sup> - 7**

apples, mesclun, currants, blue cheese, spiced walnuts, pickled red onion, apple cider vinaigrette

### **shrimp & grits<sup>^</sup> – 9**

jumbo tiger shrimp, venison blueberry sausage, red onions, piquillo peppers, stoneground grits

### **steamed mussels<sup>^</sup> – 9**

PEI mussels, saffron coconut broth, thai chiles, chinese chorizo, grilled crostinis

### **baked mac – 12**

gruyere vermont cheddar mornay, rotini, herbs de provence panko crust

### **“BLT” – 12**

braised pork belly, sweet/sour onions, tomato puree, crostinis, pea shoots

## side plates

### **mixed greens side salad<sup>^</sup> - 4**

### **stoneground grits<sup>^</sup> – 4**

### **grilled crostinis – 2**

### **jasmine rice<sup>^</sup> – 2**

Please alert your server of any food allergies.

Our food is designed with thoughtful flavor combinations, please no substitutions.

All meals are cooked to order.

\* - consuming raw or undercooked poultry may increase your risk of food borne illness

Parties of 6 or more are subject to 20% service gratuity

<sup>^</sup> - Gluten Free menu item, please notify your server of any food allergies in advance of ordering

Chef Owner – Tim Ma

General Manager – Joey Hernandez

Sous Chef – Nyi Nyi Myint

## main plates – lunch

### **panko chicken sandwich – 16**

panko crusted chicken breast, cheddar cheese, brioche, truffle mayo, lettuce, pickles, side salad

### **seared scallops\*^ - 21**

seared sea scallops, creamy coconut Acquerello risotto, basil ice cream

### **chicken and waffles - 21**

stoneground whole wheat breaded chicken leg, funnel cake belgian waffle, maple syrup veloute

### **seared chicken meatballs^ - 19**

ground chicken, piquillo peppers, scallions, sauteed greens, fingerling potatoes, chili sauce

### **moroccan chicken^ - 19**

moroccan-spiced chicken leg, cous-cous, roasted seasonal vegetables, cool saffron cream sauce

### **pulled pork bbq sandwich - 16**

steve baker pork, housemade bbq sauce, truffled cole slaw, brioche bun, side salad

## main plates – dinner

### **whole grilled bronzini^ - 26**

mediterranean seabass grilled whole, onion fried rice, ponzu sauce

### **seared scallops\*^ - 21**

seared diver scallops, creamy coconut Acquerello risotto, basil ice cream

### **pan seared sweetbreads^ - 26**

yellow oyster mushroom duxelle, balsamic agrodolce sauce

### **braised short rib^ - 26**

grass-fed short rib, sunchoke celeriac puree, dijon panko crust, red wine jus, brunoise

### **panko chicken sandwich – 16**

panko crusted chicken breast, cheddar cheese, brioche, truffle mayo, lettuce, pickles, side salad

### **seared chicken meatballs^ - 19**

ground chicken, piquillo peppers, sauteed greens, roasted potatoes, chili lime sauce

### **moroccan chicken^ - 19**

moroccan-spiced chicken leg, cous-cous, roasted seasonal vegetables, cool saffron cream sauce

### **beer braised beef cheeks - 26**

Pineland Farms beef cheeks, sweet potato mash, caramelized onions, braise sauce

### **seared duck confit^ - 26**

Hudson Valley duck leg, caramelized brussels sprouts salad, truffled aioli, apple cider gastrique

### **chicken and waffles - 21**

stoneground whole wheat breaded chicken leg, funnel cake belgian waffle, maple syrup veloute

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