

## small plates

**pork belly and octopus^ 12** roasted garlic aioli, fingerling salad, spanish paprika

**fried cauliflower^ 9** pickled raisins, caraway, herbed yogurt

**empanadas 9** smoked gouda cheese, butternut squash, pimenton sauce

**smoked beet soup^ 8** applewood bacon, scallions, crème fraiche

**roasted grape salad^ 9** mesclun, rye berries, point reyes blue, hazelnuts, caramelized shallot vinaigrette

**bouillabaisse^\* 11** today's seafood catch, bacon, smoked tomato broth, herbs, baguette

**meat and cheese board^\* 14** marrow, polyface pork belly, liver mousse, bacon jam, accoutrement, crostini

**shrimp & grits^\* 10** tiger shrimp, venison blueberry sausage, stoneground grits

**crème fraiche wings^\* 10** kendall farms crème fraiche, korean chili paste, oyster sauce, scallions

**baked mac 12** aged cheddar, gruyere, blue cheese, fresh pasta, herbs de provence panko crust

## main plates

**arctic char fillet\* 23** fresh herb spaetzle pasta, lemon thyme, oregano, smoky tomato sauce

**pork confit steak^ 25** fingerlings, brown butter sweet potato, braised fennel, parsley chimi churri

**house gnocchi 22** butternut squash emulsion, almond basil pesto, wild mushrooms, manchego

**braised beef cheek^ 26** creamy semolina, marinated beets, charred rainbow carrot, red wine demi glace

**seared scallops^\* 23** coconut risotto, scallions, basil ice cream

**duck leg confit^ 28** hudson valley duck, caramelized brussels, truffle aioli, apple cider gastrique

## sweet plates

**moist honey layer cake 8** cinnamon, allspice and caramelized honey, whipped sour cream

**brownie bread pudding 8** chocolate infused baguette, vanilla bean ice cream, coffee sauce

**yuzu crème brulee^ 8** japanese citrus infused custard, turbinado sugar crust

**fried apple pie 8** dulce de leche, cinnamon sugar, lavender honey, vanilla bean ice cream

**beer float 8** duck rabbit milk stout, vanilla bean ice cream

## side plates

**seared crostinis 3**

**fries with herbes de provence 4**

join us sundays and mondays for a \$35 3 - course dinner

monday to friday \$21 2 - course lunch and 6\$ sangrias

#MapleAveRestaurant #SoupOfTheDaySangria

Parties of 6 or more are subject to 20% service charge.

\* - consuming raw or undercooked food may increase risk of food borne illness. Cooked to order - good food takes time.

^ - upon request menu item can be made without gluten ingredients. Please note that fried items may be cross contaminated.

Chef Justé Židelyté