

small plates

fried green tomato 12 melted pimento cheese, sweet tomato relish

spring risotto^ 11 asparagus, hazelnut, spring onion, lemon, mint, crème fraiche

charred octopus and pork belly^* 11 marinated egg, french beans, fingerlings, olive vinaigrette

grilled pineapple salad^ 9 mesclun, manchego, citrus basil vinaigrette

beef empanadas 10 mixed greens, smoked gouda cheese, salsa creolla

meat and cheese board^* 14 marrow, pork belly, liver mousse, bacon jam, currant jam, crostinis

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

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

main plates

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

pork confit steak^ 25 fingerlings, brown butter sweet potato, eggplant caponata, parsley chimi churri

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

bouillabaisse^* 19 today's seafood catch, black forest ham, tomato broth, herbs, baguette

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

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 Justè Židelytė