

## small plates

**fried green tomato 12** melted pimento cheese, sweet tomato relish

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

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

**roasted chicken empanadas 10** mixed greens, smoked paprika sauce

**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

**crisp softshell crabs^ 29** thai caramel, rainbow carrot slaw, herb crème fraiche, jasmine rice

**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** asparagus, sweet peas, 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

**fried strawberry pie 8** milk caramel, vanilla bean ice cream

**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

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

**ice cream^** old fashioned vanilla or wild blueberry one scoop **3**, two scoops **5**, three scoops **7**

## 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 Juste Židelyté