

35\$ restaurant week dinner

august 14th to 20th

any small, main and dessert
whole table must participate
menu subject to change

10\$ chef's signature drinks

white peach, classic red or mojito sangrias, currant affairs, listen, honey...

30\$ bottles of wine

red, white or sparkling rosé

small plates

grilled local peach salad[^] mixed greens, 6 month manchego, smoked almonds, champagne vinaigrette

fried green tomato melted pimento cheese, sweet tomato relish

charred octopus and pork belly^{^*} marinated egg, cherry tomato, fingerlings, creamy wuster vinaigrette

roasted chicken empanada mixed greens, smoked paprika sauce

corn gazpacho grilled corn, coconut, crème fraiche

to share (+\$12)

meat and cheese board burrata, liver pate, bacon jam, savory ricotta, manchego, currant jam, crostinis

main plates

arctic char fillet^{*^} seared fresh spaetzle pasta, oregano oil, tomato sauce

crispy pork confit steak[^] eggplant and red pepper caponata, sweet potato, summer herb chimi churri

house ruby gnocchi summer squash, almond basil pesto, wild mushrooms, truffle, manchego

PEI mussels^{^*} caramelized onion, black forest ham, smoky tomato broth, herbs, baguette

braised beef cheek creamy semolina, sweet corn relish, red wine demi glace

crispy softshell crab[^] (+\$5) thai caramel, crème fraiche, spicy rainbow carrot, jasmine rice

sweet plates

fried blueberry pie wild blueberry ice cream, ginger crunch

honey layer cake cinnamon, allspice and caramelized honey, whipped sour cream

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

yuzu crème brulee[^] japanese citrus infused custard, turbinado sugar crust

beer float duck rabbit milk stout, vanilla bean ice cream

ice cream[^] old fashioned vanilla, wild blueberry, raspberry sorbet

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