

# maple ave restaurant

## winter restaurant week lunch

january 13<sup>th</sup> to 30<sup>th</sup>, 11am to 2pm. brunch january 18<sup>th</sup>-19<sup>th</sup>, 25<sup>th</sup>-26<sup>th</sup>

### \$22 for 3 courses

any small, main and dessert. whole table must participate

### \$6 lunch sangrias

winter red or sparkling apple pie

### RW \$25 bottles of wine

red, white, sparkling white or sparkling rosé

## first

### barsotto (vg)

barley cooked risotto style, crispy shiitake, cultured caraway cream (kaštynys)

### smoked beet soup<sup>^</sup> (vg)

roasted virginia apple, celery root, pickled apples, herb oil

### empanada

mixed greens, free range chicken filling, pimenton sauce

### squash nuggets (ve)

panko crumb breading, spicy carrot, herb yogurt

### persimmon salad<sup>^</sup> (vg)

mixed greens, 6 month manchego, basil citrus vinaigrette

## to share

### house spreads (\$12 add on, not available as part of 3 courses) (vg)

pork rilletes, chicken liver mousse, ricotta, black currant jam, accoutrements, crostini

## second

### white wine mussels<sup>^</sup>

coconut milk, lemongrass, ginger, cilantro, basil, baguette

### pork confit steak<sup>^</sup>

eggplant caponata, sweet potato, winter herb chimi churri

### house gnocchi (ve)

squash emulsion, wild mushrooms, manchego, truffle aroma

### BBQ pulled pork sandwich

truffle aioli, pickles, brioche bun, herb fries

## third

### cheesecake mousse<sup>^</sup>

ginger coconut crunch

### lithuanian honey cake

caramelized honey layer cake, whipped lemon creme fraiche

### 2 scoops of ice cream

old fashioned vanilla<sup>^</sup> or campfire s'mores

join us sundays through thursdays every week for a \$35 3 - course dinner

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

<sup>vg</sup> - vegan/vegetarian upon request. Vegan RW menu available. <sup>ve</sup> - vegetarian upon request. <sup>^</sup> - gluten friendly upon request.

Please note that fried items may be cross contaminated.

Please alert your server of your diet to accommodate you better. Not all ingredients are listed on the menu.

\* - may be served raw or undercooked. consuming raw/ undercooked food may increase risk of foodborne illness.

All dishes are produced in house, we are committed to natural, sustainable and local foods when possible.

Chef/ Owner Justė Židelytė