

Maple Ave Restaurant

3 course lunch

\$28 per person

■
first

choice of

summer salad[^] peach, aged parmesan, smoked almonds, champagne vinaigrette

chilled gazpacho[^] heirloom tomato soup, cucumber extra virgin olive oil

■
second

choice of

house gnocchi basil pesto, summer squash, manchego

pork confit steak[^] brown butter sweet potato, eggplant caponata, herb chimi churri

crispy chicken milanese house herb pasta, heirloom tomato, corn

BBQ pork sandwich heritage pulled pork (VA), truffle mayo, house bun, herb fries

■
third

lithuanian doughnuts milk caramel, cinnamon sugar

peach crostata lavender honey, crunchy demerara sugar

ice cream butter pecan[^] or cookies and cream

[^] - could be made without gluten ingredients. Please note that fried items may be cross contaminated.

Chef / owner Justė Židelytė