

maple ave restaurant

4 courses \$55 per person

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first

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

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second

choice of

beef empanada grass fed beef, caramelized onion, local corn, smoked paprika sauce

organic fried green tomato melted spicy pimento cheese

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

■
third

choice of

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

house gnocchi basil pesto, summer squash, manchego

crispy chicken milanese house herb pasta, heirloom tomato, corn

■
fourth

choice of

lithuanian doughnuts milk caramel, cinnamon sugar

peach crostata lavender honey, crunchy demerara sugar

ice cream butter pecan[^] or cookies and cream

[^]can be made gluten free

Chef Justė Židelytė