

maple ave restaurant
fall, 2023

4 course plant based dinner
\$59 per person

menu sample only - actual menu may vary based on stock. we value advance notice. please give us a call if reserving last minute so we can get ready to host you. we appreciate you

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first and second

please pick two

root cake seasonal caramelized vegetables, smoked almonds, nut aioli

fall salad organic mesclun greens, heirloom apple, rye crunch, shaved roasted chestnuts, almonds, cider dressing

caramelized okra caraway spice, pickled sun dried raisins, pimenton sauce

apple hazelnut soup roasted celery root and apple veloute, toasted hazelnuts, pickled apples

■
third

wild mushroom risotto aged arborio rice, truffle aroma, crispy shiitake

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fourth

mini berry hand pie

cinnamon sugar, ice cream, chocolate sauce

welcome to our home, where all the magic is conceived and executed by two people only - Ricardo and chef Justè. when creating this seasonal menu, we work with local farmers and makers. some ingredients are foraged, some are grown by us.

for a special occasion, have this restaurant to yourself - private space available for buy outs: www.mapleaverestaurant.com/private-events

cocktails

forest red sangria merlot, triple sec, berry shrub \$11

mojito white sangria mint, rum, chardonnay \$11

listen, honey... maker's, ginger ale, lemon, caramelized honey \$12

the maple grey goose vodka, maple blossom bitters, elderflower, lime \$12

patagonia hendrick's gin, passionfruit, campari \$13

red wine

pinot noir pareto's estate, monterey ca 2019 \$11/40

malbec native american owned twisted cedar, lodi ca 2020 \$11/\$40

cabernet sauvignon the mill keeper, ca \$49

côtes du rhône château gigognan bois des moines, fr 2017 \$55

trousseau domaine joly cotes du jura, fr 2016 \$63

cabernet sauvignon gamble family vineyards, napa, ca 2018 \$110

white, sparkling and rosé wine

sauvignon blanc lamblin & fils, france 2018 \$11/\$39

chardonnay native american owned twisted cedar, lodi ca 2020 \$11/\$39

prosecco brut treviso, santome, italy 2020 \$11/\$40

sparkling rosé rouxvale, western cape s. africa 2020 \$39

pinot gris alsace, domaine riefle vigneron, fr 2016 \$55

beer and cider

triple jam cider 6.5% strawberry, blackberry, raspberry, blake's, mi \$6

apple donut cider 5.5% classic cider donut spices, wyndridge, pa \$6

wheat ale 4.9% belgian style optimal wit, port city, va \$6

amber lager 6.4% alhambra reserva 1925, granada spain, 330ml bottle \$6

pilsner 5.6% rhino chasers, lost rhino brewing, va \$6

amber ale 5.8% american amber ale, bell's, mi \$6

ipa 7% two hearted american IPA, bell's, mi \$6

pumpkin ale 7.3% nostalgically spiced amber ale, alewerks, va \$7

non-alcoholic

zero listen, honey... \$8 warm spices, ginger ale, lemon, burnt honey

zero sparkling white \$25 TÖST blend of tea, white cranberry, ginger, 25oz

craft kombucha \$6 low sugar, small batch, hip pop, uk

sparkling water \$6.5 large 25oz bottle, san pellegrino

individual french press coffee \$6 neighboring caffe amouri: regular or decaf

hot tea \$3.5 assortment from harney and sons, uk

coke, diet coke, ginger ale, sprite cans \$3.5

corkage \$22