

maple ave restaurant

event menu sample - not a final menu

5 courses, \$69 per person

Your custom header here!

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first

hors d'oeuvres

house made bread and spreads

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second

seasonal salad mesclun greens, lemon confit, ricotta, pistachio dressing

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third

crispy squash roasted and panko breaded kabocha, caraway spice, herb yogurt

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fourth

olive oil poached salmon house herb spaetzle, smoked tomato sauce
or

pork confit steak slow cooked then seared, with eggplant and pepper caponata, sweet potato puree, chimichurri

or

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

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fifth

warm lithuanian donuts black currant ice cream, milk caramel, black rye brown sugar crunch

menu can be adapted to accommodate gluten free, vegetarian, vegan, dairy free, nut free and other dietary restrictions. brunch options possible.

chef and owner Justė Židelytė

cocktails

forest berry sangria merlot, triple sec, crushed berries **\$12**

mojito white sangria chardonnay, rum, mint and citrus **\$12**

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

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

patagonia hendrick's gin, passionfruit, campari **\$14**

red wine bottles

malbec native american owned twisted cedar, lodi ca 2020 **\$42**

pinot noir pareto's estate, monterey ca 2019 **\$42**

petit verdot gauchezco reserva, mendoza argentina 2016 **\$42**

syrah blend (grenache+niellucciu) domaine petroni, corsica fr 2015 **\$49**

côtes du rhône château gigognan bois des moines (grenache 40%, mourvèdre 45%, syrah 15%), fr 2017 **\$55**

nebbiolo roero malvira, italy 2016 **\$65**

volnay 1er cru domaine charles pere & fille les fremiets, fr 2015 **\$85**

white, sparkling and rosé wine bottles

sparkling white rouxvale, western cape s. africa 2021 **\$39**

chardonnay organic lobetia, spain 2019 **\$39**

prosecco brut santome, italy 2018 **\$39**

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

beer and cider

dry raspberry ale balanced and crisp, 5% bell's, mi **\$6**

apple cider 5.5% wyndridge farm, pa **\$6**

passionfruit sour ale with guava, anderson valley, co **\$6**

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

hefeweizen helles, unfiltered wheat, 5.2% germany (16oz) **\$7**

ipa lot no3, 6.8% evolution craft brewing, md **\$6**

non-alcoholic

zero sparkling rosé TÖST 750 ml bottle, dry blend of sparkling white tea, ginger & elderberry **\$25**

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

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

individual french press coffee from caffe amouri - regular or decaf **\$6**

hot tea harney and sons **\$3.5** coke, diet coke, ginger ale, sprite cans **\$3.5**

after dinner \$12

disaronno, fernet branca, glenlivet 12yr, maker's, sambuca, baileys, licor 43, irish mist honey whiskey liquor etc... **corkage \$22** per 750ml