

maple ave restaurant

fall, 2023

2 course brunch | \$26 per person

choose one item for first and second course

first

buckwheat crepe dulce de leche, vanilla custard, berry sauce

tortilla española classic tapa with eggs, potato, onion, aioli and paprika sauce

wild mushroom empanada flaky pastry, pimenton

heirloom apple salad organic mesclun greens, smoked almonds, parmigiano reggiano, lightly spiced apple cider dressing

root vegetable cake seasonal caramelized vegetables, aioli, spanish paprika sauce, smoked almonds

second

truffled scrambled eggs applewood bacon, crispy potato, herby salad

omelet black forest ham, caramelized onion, smoked gouda, chili garlic, aioli, crispy potato, herby salad

almond ricotta pancake applewood bacon, VA grade A maple syrup, cultured cream and jam, crispy potato

pork confit sandwich scrambled eggs, chimi churri, mayo, pickles, brioche bun, herbes de provence fries

additions

crème fraîche wings \$15 (spicy - limited supply), applewood bacon \$6, almond ricotta pancake with maple syrup \$8.5, fries with herbes de provence \$5

dessert

lithuanian donut holes \$10 nutella, house jam, vanilla bean ice cream, confectioner's sugar

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. have this restaurant to yourself - private space available for buy outs. all info at www.mapleaverestaurant.com/private-events

cocktails

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

mojito white sangria mint, rum, chardonnay \$11

mimosa mostly sparkling wine, a splash of oj \$10

beer-mosa mostly ipa beer, triple sec, oj in a pint glass \$9

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

beer and cider

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

white, sparkling and rosé wine

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

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

sparkling white blanc de blancs brut, belle jardin, fr NV \$11/\$40

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

red wine

pinot noir sustainably grown, james bryant hill, ca 2021 \$11/40

malbec gauchezco estate, mendoza, argentina \$11/\$40

cabernet sauvignon the mill keeper, gamble family vineyards, ca \$49

non-alcoholic

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

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

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

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

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

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

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

after

disaronno, fernet branca, maker's \$10; glenlivet 12yr, chambord \$12;

sambuca, baileys, licor 43, irish mist honey whiskey liquor \$8; etc...

corkage \$22