

## maple ave restaurant

### 4 course autumn dinner | \$59 per person

#### ■ first

**root vegetable cake** seasonal caramelized vegetables, aioli, pimenton sauce, smoky almonds

or

**apple hazelnut soup** roasted local apple and celeriac veloute, pickled apples, toasted hazelnuts

#### ■ second

**empanada** smoked butternut squash, roasted garlic, gouda, sweet paprika sauce, nira chive flower

or

**wild mushroom risotto** aged arborio rice, truffle aroma, crispy shiitake, parmigiano reggiano

#### ■ third

**wild mushroom risotto** aged arborio rice, truffle aroma, crispy shiitake, parmigiano reggiano

or

**salmon cake** panko crusted faroe island salmon, golden beets, brussels salad, dill crema

or

**pork confit steak** slow cooked then seared, sweet potato puree, caponata, crispy potato, chimi churri

#### ■ fourth

### **fried apple pie**

heirloom apple filling, vanilla bean ice cream, lavender, dulce de leche, cinnamon sugar

welcome to our home, where all the magic is conceived and executed by two people only - Ricardo in front and chef Justé in the back. when creating this ever changing menu, we work with the seasons, depending on what's available from local farms and makers. some ingredients are foraged, some are grown by us.

for a special celebration, have this restaurant to yourself - private space available for buy outs. all info at [www.mapleaverrestaurant.com/private-events](http://www.mapleaverrestaurant.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** sustainably grown & produced, james bryant hill, ca 2021 \$11/40

**malbec** gauchezco estate, mendoza, argentina \$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

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

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

**pinot gris** alsace, domaine riefle vignerons, 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 soda** \$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

after dinner drinks available; corkage \$22