

maple ave restaurant

fall, 2023

2 course plant based brunch | \$26 per person

choose one item for first and second course

plant based menus only available with 24h notice – please make a note when reserving, specifying the amount of vegan diners in the party. please give us a call if reserving less than 24h in advance. the actual menu may vary based on stock. we appreciate you!

■ first

- buckwheat crepe** house jam, chocolate sauce, raspberry sauce
patatas bravas crispy potato, herbs, aioli, piquillo pepper sauce, spicy ajika
heirloom apple salad organic mesclun greens, smoked almonds, shaved chestnuts, warmly spiced apple cider dressing
empanada smoked butternut squash, roasted garlic, paprika pimenton sauce, nira chive flower

■ second

- rootcake sandwich** panko chimichurri crumbs, nut mayo, caramelized onion, mustard, pickles, herbes de provence fries
wild mushroom risotto truffle aroma, sweet potato puree, crispy shiitake

■ additional

- side of fries** with herbes de provence \$5
crispy home fries twice cooked \$5
fried berry pie mini hand pie, ice cream, cinnamon sugar, chocolate sauce \$8

welcome to our home, where all the magic is conceived and executed by two people only – Ricardo in front and chef Justè 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.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