

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

■ 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

empanada smoked butternut squash, pimenton sauce

red beet soup pickled golden beets, nut cream

■ third

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

■ fourth

fried black currant pie

cinnamon sugar, ice cream, chocolate sauce

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

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 2021 \$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 vigneron, fr 2016 \$55

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

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 cafe 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

disaronno, fernet branca, maker's \$10; glenlivet 12yr, chambord \$12; sambuca, baileys, licor 43, irish mist honey whiskey liquor \$8... corkage \$22