

## maple ave restaurant

winter, 2024

### 2 course brunch | \$26 per person

choose one item for first and second course

#### first

**buckwheat crepe** dulce de leche, vanilla bean custard, black currant sauce

**red beet soup** cherry smoked beets, crème fraîche, applewood bacon

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

**empanada** flaky pastry, grass fed beef, pimenton

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

#### second

**truffled scrambled eggs** applewood bacon, crispy potato, herby salad

**wild mushroom omelet** caramelized onion, smoked gouda, chili garlic, aioli, crispy potato, herby salad

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

**pork confit sandwich** scrambled eggs, chimi churri, spicy 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, chocolate pearls

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. for a special celebration, have this restaurant to yourself - private space available for buy outs. we can also come to your place! all info at [www.mapleaverestaurant.com/private-events](http://www.mapleaverestaurant.com/private-events)

## cocktails

**forest red sangria** merlot, triple sec, berry shrub \$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** 6.8% lot no.3, evolution craft brewing, md \$6

**pumpkin ale** 7.3% nostalgically spiced amber ale, alewerks, va \$7

## white, sparkling and rosé wine

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

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

**prosecco** santome tenuta brut, treviso it 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**