

maple ave restaurant
4 course dinner | \$59 per person

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first

root vegetable cake seasonal caramelized vegetables, aioli, piquillo pepper puree, spanish paprika almonds

or

smoked red beet soup roasted and cherrywood smoked beets, house crème fraîche, apple bacon, scallion

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second

lithuanian empanada roasted garlic, smoked gouda, purple cabbage, caraway seasoning, pimenton sauce

or

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

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third

lamb cavatelli fresh pasta, house ricotta, lamb shoulder braised with cocoa + whole oranges, then pulled apart, winter greens, calabrian chili

or

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

or

olive oil poached salmon sustainably raised faroe island fish, golden beets, caramelized brussel sprout salad, herby crumbs, dill crema

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fourth

caramelized honey cake layered with citrus creme fraiche, with milk chocolate pearls, candied citron

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 our restaurant to yourself - private space available for buy outs. we can also cook at your place! event info at www.mapleaverestaurant.com/private-events

we are human - things happen. let us know if we can improve your experience while you're still here.

cocktails

forest red sangria merlot, triple sec, berry shrub \$11
listen, honey... maker's, ginger ale, lemon, warm spices, burnt 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
prosecco santome tenuta brut, treviso it NV \$11/\$40
sparkling rosé rouxvale, western cape s. africa 2020 \$39

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

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

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

corkage \$22