

maple ave restaurant

2 course brunch | \$26 per person

choose one item for first and second course

first

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

caramelized brussels sprouts chili aioli, shallot, dill crema

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

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

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, gouda, chili garlic, umami aioli, crispy potato, herby salad

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

pork confit sandwich scrambled eggs, chimi churri, spicy mayo, pickles, brioche bun, herbes de provence fries

additions

spicy crème fraîche wings \$15, applewood bacon \$6, almond ricotta

pancake with maple syrup \$8.5, fries with herbes de provence \$5

dessert

lithuanian donuts \$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 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. we'd love to know if we can improve your experience while you're here.

cocktails

forest red sangria merlot, triple sec, berry shrub \$11

mimosa mostly sparkling wine, a splash of oj \$10

beer-mosa 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

ipa 6.8% lot no.3, evolution craft brewing, md \$6

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

white, sparkling and rosé wine

sauvignon blanc lamblin & fils, france 2022 \$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 2023 \$39

urban riesling nik weis 10% abv, mosel germany 2021 \$42

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

craft kombucha soda \$6 small batch, low sugar, hip pop, uk

zero sparkling white \$25 TÖST 25oz, tea, ginger & white cranberry

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