

## maple ave restaurant

### 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

**heirloom apple salad** organic mesclun greens, rye crunch, shaved roasted chestnuts, almonds, mulled cider dressing

**lithuanian empanada** roasted garlic, purple cabbage, caraway seasoning, pimenton sauce

**red beet soup** pickled golden beets, nut cream, scallions

#### ■ third

**wild mushroom risotto** aged arborio rice, truffle aroma, kabocha squash,

crispy shiitake

#### ■ fourth

**buckwheat crepe**

cinnamon sugar, oat ice cream, blackcurrant sauce, 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 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](http://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

**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 2022 \$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 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 2022 \$39

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

## 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

## 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