

## maple ave restaurant

easter, 2024

### 3 course brunch | \$45 per person

all snacks and petit fours included, please decide on a main course

menu is subject to minor adjustments

all dietary restrictions will be honored – please make a note when  
reserving

#### first | snacks

all included

mini empanada, root cake, tortilla española

#### second | mains

choose one

truffled scrambled eggs applewood bacon, crispy potato, herby salad

wild mushroom omelet caramelized onion, gouda, chili garlic, 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

#### third | petit fours

all included

pain au chocolat, almond macaron, warm donut

#### additions

crème fraîche wings \$15 (spicy), applewood bacon \$6, almond ricotta  
pancake with maple syrup \$8.5, fries with herbes de provence \$5

welcome to our home, where all the magic is conceived and executed by two  
people only – Ricardo in front and chef Just 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. let us 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

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

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