

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, spring onion

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second

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

or

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

■
third

pork confit steak 8 hours slow cooked, then seared heritage pork, sweet potato puree, golden beets, chimi churri

or

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

or

olive oil poached salmon sustainable faroe island fish, caramelized brussels sprouts, herbes de provence breadcrumbs, dill crema

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fourth

caramelized honey cake layered with lemon crème fraîche, milk chocolate pearls, candied citrus

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

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 cocktail... \$8 warm spices, ginger ale, lemon, burnt honey

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

craft kombucha soda \$6 low sugar, small batch, hip pop uk, 12oz

sparkling water bottle \$6.5 mineral water, san pellegrino it, 25oz

individual french press coffee \$6 neighboring caffe amour: regular or decaf

hot tea \$3.5 tea bag 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