

## maple ave restaurant

Mother's Day, 2024

### 3 course brunch | \$49 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 leave a detailed note specifying when cross-contact is not acceptable (we have a shared fryer)\***

#### first | snacks

all included

**empanada, root cake, tortilla española**

#### second | mains

choose one

**truffled scrambled eggs** applewood bacon, crispy potato, herby salad

**asparagus omelet** wild mushrooms, caramelized onion, gouda, chili garlic, crispy potato, herby salad

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

**salmon cake sandwich** sustainable faroe island fish cake, crunchy panko crust, chili mayo, dill crema, brioche bun, herbs de provence

fries

#### third | petit fours

all included

**pain au chocolat, almond macaron, roasted strawberry cheesecake**

**whip**

#### additions

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

chef and owner Justè Židelytė

## 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**

## 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**

**champagne** alexandre bonnet les riceys, pinot blanc/chardonnay, blanc de blancs extra but, 2017 - disgorged 2021, france **\$98**

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

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

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

**sparkling water** \$6.5 san pellegrino, large bottle (25oz)

**individual french press coffee** \$6 neighboring caffe amouri: regular/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**