

maple ave restaurant

Father'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 adjustments

dietary restrictions, if any, will be honored. please make a detailed note when reserving, indicating when cross-contact is not tolerable (we have a shared fryer) and how many people with restrictions. we check notes frequently and will give you a call if we can't accommodate or have questions

■
first | snacks

all included

empanada, root cake, fried green tomato

■
second | mains

please 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, sweet cultured cream, apricot 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, whipped strawberry cheesecake

■
additions

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

just the two of us - chef and owner Justė Židelytė | gm and owner Ricardo Teves
please let us know if we can improve your experience while you're here.

maple ave restaurant

Father's Day, 2024

4 course dinner | \$69 per person

please decide on a main course

menu is subject to adjustments

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■
first | pistachio salad

ricotta, bitter citrus confiture, pistachio candy, strawberry, creamy pistachio dressing

■
second | snacks

all included

empanada, root cake, fried green tomato

■
third | mains

please choose one

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

or

crispy salmon cake panko crusted sustainable faroe island fish, baby squash, spinach greens, asparagus, dill crema

or

lamb cavatelli fresh pasta, cocoa and orange reduction sauce, house ricotta, calabrian chili, chimi churri breadcrumbs

■
fourth | petit fours

all included

belgian chocolate buckwheat cake, almond macaron, roasted strawberry cheesecake whip

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■
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**

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**

champagne alexandre bonnet les riceys, pinot blanc/chardonnay, blanc

de blancs extra but, 2017 - disgorged 2021, france **\$98**

■
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**

sour ale 6% with pineapple, blueberry, vanilla, aslin collab, va 16oz **\$8**

■
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 amouri: 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**