

maple ave restaurant
Father's Day Vegan **Dinner**, 2024
\$69 per person

menu is subject to adjustments

we prepare on per person basis, when reserving please leave a note specifying how many vegan guests in the party

■
first | pistachio salad

citrus confiture, roasted shaved chestnuts, pistachio candy, strawberry, creamy pistachio dressing

■
second | snacks

all included

empanada, root cake, smoked beet soup

■
third | main

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

■
fourth | dessert

all included

belgian chocolate buckwheat cake, coconut crepe, oat vanilla bean ice cream



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**

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 Vegan **Brunch**, 2024
\$49 per person
please decide on a main course

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■
first | snacks

all included

lithuanian empanada, root cake, smoked beet soup

■
second | mains

choose one

root vegetable burger panko chimichurri crumbs, nut mayo, caramelized onion, whole grain mustard, pickles, herbes de provence fries
or

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

■
third | dessert

all included

belgian chocolate buckwheat cake, coconut crepe, oat vanilla bean ice cream

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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

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

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

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

hot tea \$3.5 tea bag 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**; corkage **\$22**