



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're inspired by the seasons, and depend 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! all event info at www.mapleaverestaurant.com/private-events

*a note on **dietary needs** - we'll gladly accommodate with a little bit of notice (vegetarian, no gluten, lactose, nuts, etc) - please leave us a comment when reserving, specifying if cross-contamination is an issue (we have one shared fryer) and how many people in the party with restrictions. for vegan menu and allergies (celiac, dairy allergy, alliums, tannins, alpha gal, multiple restrictions, etc.) please leave a note and give us a heads up call. advance notice is much appreciated! we check notes frequently - will give you a call if we can't accommodate or if we have questions.*

maple ave restaurant

4 course dinner | \$59 per person

please see note about dietary accommodations

■ first

caramelized okra yogurt sauce, caraway spice, sun dried raisins

or

lithuanian gazpacho chilled iconic pink soup with cucumber, dill, beets, blue potato

■ second

fried green tomato panko breading, spicy pimento cheese, green tomato jam, VA grade a maple syrup

or

grilled peach salad local peaches, organic mesclun mix, smoky almond, manchego, champagne dressing

■ third

shrimp sustainable seafood, local corn and summer squash, garlic scapes, creamy semolina, our garden's dill crema

or

pork confit steak 8 hours braised, then seared heritage pork, brown butter sweet potato puree, eggplant caponata, chimi churri

or

wild mushroom risotto aged arborio rice, sweet bicolor corn, truffle aroma, crispy shiitake, aged manchego

■ fourth

bird's milk poppy seed and creme fraiche marshmallow, local nectarine, rye brown sugar crunch, black currant sauce

we'd love to know how we could improve your experience while you're here.

maple ave restaurant

2 course brunch | \$26 per person

choose one item for first and second course

please see note about dietary accommodations

■ first

lithuanian gazpacho chilled iconic pink soup with cucumber, dill, beets, blue potato

fried green tomato spicy pimento cheese, green tomato jam, VA grade A maple syrup

buckwheat crepe sourdough batter, dulce de leche, vanilla custard, black currant sauce

grilled peach salad local peaches, organic mesclun mix, smoky almond, manchego, champagne dressing

caramelized okra yogurt dill sauce, caraway spice, sun dried raisins

■ second

truffled scrambled eggs applewood bacon, crispy potato, herby salad

omelet caramelized onion, wild mushroom duxelles, gouda, chili garlic, umami aioli, crispy potato, herby salad

almond ricotta pancake applewood bacon, VA grade A maple syrup, crème fraîche, house jam, crispy potato

pork confit sandwich scrambled eggs, chimi churri, spicy mayo, caponata, brioche bun, herbes de provence fries

■ additions

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

■ dessert

lithuanian donuts \$10 nutella, house jam, vanilla bean ice cream, confectioner's sugar

we appreciate honest feedback and would love to know how to improve your experience while you're here!

cocktails

forest red sangria merlot, triple sec, berry shrub \$11

mojito peach sangria chardonnay, mint, brown sugar \$11

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

american wheat beer 4.5% consulate brewing, 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

double ipa 8.5% double dry hopped, aslin beer co, va 16oz \$8

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

pinot blanc sustainably estate grown, lieb cellars long island, ny 2018 \$37

urban riesling nik weis 10% abv, mosel germany 2021 \$42

champagne alexandre bonnet les riceys, blanc de blancs extra brut, fr \$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

côtes du rhône château gigognan bois des moines, fr 2017 \$55

cabernet sauvignon gamble family vineyards, napa ca 2018 \$110

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, 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