



welcome to our home, where all the magic is conceived and executed by two people only - Ricardo in front and chef Justé 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 **plant based dinner** | \$59 per person
every wednesday through sunday

when reserving please leave a note specifying how many vegan guests in the party

■ first and second

please pick two and chef will course it out

grilled peach salad organic mesclun greens, shaved roasted chestnuts, smoked almonds, creamy champagne dressing

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

patatas bravas crispy twice cooked potatoes, togarashi spice, piquillo sauce, nut aioli

caramelized okra caraway spice, chimi churri, dill, pickled raisins

■ third

wild mushroom risotto aged arborio rice, truffle aroma, sweet potato puree, crispy shiitake

■ fourth

buckwheat crepe

sourdough batter, cinnamon sugar, oat ice cream, blackcurrant sauce, chocolate sauce

maple ave restaurant

2 course **plant based brunch** | \$26 per person

every saturday and sunday

choose one item for first and second course

when reserving please leave a note specifying how many vegan guests in the party

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first

buckwheat crepe house jam, chocolate sauce, black currant sauce

patatas bravas crispy potato, herbs, aioli

grilled peach salad organic mesclun greens, smoked almonds, shaved chestnuts, creamy champagne dressing

lithuanian empanada purple cabbage, caraway spice, roasted garlic, paprika

■

second

fried green tomato sandwich panko breading, spicy nut mayo, caramelized onion, caponata, herbes de provence fries

wild mushroom risotto truffle aroma, sweet potato puree, crispy shiitake

■

additional

side of fries with herbes de provence \$5

crispy home fries twice cooked \$5

fried berry pie miniature hand pie, oat ice cream, cinnamon sugar, chocolate sauce \$8

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

sour ale 6% with pineapple, blueberry, vanilla, aslin collab, 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

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

champagne alexandre bonnet les riceys, pinot blanc/chardonnay, blanc de blancs extra brut, 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, 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