

maple ave restaurant

event menu sample - not a final menu

4 courses, \$69 per person

Your custom header here!

■
first

seasonal salad mesclun greens, lemon confit, ricotta, pistachio dressing

■
second

rootcake caramelized seasonal vegetables, almonds, umami aioli,
pimenton sauce

■
third

sustainable shrimp seared seasonal vegetables, creamy semolina, our
garden's dill crema

or

chef's signature pork confit steak slow cooked then seared, with
eggplant and pepper caponata, sweet potato puree, chimi churri

or

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

■
fourth

warm lithuanian donuts black currant ice cream, milk caramel, black rye
brown sugar crunch

■

menu can be adapted to accommodate gluten free, vegetarian, vegan, dairy free, nut
free and other dietary restrictions. brunch options possible.

chef and owner Justė Židelytė | gm an owner Ricardo Teves

cocktails

forest red sangria merlot, triple sec, berry shrub **\$12**

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 **\$14**

red wine

pinot noir sustainably grown & produced, james bryant hill, ca 2021 **\$42**

malbec gauchezco estate, mendoza, argentina 2021 **\$42**

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

trousseau domaine joly cotes du jura, fr 2016 **\$63**

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

white, sparkling and rosé wine

sauvignon blanc lamblin & fils, france 2018 **\$39**

chardonnay native american owned twisted cedar, lodi ca 2020 **\$39**

prosecco santome tenuta brut, treviso it NV **\$40**

sparkling rosé rouxvale, western cape s. africa 2020 **\$39**

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**

amber ale 5.8% american amber ale, bell's, mi **\$6**

ipa 6.8% lot no.3, evolution craft brewing, md **\$6**

pumpkin ale 7.3% nostalgically spiced amber ale, alewerks, va **\$7**

non-alcoholic

zero listen, honey... \$8 warm spices, ginger ale, lemon, burnt honey

zero sparkling white \$25 TÖST blend of tea, white cranberry, ginger, 25oz

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

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

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

hot tea \$3.5 assortment from harney and sons, uk

coke, diet coke, ginger ale, sprite cans **\$3.5**

after dinner drinks \$12

disaronno, fernet branca, maker's; glenlivet 12yr, chambord; sambuca,

baileys, licor 43, irish mist honey whiskey liquor ...