



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

persimmon salad organic mesclun greens, shaved roasted chestnuts, fuyu persimmon, smoked almonds, green basil citrus dressing

smoked red beet soup nut cream, crispy shiitake, chimi churri, scallion
lithuanian empanada roasted garlic, purple cabbage, caraway seasoning, pimenton sauce

rootcake caramelized seasonal vegetables, nira chive flowers, pimenton almonds, umami aioli, piquillo pepper sauce

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

■ third

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

■ fourth

chocolate cake

coconut custard, chocolate sauce, black currant sauce, oat ice cream

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

■
buckwheat crepe house jam, chocolate sauce, black currant sauce

patatas bravas crispy potato, togarashi spice, aioli

persimmon salad organic mesclun greens, shaved roasted chestnuts, fuyu persimmon, smoked almonds, green basil citrus dressing

smoked red beet soup nut cream, crispy shiitake, chimi churri, scallion

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

second

rootcake sandwich spicy nut mayo, caramelized onion, pickles, chimi churri, brioche bun, herbes de provence fries

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

additional

crispy home fries twice cooked \$5

buckwheat crepe house jam, chocolate sauce, black currant sauce, oat vanilla bean ice cream \$8

cocktails

forest red sangria merlot, triple sec, berry shrub \$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 apple cider 8%, imperial hard cider, blake's, mi \$6

hefeweizen 5.4% 14 IBU, world's oldest brewery weihenstephaner, germany \$7

amber ale 5.8% 15 IBU, boont amber ale, anderson valley, ca \$6

pilsner 5.6% 45 IBU, rhino chasers, lost rhino brewing, va \$6

hazy ipa 6.5% orange starfish, aslin, va \$6

ipa 6.8% 60 IBU, lot no. 3, evolution brewing, md \$6

white, sparkling and rosé wine

sauvignon blanc lamblin & fils, france 2022 \$11/\$39

chardonnay native american owned twisted cedar, lodi ca 2020 \$11/\$39

sparkling prosecco santome tenuta brut, treviso it NV \$11/\$40

sparkling prosecco rosé brut, santome tenuta, treviso it 2022 \$40

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 2022 \$11/\$40

puglian blend full bodied, appassimento process, gran appasso, italy 2022 \$45

cabernet sauvignon the mill keeper, gamble family vineyards, ca NV \$49

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

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

non-alcoholic

beer \$6 0.5% abv, crisp and mildly hoppy lager, clausthaler, germany, 12oz

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 rosé bottle \$25 TÖST, tea, ginger & elderberry, 25oz

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

individual french press coffee \$6 caffe amour, vienna va: regular / decaf

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

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

after dinner

disaronno, fernet branca, maker's \$10; glenlivet 12yr, chambord \$12; sambuca,

baileys, licor 43, irish mist honey whiskey liquor \$8; corkage \$22