



maple ave restaurant

4 course dinner | \$59 per person

\*please see note about dietary accommodations\*

■  
first

**smoked red beet soup** house crème fraîche, applewood bacon, scallion

or

**tartine** grilled sourdough, whipped fromage blanc, kabocha squash, golden beets, fresh herbs, honey yuzu gastrique

■  
second

**rootcake** caramelized seasonal vegetables, spanish paprika almonds, umami aioli, pimenton sauce

or

**wild mushroom risotto** aged arborio rice, truffle aroma, crispy shiitake, sheep's milk manchego

■  
third

**seared shrimp** sustainable seafood, togarashi spice, winter vegetables, semolina, our garden's dill crema

or

**pork confit steak** 8 hours braised, then seared, brown butter sweet potato puree, golden beets, chimi churri

or

**wild mushroom risotto** aged arborio rice, truffle aroma, crispy shiitake, sheep's milk manchego

■  
fourth

**lithuanian donuts** made to order donut holes, milk caramel, black currant sauce, vanilla bean cinnamon ice cream

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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](http://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.\*

\*we appreciate honest feedback while you're here!\*

## maple ave restaurant

### 2 course brunch | \$27 per person

choose one item for first and second course

\*please see note about dietary accommodations\*

#### ■ first

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

**root vegetable cake** caramelized seasonal vegetables, nira chive flowers, paprika almonds, umami aioli, piquillo pepper sauce

**crispy squash nuggets** caraway spice, sun dried raisins, breakfast radish, scallion, yogurt sauce

**persimmon salad** organic mesclun greens, smoked almonds, manchego, basil citrus dressing

#### ■ second

**truffled eggs** 4 egg scramble, 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, sweetened crème fraîche, house jam, crispy potato

**bbq pork sandwich** slow cooked pork, caramelized onion, carolina tangy bbq sauce, brioche bun, side salad, crispy potato

#### ■ 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 \$11** nutella, berry sauce, vanilla bean ice cream, confectioner's sugar

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## 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

**amber lager** 6.4% 36 IBU, alhambra reserva 1925, granada spain, 330ml bottle \$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

**winter ale** 7.9% 45 IBU, cocoa nibs and spice, fireside chat, 21st amend., ca \$7

## 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 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, clauthaler, 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 amouri, vienna va: regular / decaf

**hot tea \$3.5** 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

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