

maple ave restaurant

easter, 2025

3 course brunch | \$45 per person sample menu

all snacks and petit fours included, please decide on a main course

sample menu - will be finalized closer to the date

all dietary restrictions will be accommodated, please make a detailed note when reserving

first | snacks

all included

mini empanada, root cake, tortilla española

second | mains

choose one

truffled scrambled eggs applewood bacon, crispy potato, herby salad
omelet caramelized onion, gouda, chili oil, aioli, crispy potato, herby salad
almond ricotta pancake applewood bacon, VA grade A maple syrup, cultured cream, house jam, crispy potato
pork confit steak 8 hours braised, then seared, brown butter sweet potato puree, golden beets, crispy potato, chimichurri

third | petit fours

all included

pain au chocolat, almond macaron, warm donut

additions

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

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 work with the seasons, depending 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! event info at

www.mapleaverestaurant.com/private-events

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

white, sparkling and rosé wine

sauvignon blanc lamblin & fils, france 2018 \$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 2020 \$39

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 \$8 warm spices, ginger ale, lemon, burnt honey
craft kombucha soda \$6 small batch, low sugar, hip pop, uk
zero sparkling white \$25 TÖST 25oz, tea, ginger & white cranberry
sparkling water \$6.5 san pellegrino, large bottle (25oz)
individual french press coffee \$6 from our neighbors - 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

disaronno, fernet branca, maker's \$10; glenlivet 12yr, chambord \$12; sambuca, baileys, licor 43, irish mist honey whiskey liquor \$8; etc...

corkage \$22