

## maple ave restaurant

easter, 2025

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](http://www.mapleaverestaurant.com/private-events)

### 3 course brunch | \$45 per person

all snacks and desserts included, please decide on a main course

#### first | snacks

all included

mini cabbage empanada | root cake | roasted kabocha squash tartine

#### second | mains

please 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 heritage pork, brown butter sweet potato puree, golden beets, crispy potato, chimi churri

#### third | desserts

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

#### 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

tropical mango cider 8%, notes of mango, peach, pineapple, 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

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

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

#### 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 amour, 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

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

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