

## maple ave restaurant

Mother's Day, 2025

**\$69 per person 4 course dinner sample**

please decide on a main course

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)

**\*for any dietary needs, please make a detailed note when reserving, indicating how many people need special accommodations. we will confirm one day before\***

### first | pistachio salad

ricotta, bitter citrus confiture, pistachio candy, strawberry, creamy pistachio dressing

### second | snacks

all included

**mini empanada, root cake, tartine**

### third | mains

choose one

**wild mushroom risotto** aged arborio rice, truffle aroma, local asparagus, crispy shiitake

or

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

or

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

### fourth | petit fours

all included

**belgian chocolate cake, almond macaron, warm donut, strawberries**

## maple ave restaurant

Mother's Day, 2025

**\$49 per person | 3 course brunch sample**

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

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### first | snacks

all included

**mini empanada | root cake | tartine**

### second | mains

please choose one

**truffled scrambled eggs** applewood bacon, crispy potato, herby salad  
**omelet** caramelized onion, wild mushroom duxelles, gouda, chili crunch, 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

**pink grapefruit radler** 2% low alcohol, naturally unfiltered, eggenberg, austria **\$6**

**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**

**german lager** 5% dortmunder actien-brauerei, munich, ge **\$6**

**american amber lager** 5% 15 IBU, aslin lager, aslin. va **\$6**

**pilsner** 5.6% 45 IBU, rhino chasers, lost rhino brewing, 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 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

disaronno, fernet branca, maker's **\$10**; glenlivet 12yr, chambord **\$12**; sambuca, baileys, licor 43, irish mist honey whiskey liquor **\$8**; corkage **\$22**