

## maple ave restaurant

Father's Day, 2025

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

all snacks and desserts included, 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)

**\*all dietary restrictions will be accommodated, please make a note when reserving. we will call 1 day before to confirm\***

### first | snacks

all included

**lithuanian empanada** wine braised purple cabbage, pimenton

**root cake** caramelized vegetables, paprika almonds

**tartine** our sourdough, fromage blanc, salt roasted beets, yuzu gastrique

### second | mains

please choose one

**truffled scrambled eggs** applewood bacon, crispy potato, herby salad

**omelet** caramelized onion, wild mushroom duxelles, smoked 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

our signature mildly spicy crème fraîche wings \$15

applewood smoked 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

**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