



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'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

*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.*

maple ave restaurant

when reserving please leave a note specifying how many vegan guests in the party

4 course plant based dinner | \$59 per person

■ first and second

please pick two and chef will course it out

local peach salad organic greens, pimenton almonds, shaved roasted chestnuts, champagne dressing

tartine house rye sourdough, garlic spread, salt roasted golden beets, yuzu gastrique

rootcake caramelized seasonal vegetables, pimenton almonds, umami aioli, red pepper sauce

patatas bravas crispy twice cooked potatoes, togarashi spice, piquillo sauce, aioli

■ third

wild mushroom risotto aged arborio rice, truffle aroma, sweet potato puree, crispy shiitake

■ fourth

buckwheat sourdough crepe

bittersweet chocolate sauce, salted coconut custard, black currant sauce

we appreciate honest feedback while you're here!

maple ave restaurant

2 course **plant based brunch** | \$27 per person

every saturday and sunday

choose one item for first and second course

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■ first

buckwheat crepe house jam, chocolate sauce, coconut custard, black currant sauce

patatas bravas crispy potato, togarashi spice, aioli

tartine grilled rye sourdough, garlic spread, salt roasted beets, our garden's fresh herbs, yuzu gastrique

local peach salad organic greens, pimenton almonds, shaved roasted chestnuts, champagne dressing

lithuanian empanada braised purple cabbage, caramelized onion, spanish paprika sauce

■ second

wild mushroom risotto truffle aroma, sweet potato puree, crispy shiitake

fried green tomato sandwich panko crusted, chili crisp, pickles, chimi churri, aioli, side salad, crispy potato home fries

■ additional

crispy home fries twice cooked, with herbs de provence \$5

buckwheat crepe house jam, chocolate sauce, black currant sauce, vanilla bean ice cream \$8

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

natural virginia dry cider troddenvale house cider, dry, 750 ml 2022 \$30

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

hazy ipa 6.5% 45 IBU, midwest ipa, great lakes, oh \$6

white, sparkling and rosé wine

organic rosé populis, skin contact, mendocino county, ca 2023 \$12/\$42

sauvignon blanc catherine & michael langlois, loire valley, france 2022 \$12/\$44

chardonnay domaine du coing de saint fiore cuvée aurore, france 2022 \$12/\$44

sparkling prosecco santome tenuta brut, treviso it NV \$11/\$40

sparkling prosecco rosé brut, santome tenuta, treviso it 2022 \$40

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 sustainable practice, comtesse marion, languedoc france 2023 \$12/\$44

malbec gauchezecco 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

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 mineral water bottle \$6.5 san pellegrino, it 25oz

individual french press coffee \$6 from caffe amouri, vienna va: regular / decaf

hot tea \$3.5 premium tea bag assortment from harney and sons, uk

coke, diet coke, ginger ale, sprite cans \$3.5