



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

4 course dinner | \$59 per person

please see note about dietary accommodations

■ first

tartine grilled rye sourdough, whipped fromage blanc, salt roasted beets, our garden's fresh herbs, yuzu gastrique

or

local peach salad organic greens, pimenton almonds, manchego, champagne dressing

■ second

fried green tomato panko buttermilk crusted, mildly spicy pimento cheese, green tomato jam, virginia grade a maple syrup

or

new england mussels applewood bacon, mesquite smoked local tomato reduction, corn, caramelized onion, our sourdough

■ third

seared shrimp sustainable seafood, togarashi spice, sweet bicolor corn, semolina, our garden's dill crema

or

wild mushroom risotto aged arborio rice, truffle aroma, summer squash, crispy shiitake, sheep's milk manchego

or

pork confit steak 8h slow cooked, then seared heritage pork, brown butter sweet potato puree, almond eggplant caponata, crispy potato, chimi churri

■ fourth

bird's milk macerated local strawberries, crème fraîche poppy seed marshmallow, crispy cinnamon sweet potato

■
add on to share \$15 (to-go as well)

crème fraîche wings pastured chicken wings, our signature mildly spicy sauce with gochujang and oyster sauce, scallion

we appreciate honest feedback while you're here!

maple ave restaurant

2 course brunch | \$27 per person

choose one item for first and second course

please see note about dietary accommodations

■ first

fried green tomato panko crusted, mildly spicy pimento cheese, green tomato jam, virginia grade a maple syrup

buckwheat crepe sourdough batter, dulce de leche, vanilla custard, black currant sauce

tartine grilled rye sourdough, whipped fromage blanc, salt roasted beets, our garden's fresh herbs, yuzu gastrique

local peach salad organic greens, pimenton almonds, manchego, champagne dressing

■ second

truffled eggs 4 egg scramble, applewood bacon, crispy potato, side salad
omelet caramelized onion, wild mushroom duxelles, smoked gouda, chili garlic, umami aioli, crispy potato, herby salad

almond ricotta pancake applewood bacon, VA grade A maple syrup, sweetened crème fraîche, house jam, crispy potato

bbq pork sandwich slow cooked pork, caramelized onion, carolina mildly spicy tangy bbq sauce, butter seared bun, corn, side salad, crispy potato

■ additions

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

■ dessert

lithuanian donut holes \$11 made to order, nutella, black currant sauce, vanilla bean ice cream, confectioner's sugar

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cocktails

beer-mosa ipa beer, triple sec, oj in a pint glass \$9

forest red sangria merlot, triple sec, berry shrub \$11

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 populus, 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 gauchezco 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

côtes du rhône organic practices, la grange de piaugier, france 2022 \$55

cabernet sauvignon gamble family vineyards, napa ca 2018 \$110

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