



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 apple salad organic greens, pimenton almonds, shaved roasted chestnuts, champagne dressing

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

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

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

■ 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

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

■ 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 apple 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

roasted kabocha sandwich panko crusted kabocha nuggets, 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

mimosa mostly sparkling wine, a splash of oj \$10

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

triple jam cider 6.5% strawberry, blackberry, raspberry, blake's, mi \$6

virginia dry cider naturally oak fermented, troddenvale, 25 oz va 2022 \$30

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

wheat ale 5.8% 10 IBU, citrusy, refreshing, bell's, mi \$6

pilsner 5.6% 45 IBU, rhino chasers, lost rhino brewing, va \$6

hazy ipa 7.5% 41 IBU, hazy hearted ipa, bell's, mi \$6

white, sparkling and rosé wine

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

organic picpoul blanc think tropical **sauvignon blanc** with mediterranean salt and peach, low intervention, equilibristes, languedoc, france 2024 \$12/\$44

chardonnay domaine bertrand bourgogne blanc, burgundy france 2022 \$12/\$44

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

sparkling rosé fun, quince, red fruit, domaine finot, turk mountain, va 2024 \$45

pinot blanc sustainably estate grown, lieb cellars long island, ny 2018 \$37

urban riesling easy drinking, bright acidity, nik weis, mosel germany 2021 \$37

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 bonarda blend, low intervention, 40/40 otro andar, arg. 2022 \$12/\$44

puglian blend full bodied, appassimento process, gran appasso, italy 2022 \$45

organic red blend native grapes, montalto cluricaun dorna, portugal 2021 \$37

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

non-alcoholic

beer \$6 0.5% abv, crisp and mildly hoppy, clauthaler, germany, 12 oz

heineken 0.0% beer \$6 light and malty, holland 11.2 oz

zero listen, honey cocktail \$8 warm spices, ginger ale, lemon, burnt **honey**

craft kombucha soda \$6 small batch, low sugar, hip pop, uk 12 oz

zero sparkling rosé bottle \$25 TÖST, tea, ginger & elderberry, 25 oz

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

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

coke products or hot tea \$3.5 harney&sons premium tea bag assortment, uk