

## maple ave restaurant

Happy Valentine's Day!

4 course dinner \$89

**\*all dietary needs will be accommodated. please give us a 48h notice and make a note when reserving\***

welcome to our home, where all the service and cooking is done by just two people—Ricardo in front and chef Justê in the kitchen, a husband and wife duo. our menus are shaped by the seasons and guided by what local farms and makers have available. some ingredients are foraged, some are grown by us. for special occasions, the restaurant can be reserved exclusively for your celebration—or we can bring the experience to your home. private event pricing and details: [mapleaverestaurant.com/private-events](http://mapleaverestaurant.com/private-events) à la carte takeout for brunch and dinner:

[ordermapleave.com](http://ordermapleave.com)

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### first

**persimmon salad** organic mesclun greens, paprika toasted almonds, basil citrus vinaigrette

or

**tartine** grilled sourdough, whipped fromage blanc, salt roasted gold beets, fresh herbs, yuzu gastrique

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### second

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

or

**cavatelli** fresh pasta with sicilian flavors of citrus braised fennel, smoky sardine sauce, fennel pollen, saffron

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### third

**beef cheek** deeply rich red wine braise, root vegetable cake, crispy parsnips, herby panko breadcrumbs

or

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

or

**pork confit steak** eight hours braised, then seared heritage pork, brown butter sweet potato purée, pickled golden beets, chimichurri

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### fourth

**fried chocolate pie** warmly spiced ganache inside crisp pastry shell, almond macaron, cinnamon vanilla bean ice cream

## cocktails

**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

**foraged cider** 8% 552 bottles produced, foraged apples, troddenvale, va 750 ml \$35

**pink grapefruit radler** 2% low alcohol, naturally unfiltered, eggenberg, austria \$6.5

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

**wheat ale** 5.8% 10 IBU, citrusy, sunny, refreshing, bell's, mi \$6.5

**german lager** 6.3%, 23 IBU, light citrusy hop, soft malt, hofbrau, munich, ge \$6.5

**pilsner** 5.6% 45 IBU, crisp golden lager, rhino chasers, lost rhino brewing, va \$6.5

**hazy ipa** 7.5% 41 IBU, tropical, fruity, smooth, hazy hearted ipa, bell's, mi \$6.5

**irish red ale** 5% 35 IBU, deep malt, biscuit, caramel, sullivan's, ireland \$7.5

## 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 cava** brut 11.5% conquilla, traditional method, barcelona, spain \$12/\$42

**sparkling rosé** dry, fine bubbles, bright acidity, domaine finot, turk mountain, va 2024 \$45

**organic white blend** native grapes, montalto cluricaun, portugal 2021 \$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** dry, catherine & michel langlois, coteaux du giennois aoc, 2022 \$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 \$50

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

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

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

## non-alcoholic

**phony negroni** \$9 refreshingly bitter botanical aperitif, citrus and herb notes

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

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

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

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

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

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

**canned coke products / hot tea** \$3.5 harney & sons premium tea bag assorti, uk