

maple ave restaurant

easter, 2026

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

3 course brunch | \$45 per person

first

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

or

persimmon salad organic greens, smoky almonds, aged manchego, fresh basil citrus dressing

second

please choose one

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, 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

wild mushroom risotto aged arborio rice, truffle aroma, crispy shiitake, 6 month sheep's milk manchego

third

lithuanian donut holes made to order with nutella, black currant sauce, vanilla bean ice cream, cinnamon sugar

additions

spicy crème fraîche wings \$15

applewood bacon \$6

almond ricotta pancake with maple syrup \$8.5

home fries with herbes de provence \$5

cocktails

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

beer-mosa ipa beer, triple sec, oj, 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

foraged cider 8% 552 bottles produced, foraged apples, troddevale, va 25oz bottle \$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

german lager 6.3%, 23 IBU, light citrusy hop, soft malt, hoffbrau, 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 populis, 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 key lime, fresh, stainless steel, chaotic res fortes, fr 2024 \$12/\$44

sparkling cava brut 11.5% adernats, traditional method, barcelona, spain \$12/\$42

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

sparkling red lambrusco balanced, dry, floral, essentia, bugno martino, it 2020 \$49

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

champagne alexandre bonnet les riceys, blanc de blancs extra brut, fr \$98

red wine

pinot noir sustainable practice, comtesse marion, languedoc france 2024 \$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

non-alcoholic

phony negroni \$10 refreshingly bitter botanical aperitif, citrus and herb notes

zero listen, honey cocktail \$9 warm spices, ginger ale, lemon, burnt honey

red cherry ale \$6 <0.5% abv, full head, kasteel rouge cherry brew, belgium 11.2oz

heineken 0.0% beer \$6 light and malty, holland 11.2 fl 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 \$6.5 from caffe amouri, vienna va: regular / decaf

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