

maple ave restaurant

4 course prix fixe dinner | \$59 per person

please pick one item for each course

welcome to our home, where every dish and every table is cared for by just two people—Ricardo in the dining room and chef Justè in the kitchen. a husband-and-wife duo, we cook and serve a small, curated menu shaped by the seasons and guided by what local farms and makers have available. some ingredients are foraged, some are grown by us. our drink program reflects the same care: a thoughtful selection of natural wines, house cocktails created by the chef, and a robust zero proof menu. for special occasions, the restaurant can be reserved exclusively for your celebration—or we can bring the experience to your home. **private event pricing:**

mapleaverestaurant.com/private-events à la carte takeout (brunch & dinner): ordermapleave.com

first

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

rootcake caramelized root vegetables, sweet paprika almonds, piquillo pepper sauce, umami aioli

second

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

fried green tomato crunchy panko buttermilk crust, mildly spicy pimento cheese, local green tomato jam, virginia maple syrup

third

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

pork confit steak 8 hours braised, then seared heritage pork, brown butter sweet potato puree, golden beets, crispy potato, chimichurri

house pasta green herb spätzle, crumbled lamb merguez sausage, smoked local tomato sauce, chimichurri crumbs, calabrian chili

fourth

hazelnut potato cake brown butter yukon gold sponge, lemon zest, whipped citrus crème fraîche, berry compote

lithuanian donuts made to order donut holes, milk caramel, black currant sauce, vanilla bean ice cream, cinnamon sugar

add-ons (to share/to go, limited)

signature crème fraîche wings \$15 pastured chicken wings, mildly spicy blend of gochujang, oyster sauce, crème fraîche, chives

lithuanian empanada \$8 roasted garlic, smoked gouda, purple cabbage, caraway

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 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

milkshake IPA 6.5% creamy, cinnamon toast crunch inspired, man-eating toaster, aslin \$7.5

white, sparkling and rosé wine

organic picpoul blanc think tropical **sauvignon blanc** with mediterranean salt and peach, low intervention, equilibristes, languedoc, france '24 \$12/\$44

organic rosé populus, skin contact, mendocino county, ca '23 \$12/\$44

chardonnay key lime, fresh, stainless steel, chaotic, res fortes, fr '24 \$12/\$44

sparkling cava brut, adernats, traditional method, barcelona, spain NV \$12/\$44

pinot grigio skin contact, raw and alive, cambridge road, new zealand, '22 \$39

sparkling rosé dry, fine bubbles, bright acidity, domaine finot, turk mountain, va '24 \$45

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

red wine

pinot noir sustainable practice, comtesse marion, languedoc france '24 \$12/\$44

malbec bonarda blend, low intervention, 40/40 otro andar, arg. '22 \$12/\$44

lambrusco chilled & effervescent, balanced, floral, essentia, bugno martino, it '20 \$49

puglian blend full bodied, appassimento process, gran appasso, italy '22 \$50

côtes du rhône organic practices, la grange de piaugier, france '22 \$55

pinot noir expressive, fresh, earthy, savory, teutonic, willamette or '24 \$65

cabernet sauvignon spiced, jammy, lucas&lewellen, cote del sol, st.ynez ca '18 \$85

cabernet sauvignon cassis, cherry pie, gamble family vineyards, napa ca '18 \$110

zero proof

phony negroni cocktail \$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 bright, refreshing, small batch, low sugar, hip pop, uk 12oz

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

individual french press coffee \$6.5 from caffe amouri, vienna va: regular / decaf

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