

maple ave restaurant

Father's Day, 2026

\$49 per person | 3 course brunch

welcome to our home—an intimate, two-person restaurant with Ricardo in the dining room and Chef Justè in the kitchen.

our ever-changing menu follows the seasons, built around local farms, small producers, and ingredients we forage and grow ourselves.

first | snacks

all included

lithuanian empanada wine braised purple cabbage, pimenton

root cake caramelized vegetables, paprika almonds

tartine our sourdough, fromage blanc, salt roasted beets, yuzu gastrique

second | mains

please choose one

truffled scrambled eggs applewood bacon, crispy potato, herby salad

omelet caramelized onion, wild mushroom duxelles, smoked gouda, calabrian chili, aioli, crispy potato, herby salad

almond ricotta pancake applewood bacon, VA grade A maple syrup, sweetened crème fraîche, 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

third | dessert

all included

pain au chocolat, almond macaron, warm donut

à la carte additions

signature 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, 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 populis, skin contact, mendocino county, ca '23 \$12/\$44

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

sparkling cava traditional method brut, adernats, 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, france NV \$98

red wine

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

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

lambrusco chilled & effervescent, balanced, floral, essentia, bugno martino, italy '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

zero proof

prosecco bottle \$32 *plus* grape skin extract, *minus* alcohol, australia, 750 ml

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