

maple ave restaurant
private event menu sample

this sample represents the style and format of our private events. final menus are customized seasonally based on ingredient availability, dietary needs, and event preferences.

\$69 per person

beverages, tax, and gratuity are additional.

■
first

seasonal salad mesclun greens, lemon confit, ricotta, pistachio dressing

■
second

rootcake caramelized seasonal vegetables, almonds, umami aioli, pimenton sauce

■
third

choice of main

shrimp sustainable seafood, seared vegetables, creamy semolina, our garden's dill crema

or

pork confit steak slow cooked then seared, with eggplant and pepper caponata, sweet potato puree, chimichurri

or

wild mushroom risotto aged arborio rice, truffle aroma, crispy shiitake

■
fourth

warm lithuanian donuts black currant ice cream, milk caramel, black rye brown sugar crunch

menus can be adapted to accommodate gluten-free, vegetarian, vegan, dairy-free, nut-free, and other dietary needs. please notify us of dietary restrictions in advance. brunch and lunch options available.

chef and owner Justė Židelytė | gm an owner Ricardo Teves

cocktails \$13

listen, honey... maker's, ginger ale, lemon, caramelized honey

forest red sangria merlot, triple sec, berry shrub

the maple grey goose vodka, maple blossom bitters, elderflower, lime

patagonia hendrick's gin, passionfruit, campari

beer and cider \$7

foraged cider 8% 552 bottles produced, foraged apples, troddevale, va 25oz bottle **\$35**

pink grapefruit radler 2% low alcohol, naturally unfiltered, eggenberg, austria

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

german lager 6.3%, 23 IBU, light citrusy hop, soft malt, hofbrau, munich, ge

pilsner 5.6% 45 IBU, crisp golden lager, rhino chasers, lost rhino brewing, va

hazy ipa 7.5% 41 IBU, tropical, fruity, smooth, hazy hearted ipa, bell's, mi

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, equilibrates, languedoc, france '24 **\$44**

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

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

sparkling cava traditional method brut, adernats, barcelona, spain NV **\$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 gaston chiquet tradition premier cru extra brut, sustainable, france **\$98**

red wine

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

malbec reserva 3 saps, licorice, plum, 1 bottle=1 tree planted, argent. '22 **\$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**

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**

non-alcoholic

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

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

clausthaler beer **\$6** balanced and hoppy euro pale lager, germany 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