

maple ave restaurant

by reservation only – please specify how many vegan guests in the party
if you're joining us on a whim, please give us a heads up call

4 course **plant based dinner** | \$59 per person
wednesday through sunday

■
first and second

please pick two and chef will course it out

strawberry salad organic greens, pimenton almonds, shaved roasted chestnuts, caraway croutons, vanilla dressing

tartine house rye sourdough, garlic aioli, salt roasted golden beets, yuzu gastrique

patatas bravas crispy twice cooked potatoes, togarashi spice, piquillo sauce, aioli

rootcake caramelized root vegetables, spanish paprika almonds, pimenton sauce

■
third

wild mushroom risotto aged arborio rice, truffle aroma, sweet potato puree, crispy shiitake
or

smoked tomato pasta hickory smoked local tomato sauce, herb chimichurri crumbs, calabrian chili

■
fourth

fried zucchini pie

zucchini standing in for apple, salted coconut custard, oat vanilla ice cream, cinnamon sugar

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2 course **plant based brunch** | \$27 per person
every saturday and sunday

choose one item for first and second course

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first

buckwheat crepe house jam, chocolate sauce, coconut custard, black currant sauce

patatas bravas crispy potato, togarashi spice, pimenton, aioli

tartine grilled rye sourdough, garlic spread, salt roasted beets, our garden's fresh herbs, yuzu gastrique

strawberry salad organic greens, pimenton almonds, shaved roasted chestnuts, caraway croutons, vanilla dressing

■
second

wild mushroom risotto truffle aroma, sweet potato puree, crispy shiitake

rootcake sandwich caramelized vegetable patty, chimichurri, chili crisp, aioli, pickled beets, crispy potato, side salad

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additional

crispy home fries twice cooked, with herbs de provence **\$5**

buckwheat crepe house jam, chocolate sauce, black currant sauce, vanilla bean ice cream **\$8**



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, well-curated non-alcoholic 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

cocktails

- mimosa** mostly sparkling wine, a splash of oj **\$10**
- beer-mosa** ipa beer, triple sec, oj in a 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, 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**
- 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, 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** fine bubbles, bright acidity, domaine finot, turk mountain, va '24 **\$45**
- champagne** gaston chiquet tradition premier cru extra brut, sustainable, fr **\$98**

red wine

- pinot noir** sustainable practice, comtesse marion, languedoc france '24 **\$12/\$44**
- malbec reserva** 3 saps, licorice, plum, 1 bottle=1 tree planted, argent. '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**

zero proof

- 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** full head and body, 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