maple ave restaurant

2 course Thanksgiving brunch | $35 per person

choose one item for first and second 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 Justė 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

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first

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

squash nuggets roasted and panko breaded kabocha squash, herb yogurt sauce, breakfast radish, caraway spice

rootcake caramelized root vegetables, spanish paprika toasted almonds, pimenton sauce

buckwheat crepe sourdough batter, dulce de leche, vanilla custard, black currant sauce

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second

truffled eggs 4 egg scramble, applewood bacon, crispy potato, herby salad

omelet caramelized onion, wild mushroom duxelles, smoked gouda, chili garlic, umami aïoli, crispy potato, herby salad

almond ricotta pancake applewood bacon, VA grade A maple syrup, sweetened crème fraîche, house jam, crispy potato

pork confit steak slow cooked heritage pork, sweet potato brown butter puree, crispy potato, chimichurri

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additions

our signature mildly spicy crème fraîche wings $15, applewood bacon $6, almond ricotta pancake with maple syrup $8.5,
crispy home fries with herbes de provence $5

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dessert

lithuanian donut holes $11 made to order with nutella, black currant sauce, vanilla bean ice cream, cinnamon

almond ricotta pancake $11 salted coconut custard, mango sauce

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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 25oz bottle 8% 552 bottles produced, foraged apples, troddenvale, va **$40**

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**

yuzu ale 5% yuzilla fruit ale, shandy-inspired, refreshing, avery brewing, co **$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**

white, sparkling and rosé wine

sauvignon blanc mineral driven, coeur du mont, famille dubard, fr '25 **$12/$44**

dry muscadet aka melon de bourgogne, somewhere between albariño and viognier, les pierès, sevre et maine, france '24 **$12/$44**

rosé versatile, refreshing salinity, mountain strawberry, rosemont, va '25 **$12/$44**

sparkling cava organic brut nature, vinicola de nulles, adernats, spain NV **$12/$44**

chardonnay key lime, non-oaky, stainless steel, res fortes, chaotic, france '24 **$44**

sparkling rosé crisp&elegant, delicate bubbles, domaine finot, turk mnt, va '24 **$45**

lambrusco chilled & effervescent, assertive red, origine, bugno martino, it '21 **$49**

champagne gaston chiquet tradition premier cru extra brut, sustainable, france **$98**

red wine

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

malbec reserva 3 sapas, licorice, plum, 1 bottle=1 tree planted, argent. '22 **$12/$44**

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

zero proof

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

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 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, low sugar, lithuanian owned, 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

hot tea $3.5 harney & sons premium bag assortment, uk

coke products $3.5 by the can: coke, coke zero, diet coke, sprite, ginger ale