

## maple ave restaurant

### 2-course brunch | \$27 per person

welcome to our home, where all the service and cooking is done by two people only - Ricardo in front and chef Justê in the back, a husband and wife duo. when creating this personal menu, we're inspired by the seasons, and depend on availability from local farms and makers. some ingredients are foraged, some are grown by us. for a special celebration, have our restaurant to yourself. we can cook at your place too! pricing and private event info at [www.mapleaverestaurant.com/private-events](http://www.mapleaverestaurant.com/private-events)  
a la carte take out available! head over to [www.ordermapleleave.com/](http://www.ordermapleleave.com/) to see the menu and place an order.



#### first

please choose one

**buckwheat crepe** sourdough batter, dulce de leche, vanilla bean custard, blackcurrant sauce

**squash nuggets** roasted and panko breaded kabocha squash, dill yogurt, caraway spice, breakfast radish

**local apple salad** organic greens, pimenton almonds, manchego, champagne dressing

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



#### second

please choose one

**truffled scrambled eggs** applewood bacon, crispy potato with herbs de provence, herby salad

**omelet** caramelized onion, smoked gouda, wild mushroom duxelles, chili garlic, umami aioli, crispy potato with herbs de provence, herby salad

**almond ricotta pancake** applewood bacon, VA grade A maple syrup, cultured cream, our jam, crispy potato with herbs de provence

**bbq pork sandwich** mildly spicy tangy carolina bbq sauce, sweet corn, herby side salad, crispy potato with herbs de provence



#### additions

mildly spicy crème fraîche wings **\$15**

applewood bacon **\$6**

single almond ricotta pancake **\$8.5**

crispy home fries with herbs de provence **\$5**



#### dessert

**donut holes \$11** made to order lithuanian donuts, nutella, black currant sauce, vanilla bean ice cream, cinnamon sugar

*\*we appreciate honest feedback while you're here!\**

## cocktails

**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

**pink grapefruit radler** 2% low alcohol, naturally unfiltered, eggenberg, austria **\$6**

**natural virginia dry cider** troddenvale house cider, dry, 750 ml 2022 **\$30**

**triple jam cider** 6.5% strawberry, blackberry, raspberry, blake's, mi **\$6**

**hefeweizen** 5.4% 14 IBU, world's oldest brewery weihenstephaner, germany **\$7**

**german lager** 5% dortmunder actien-brauerei, munich, ge **\$6**

**american amber lager** 5% 15 IBU, aslin lager, aslin. va **\$6**

**pilsner** 5.6% 45 IBU, rhino chasers, lost rhino brewing, va **\$6**

**hazy ipa** 6.5% 45 IBU, midwest ipa, great lakes, oh **\$6**

## white, sparkling and rosé wine

**organic rosé populis**, skin contact, mendocino county, ca 2023 **\$12/\$42**

**sauvignon blanc** catherine & michael langlois, loire valley, france 2022 **\$12/\$44**

**chardonnay** domaine du coing de saint fiore cuvée aurore, france 2022 **\$12/\$44**

**sparkling prosecco** santome tenuta brut, treviso it NV **\$11/\$40**

**sparkling prosecco rosé** brut santome tenuta, treviso it 2022 **\$40**

**pinot blanc** sustainably estate grown, lieb cellars long island, ny 2018 **\$37**

**urban riesling** nik weis 10% abv, mosel germany 2021 **\$42**

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

## red wine

**pinot noir** sustainable practice, comtesse marion, languedoc france 2023 **\$12/\$44**

**malbec** gauchezco estate, mendoza, argentina 2022 **\$11/\$40**

**puglian blend** full bodied, appassimento process, gran appasso, italy 2022 **\$45**

**cabernet sauvignon** the mill keeper, gamble family vineyards, ca NV **\$49**

**côtes du Rhône** organic practices, la grange de piaugier, france 2022 **\$55**

**cabernet sauvignon** gamble family vineyards, napa ca 2018 **\$110**

## non-alcoholic

**beer** 0.5% abv, crisp and mildly hoppy lager, clausthaler, germany, 12oz **\$6**

**heineken** 0.0% beer, light and malty, holland 11.2 oz **\$6**

**zero listen, honey cocktail** warm spices, ginger ale, lemon, burnt honey **\$8**

**craft kombucha soda** small batch, low sugar, hip pop, uk 12oz **\$6**

**zero sparkling rosé bottle** TÖST, tea, ginger & elderberry, 25oz **\$25**

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

**individual french press coffee** from caffe amouri, vienna va: regular/decaf **\$6**

**hot tea** premium tea bag assortment from harney and sons, uk **\$3.5**

**coke, diet coke, ginger ale, sprite** cans **\$3.5**