

# maple ave restaurant

## RW 6 course chef's tasting \$22 per person

served family style | whole table must participate | please allow at least 45 minutes to enjoy

### first

#### breakfast parfait (ve)

greek yogurt, black currant jam, coconut ginger granola

### second

#### truffled egg (ve)

applewood smoked bacon

#### add on (+\$5 per person)

#### almond ricotta pancake (ve)

virginia grade a maple syrup

### third

#### empanada

free range chicken, mixed greens, paprika sauce

### fourth

#### house spreads (extra bread +\$3) (ve)

pork rillettes, ricotta, liver mousse, crostinis

### fifth

#### pork belly hash (ve)

polyface belly, gouda

### sixth

#### lithuanian honey cake (ve)

caramelized honey layer cake, whipped creme fraiche

### brunch drinks

**french press coffee 6** cafe amour's sugar and spice regular, dark cubano, organic decaf

**juice 3** orange, apple, mango

**bottle of sparkling 25** white or rosé

**chef's signature sangria glass 10, pitcher 25** winter red or sparkling apple pie

**currant affairs 10** sparkling wine, elderflower, black currant

**listen, honey... 10** maker's, ginger ale, lemon, house honey liquor

**man-mosa 8** IPA beer, orange juice, triple sec

**mimosa 9** sparkling wine, just a splash of orange juice

**poinsettia 9** sparkling wine, cranberry juice, maraschino cherry

**bloody mary 9** house spicy mix, vodka

### a la carte appetizers

**crispy squash nuggets 9** (ve) panko buttermilk breading, herb yogurt

**empanadas 10** free range chicken, mixed greens, pimenton sauce

**breakfast parfait^ 6** (ve) coconut granola, greek yogurt, black currant, VA maple syrup

### a la carte mains

**almond ricotta pancakes 15** (ve) grade A virginia maple syrup, homefries, applewood bacon

**truffled eggs^ 15** (ve) egg scramble, applewood smoked bacon, homefries, mesclun

join us sundays through thursdays every week for a \$35 3 - course dinner

Parties of 6 or more are subject to a 20% service charge.

\* - vegetarian upon request. vegan RW menu available. ^ - gluten friendly upon request. Please note that fried items may be cross contaminated. Please alert your server of your diet to accommodate you better. Not all ingredients are listed on the menu. \* - may be served raw or undercooked. consuming raw/ undercooked food may increase risk of foodborne illness. All dishes are produced in house, we are committed to natural, sustainable and local foods when possible.

Chef/ Owner Justė Židelytė