

Maple Ave Restaurant

5 course lunch

\$39 per person



first

brunch

almond ricotta pancake, truffled eggs



second

snack

salad[^] seasonal fruit, aged parmesan, smoked almonds, champagne vinaigrette

third

"vegetable"

fried green tomato spicy pimento cheese

fourth

lunch

pork confit steak[^] brown butter sweet potato, eggplant caponata, herb chimi churri



fifth

doughnuts milk caramel, confectioner's sugar

[^] - could be made without gluten ingredients. gluten free option for each course upon request

chef / owner Justè Židelytė