

MAPLE & PINE

RESTAURANT

Greek Yogurt Parfait, Marinated Blackberries, Verjus Sorbet \$7

Brioche French Toast, Stewed Apples, Hickory Syrup \$10

Buttermilk Biscuit, Sausage Gravy, Hen Egg \$10

Grilled Hanger Steak Benedict, Confit Onions, Sauce Choron \$14

Oatmeal, Roasted Vanilla Almond Milk, Golden Raisins, Walnuts \$8

Omelet of the Day, Bacon, Broccoli, Cheddar, Home Fried Potatoes w/Toast \$12

Two Eggs Your Way, Smoked Bacon, Hash Brown Potatoes w/Toast \$12

Grilled Avocado, Poached Hen Egg, Queso Fresco, Smoked Bacon \$9

Cereal, Corn Flakes, Raisin Bran, Cheerios, Fruit Loops \$8

SIDE ITEMS

Toast, Choice of Sourdough, Whole Wheat, Multigrain, English Muffin \$3

Our Pork Sausage Or Smoked Bacon \$4

Home Fries \$3

Choice of Breakfast Bread, Banana Walnut Bread, Blueberry Muffin, Croissant \$4

Seasonal Fruit \$4

BEVERAGES

Flight of Juices \$6

Fresh Squeezed Orange Juice \$4

Juice \$3

Whole, Skim, Soy or Almond - \$3

Coffee \$4

Loose Leaf Tea, Choice of VA Breakfast Blend, Moroccan Mint, Earl Grey White, Chamomile, Quirk Blend \$3

18% service charge will be applied to parties of 8 or more.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.

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STARTERS

Okra Tempura, Tomato Jam, Romaine Lettuce, Smoked Bacon, Honey Mustard \$9

Salad of Baby Lettuces, Shaved Radish, Ricotta Salata, Golden Raisins, Ver Jus \$8

Marinated Baby Vegetables, Crispy Kale, Duck Cracklings \$10

Arugula, Burrata, Green Olive, Candied Pine Nuts, Cumin Dressing \$12

MAINS

Buttermilk Fried Chicken, Potato Puree, Bay Leaf, Corn Succotash \$14

Skate Wing, Roasted Cauliflower, Brown Butter, Capers, Lemon, Tomatoes \$15

Virginia Ham and Appalachian Cheese Sandwich, House BBQ Potato Chips \$14

Lamb Gyro, Lavender Hummus, Chickpea, Mint, Panisse, Piquillo Ketchup \$16

Chicken Panini, Pepperoncini Marmalade, Asiago Cheese, Celery Root Slaw \$12

SIDES

Wedge Fries \$4

Zucchini Basil Cocotte \$6

Tempura Dilly Beans, Preserved Lemon Dip \$6

Baked Cream Corn with Darby Cheddar \$7

Roasted Yummie Peppers, Grayson Cheese, Truffle Crumb \$8

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STARTERS

- Roasted Beets, Navel Oranges, Blue Cheese Mousse, Watercress \$8
- Heirloom Tomato Consomme, Lemon Verbena, Country Ham Tortellini \$9
- Radish Salad, Sourdough, Brown Butter Dressing, Smoked Sea Salt \$7
- Braised Oxtail Egg Roll, Shitake Mushrooms, Dandelion Greens \$8
- Smoked Pork Pate, Fried Pickles, BBQ Dijonnaise, Crostini \$9

PASTA

- Cilantro Cavatelli Pasta, Charred Corn, Egg Yolk, Jalapeno \$12
- Black Pepper Tagliatelle, Roasted Eggplant, Basil Sauce \$10

MAINS

- Beef Hanger Steak, Variations of Broccoli, Bay Leaf Crumble \$25
- Grilled Pork Shoulder, Kimchi, Cornbread, Pickled Red Onions \$22
- Pekin Paradise Duck Breast, Grilled Plums, Quinoa, Ginger Dressing \$27
- Almond Crusted Lamb, Pickled Blueberries, Lavender Hummus \$30
- Sable Fish, Maitake Mushrooms, Charred Scallions, Dashi Broth \$28
- Grilled Quail, Pickled Peaches, Foie Gras Dirty Rice \$22

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DESSERT

Summer Berry Crumple, Sassafras Ice Cream \$9

Citrus Curd, Brown Butter Sable, Lucky Sorel \$8

Pineapple Upside Down Cake, Bourbon Ice Cream \$8

Milk Chocolate Mousse, Cardamom Bark, Caramelized Banana \$9

Trio of Seasonal Sorbets \$7

Manchego Cheese, Figs, Walnuts, Honey, Raisin Bread \$10

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