

MAPLE & PINE

RESTAURANT

STARTERS

Arugula, Peaches, Blueberries, Goat Cheese, Radish, Walnuts, Lavender-Buttermilk	9
Cold Kolrabi Soup, Sesame Croutons, Soubise	9
Baby Lettuces, Beets, Orange, Blue Cheese, Candied Pecan, Tarragon Vinaigrette	9
Greek Yogurt Parfait, Marinated Blackberries, Verjus Sorbet	7
Panzanella, Heirloom Tomatoes, Peaches, Blue Basil, Pickled Red Onion, Molasses Vinegar	10
Cracked Black Pepper Caesar, White Anchovies, Parmesan, Croutons	10
Add a Choice of Grilled Chicken or Cured Salmon to Any Salad	6

MAINS

Buttermilk Biscuit and Country Sausage Gravy, Sunny Side Up Egg	10
Virginia Ham, Clothbound Cheddar, Caramelized Onion Omelet, Home Fried Potatoes, Toast	12
Brioche French Toast, Strawberry Compote, Hickory Syrup	10
Quiche, Pork Belly, Summer Squash, Swiss, House Salad	12
Lamb Sausage Hash, Potatoes, Spring Onion, Fennel, Spicy Tomato Sauce, Poached Egg	16
Breakfast Burger, Bacon, Cheddar, Fried Egg, Buttermilk Biscuit, Home Fries	16
Virginia Ham and Appalachian Cheese Sandwich, House BBQ Potato Chips	15
Buttermilk Fried Chicken Sandwich, Green Tomato Poblano Relish, Bacon, Frank's Mayonnaise	16
Korean Pulled Pork Benedict, Kimchi, Lime Hollandaise	18
Salmon Cake, Hash Brown, Poached Egg, Lemon Hollandaise	20

COCKTAILS

Quirk Milk Punch Bourbon, Honey, Simple Syrup, Apple Puree, Half & Half	9
Creole Mt Gay Eclipse Rum, Lemon Juice, Simple Syrup, Amaro	11
High Tea Tea- Infused Moonshine, Lemon, Lavender Simple, Burlesque Bitters	11

*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.*