

MAPLE & PINE

RESTAURANT

STARTERS

- Kale Salad, Kohlrabi, Walnuts, Apples, Ricotta Salata, Honey Poppy Seed Dressing 9
Arugula, Burrata, Green Olives, Candied Pine Nuts, Cumin Dressing 14
Cauliflower Soup, Cardamom Custard, Pickled Ginger, Raisins, Brioche Croutons 9
Casselmonte Farms Asparagus, Duck Prosciutto, Hen Egg, Lemon Hollandaise 12

SALADS

- Baby Lettuces, Beets, Orange, Blue Cheese, Candied Pecan, Tarragon Vinaigrette 9
Cracked Black Pepper Caesar, White Anchovies, Parmesan, Croutons 10
Add a Choice of Grilled Chicken or Poached Salmon to Any Salad 6

MAINS

- Virginia Ham and Appalachian Cheese Sandwich, House BBQ Potato Chips 15
Buttermilk Biscuit and Country Sausage Gravy, Sunny Side Up Egg 10
Add Buttermilk Fried Chicken 8
Omelet of the Day | As Quoted; Home Fried Potatoes w/Toast 12
Brioche French Toast, Strawberry Compote, Hickory Syrup 10
Quiche, Bacon, Kale, Cheddar 12
Citrus Trio Cured Salmon Benedict, Avocado, Old Bay Hollandaise 18
Prime Rib Sandwich, Caramelized Onion, Provolone, Fried Egg, Poblano Relish 17

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.