Maple Tree Inn

Gluten Free Menu

Starters

Crawfish Corn Chowder 10
tender crawfish tails in a cream base
with, pancetta, red potatoes, corn, celery,
onions, peppers, and seasonings

Roasted Beet Salad 11
mixed greens, red onion, sweet tea pickled
grapes, & candied walnuts; ginger balsamic
vinaigrette, and blue cheese crumbles

Hickory Buttered BBQ Shrimp 13

Smoked Frog Legs 17
glazed in hot honey; served over braised
collards w/ a spiced pecan crumble

Sides

White Rice 4

Garlic Mashed Potatoes 5

Jalapeño Cheddar Cheese Grits 5

Smothered Green Beans 6

Dessert

Peach Cobbler 9
no cookie biscuit topping

Entrees

Hickory Buttered BBQ Shrimp   25
half-pound jumbo peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices,
served with jalapeño cheddar cheese grits; garnished with chopped green onions

Burnt Ends   25
half-pound of 14 hr. slow-smoked beef brisket, cubed, topped w/ ancho molasses BBQ sauce, braised and
caramelized; served w/ garlic mashed potatoes & smothered cabbage; paired with a horseradish cream sauce

Smoked Double Cut Pork Chop*   25
double cut pork chop slow smoked, then finished in the oven, glazed with a stone fruit chutney;
served with ratatouille, and a green tomato relish

Blackened Ribeye*   50
prime grade ribeye, served blackened, with garlic mashed potatoes and grilled asparagus,
paired with a caramelized onion cream sauce

Blackened Redfish   25
fresh, Gulf Red Snapper, served blackened, set over white rice,
served with smothered green beans and paired with a Crystal® hot sauce aioli

Denotes items that are spicy.

* Consumer advisory note:
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have a medical condition.

Please advise your server of any food allergies.
Please note that we add a service charge of 20% to parties of 6.
Cash, Visa, Mastercard, Discover, & Amex are accepted. No personal or business checks, please.
We reserve the right to limit individual dining checks.