

Maple Tree Inn

Gluten Free Menu

Starters

Duck & White Bean Soup 10
smoked duck bacon and duck confit slow cooked with garlic, celery,
onions, peppers, tomatoes, and white beans

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

Farmstand Salad 11
rotating salad with fresh ingredients from local Farmer's Markets

 **Hickory Buttered BBQ Shrimp** 13
jumbo peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices

 **Impossible® Voodoo Nuts** 13
roasted cloves of garlic covered with andouille sausage made from Impossible® meat, then well smoked 'til done,
served with salsa verde, a chipotle molasses reduction, and a carrot & cabbage slaw

Bourbon Roasted Oysters* 18
fresh oysters on the half shell, roasted with a Bourbon Garlic Butter

Sides

White Rice 4
Garlic Mashed Potatoes 5
Jalapeño Cheddar Cheese Grits 5
Smothered Green Beans 6
Braised Collard Greens 6
Horseradish & Gouda Cheese Grits ... 6

Desserts

Key Lime Pie 9
served with an almond flour crust,
and cinnamon citrus mousse

Brûléed Peaches 9
served with frozen mousse

 *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.*

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☞ Gluten Free Menu ☜

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/ horseradish & gouda cheese grits, and smothered cabbage

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 redfish, served blackened, set over white rice, served with smothered green beans, and paired with a Crystal® hot sauce aioli

Gulf Fish Pontchartrain 30

gulf fish served pan seared, topped with lump crabmeat, mushrooms, and a roasted fennel & brie cream sauce; served with smothered green beans

Smoke Roasted Leg of Lamb 29

sliced thinly and paired with a mint lamb demi glace; served with garlic mashed potatoes, a petit shaved fennel salad, and finished with a pistachio gremolata

Brown Sugar Glazed Spareribs 25

1.25+ lbs. of house smoked meaty spareribs, dry rubbed and slow-cooked over hickory to create a deep pink ring and a dark, caramelized, lacquered bark, brushed with a brown sugar glaze, and served with braised collard greens and house made mild bbq sauce



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