

TAKEOUT MENU

Maple Tree Inn

Gumbo & Soup

Seafood Gumbo 10
traditional brown roux with okra and tomatoes, shrimp, crawfish, clams, mussels, crab, and calamari

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

Oysters

Maple Tree Fried Oysters* 18
plump, hand-selected oysters, dipped in seasoned bread crumbs and flash-fried, then finished under the broiler with garlic butter & asiago cheese, smoked bacon & pickled garnish

Bourbon Roasted Oysters* 18 (GF)
fresh oysters on the half shell, roasted with a Bourbon Garlic Butter; served with fresh french bread

Sides

White Rice 4 (GF)
Dirty Rice 6
Smothered Green Beans 6 (GF)(V)
Hand Cut Cajun Boil Butter Fries 6
Southern Style Mac N Cheese 6
Jalapeño Cheddar Cheese Grits 5 (GF)
Garlic Mashed Potatoes 5 (GF)
Corn Maque Choux 6 (V)
Braised Collard Greens 6 (GF)(V)
Horseradish & Gouda Cheese Grits ... 6 (GF)

Salads

Roasted Beet Salad 11 (V)(GF)
mixed greens, red onion, sweet tea pickled grapes, & candied walnuts tossed in a ginger balsamic vinaigrette, finished with blue cheese crumbles

Farmstand Salad 11 (V)(GF)
rotating salad with fresh ingredients from local Farmer's Markets

Starters

Hickory Buttered BBQ Shrimp 13 (GF)

Fried Green Tomatoes 16
pickled green tomatoes, chèvre, poblano basil jelly, red remoulade, shrimp ceviche

Cast Iron Cornbread 7
house-made cornbread served with lagniappe & cinnamon honey butter

Voodoo Nuts 11
roasted cloves of garlic covered with fresh andouille sausage, then well smoked 'til done, served with salsa verde, a chipotle molasses reduction, and a carrot & cabbage slaw

Blue Crab Beignets 14
paired with a charred scallion cream, hot honey, and a spiced pecan gremolata

Chargrilled Mussels 16
PEI mussels in a peach & tomato butter sauce with fresh herbs; served with grilled focaccia

Bayou Roll 14
blackened alligator & crawfish served atop a split top Brioche roll, with a chimichurri aioli, and pickled radish

Desserts

Beignets 7

the quintessential French Quarter experience; traditional French-style with powdered sugar

Bananas Foster Bread Pudding 11
our famous bananas foster bread pudding, served over banana creme brûlée, and finished with praline sauce

Key Lime Pie 9
served with an almond graham cracker crust, cinnamon citrus mousse, and toasted candied coconut

Sweet Potato Cheesecake 9
served with a graham cracker crust, sour cream topping, candied sweet potato, and a caramel sauce

Fried Peach Shortcake 10
fried sweet biscuit, bourbon braised peaches, cinnamon citrus mousse, and a berry coulis

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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

Chicken, Sausage and Seafood Creole Jambalaya 24

heartily, highly seasoned rice-based dish with slow-roasted rotisserie chicken, house smoked andouille sausage, jumbo tail-on shrimp, and crawfish tails

Crawfish Étouffée (Ay-too-fay) 29

half-pound of tender crawfish tails smothered in a dark roux with butter, garlic, onions, peppers, and white wine, served with white rice

Blackened Redfish Étouffée 29

fresh, Gulf Red Snapper, served blackened, set over white rice and topped with Maple Tree Inn's crawfish Étouffée, served with smothered green beans

Southern Fried Catfish 26

Louisiana catfish fillet coated in seasoned flour and deep fried to a golden brown, served with dirty rice & finished with a Crystal Hot Sauce[®] aioli; paired with a cabbage & collards slaw

Fried Chicken 26

boneless chicken thighs, lightly dredged and flash fried, served with a pancetta gravy, baked mac n cheese, drizzled with a honey Jezebel sauce, and finished with pickled greens

Burnt Ends 25

half-pound of 14 hr. slow-smoked beef brisket, cubed, topped w/ ancho molasses BBQ sauce, braised and caramelized; served with horseradish grits w/ gouda cheese, and smothered cabbage

Gulf Fish Pontchartrain 30

gulf fish served pan seared, topped with lump crabmeat, mushrooms and a roasted fennel & brie cream sauce; paired with corn maque choux

Blackened Ribeye* 50

prime grade ribeye, served blackened, with garlic mashed potatoes and grilled asparagus, paired with a caramelized onion cream sauce and crispy beer onions

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

 Denotes items that can be made Gluten Free
Please ask your server for details

 Denotes items that are spicy.

 Denotes items that can be made Vegan
Please ask your server for details

* 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.

Menu substitutions will result in an additional charge.

Please advise your server of any food allergies. Please note that we add a service charge of 20% to parties of 6 or more.

Cash, Visa, Mastercard, Discover, & Amex are accepted. No personal or business checks, please.

We reserve the right to limit individual dining checks.