


Maple Tree Inn

Vegan Menu

Starters

- Gumbo Z'herbes** 8
green gumbo with okra, collards greens & served with rice
- Double Roasted Beet Salad** 10
mixed greens, red onion, sweet tea pickled apples, & candied walnuts
tossed in a ginger balsamic vinaigrette
-  **Fire Roasted Brussels Sprouts** 11
with blistered shishito peppers, pan fried shiitake mushrooms, vegan cheese,
toasted pecans, and a chili honey glaze
- Vegan Andouille & Smothered Greens** 11
made with house-made vegan andouille sausage

Entrees


- Vegan Creole Jambalaya** 18
hearty, highly seasoned rice-based dish with seasonal vegetables,
and our house-made vegan andouille sausage
- Mushroom Étouffée** 18
mushroom medley smothered in a dark roux with vegan butter, garlic,
onions, peppers, and white wine, and served with white rice
- New Orleans Bouillabaisse** 20
classic, elegant Provencal style stew in a tomato saffron broth

Sides

- White Rice** 3
- Seasonal Vegetable** 6

Dessert

- Apple & Fig Tart** 9
with an apple cider reduction

 *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 or more.

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

We reserve the right to limit individual dining checks.