


# Maple Tree Inn

## Vegan Menu

### Starters

- Tomato & White Bean Soup** ..... 10  
slow cooked with tomatoes, garlic, celery, onions, peppers, tomatoes, and white beans
- Roasted Beet Salad** ..... 11  
mixed greens, red onion, sweet tea pickled grapes, & candied walnuts  
tossed in a ginger balsamic vinaigrette
- Farmstand Salad** ..... 11  
rotating salad with fresh ingredients from local Farmer's Markets
-  **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

### Entrees


- Vegan Creole Jambalaya** ..... 20  
hearty, highly seasoned rice-based dish with seasonal vegetables,  
and our house-made vegan andouille sausage
- Mushroom Étouffée** ..... 20  
mushroom medley smothered in a dark roux with vegan butter, garlic,  
onions, peppers, and white wine, and served with white rice

### Sides

- White Rice** ..... 4
- Smothered Green Beans** ..... 6
- Braised Collard Greens**..... 6

### Dessert

- Vegan Peach Fried Shortcake** ..... 10

 *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.*