


# Maple Tree Inn

## Vegan Menu

### Starters

**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

 **Hickory "Buttered" BBQ Brussels Sprouts ..... 13**  
fired roasted brussels sprouts tossed in a vegan Hickory BBQ Sauce;  
served with a grilled jalapeño pepper grits cake

### 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


### Sides

**White Rice ..... 3**

**Seasonal Vegetable ..... 6**

### Dessert

**Chilled Peach Brûlée ..... 9**  
served with a mixed berry sauce and a walnut crumble

 *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.*