



# Maple Tree Inn


## Gluten Free Menu

### Starters


-  **Hickory Buttered BBQ Shrimp** ..... 13  
jumbo peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices; served with a green onion relish and cheddar crisps
-  **Impossible Voodoo Nuts** ..... 13  
roasted cloves of garlic covered with andouille sausage made from Impossible® meat and smoked; served with spinach pesto, roasted spaghetti squash, mustard jezebel, and crispy collards

### Salad

- Roasted Beet Salad** ..... 11  
mixed greens, red onion, sweet tea pickled grapes, and roasted beets tossed in a ginger balsamic vinaigrette; finished with candied walnuts and blue cheese crumbles

-  **Fire Roasted Brussel Sprouts** ..... 13  
tossed in a molasses chile glaze; topped with bacon, chèvre, and toasted pecans

### Entrees

-  **Hickory Buttered BBQ Shrimp** 26  
half-pound jumbo peeled shrimp sautéed in a garlic butter sauce with tomatoes and spices; served with jalapeño cheddar cheese grits and garnished with chopped green onions

### Burnt Ends 26

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

### **Blackened Ribeye\*** 55

16oz ribeye, served blackened; paired with garlic mashed potatoes, grilled broccolini, and a caramelized onion cream sauce




### **Blackened Redfish** 25

red grouper served blackened, set over white rice; served with braised collard greens and a Crystal® Hot Sauce aioli

### **Fish Pontchartrain** 36


mahi-mahi served pan seared, topped with lump crabmeat and mushrooms; paired with a brie cream sauce and corn maque choux

### Sides

- White Rice ..... 4
- Garlic Mashed Potatoes ..... 5
-  **Jalapeño Cheddar Cheese Grits** ..... 5
- Braised Collard Greens ..... 6
-  **Horseradish & Gouda Cheese Grits** ..... 5
- Corn Maque Choux ..... 7
-  **Cajun Rice** ..... 6

### Dessert

- Cinnamon Cake Peach Cobbler** ..... 12  
braised peaches, cinnamon cake crumble, and honey semifreddo  
*\*please allow extra time*

 *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. Menu substitutions will result in an additional charge.*