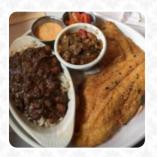






https://menuweb.menu 18849 Dixie Highway, Homewood, United States +17083883461 - http://www.mapletreeinnrestaurant.com/









The menu of Maple Tree Inn from Homewood contains about 192 different dishes and drinks. On average you pay about \$14.5 for a dish / drink. Maple Tree Inn has been named one of the Top 50 Southern Restaurants in America by OpenTable in 2018. We have relocated to Homewood, IL with our dedicated staff, bringing our authentic Cajun Creole cuisine with us. Enjoy dishes like our Hickory Buttered BBQ Shrimp, Country Gumbo, Jambalaya, and Crawfish Étouffée. Our bar offers boutique wines, hand-crafted cocktails, and a selection of craft beers. Come experience the flavors of New Orleans right in your own backyard.



Salads		White Wine
DUCK MUSHROOM SALAD	\$12.0	MIONETTO PROSECCO

Vegetarian Special Long Drink's

SEASONAL VEGETABLE \$6.0 GRASSHOPPER \$10.0

Seafood Alkoholische Geträmke

CRAB CAKES FERNET BRANCA

Drinks Blends

DRINKS MONKEY SHOULDER \$8.0

Rice Sweets & Desserts

RISOTTO PEACH COBBLER \$8.0

Chicken Small Plates

FRIED CHICKEN \$26.0 CRAWFISH FRITTERS \$14.0

Fish Popular Items

SEA BASS SWEET POTATO CHEESECAKE \$6.0

House Specialties Reds

BLACKENED RIBEYE* \$50.0 KLINKER BRICK, OLD VINE ZINFANDEL, LODI, CALIFORNIA

From The Grill
Signature Cocktails

RIBS

VIEUX CARRÉ \$13.0

Paleo Bars

Traditional

Colorado

PECAN PIE WILLETT POT STILL RESERVE \$12.0

Main

BLACKENED REDFISH \$25.0

BRECKENRIDGE BOURBON



Liqueurs

LAZZARONI AMARETTO \$8.0

COPPER KINGS BRANDY

Cordials

PIERRE FERRAND DRY CURACAO

Amari

West

LUXARDO AMARO ABANO \$7.0

American Whiskey

FOUR ROSES SINGLE BARREL BOURBON

Ghubo & Chowder

CRAWFISH CORN CHOWDER \$10.0

Sides & Desserts

BREAD PUDDIN' \$6.0

Digestif Cocktails

SAZERAC \$9.0

On Tap

VINUM CELLARS, PINOT NOIR, MONTEREY, CALIFORNIA

Sides

SWEET POTATO

Opening Acts

FIRE ROASTED BRUSSELS
SPROUTS
\$11.0

Whiskey + Bourbon

NOAH'S MILL SMALL BATCH BOURBON

Scotch Whiskey

GLENROTHES SHERRY CASK \$11.0

Gumbo & Soup

PITMASTER'S GUMBO \$10.0

DIGESTIFS

AMARO CINPATRAZZAO \$7.0

Creole Favorites

CRAWFISH ÉTOUFFÉE (AY-TOO-FAY) \$29.0

Hand Crafted Cocktails

SUMMER IN MANHATTAN \$13.0

Aperitif & Digestifs

Other Indulgences

YELLOW CHARTREUSE

TEMPUS FUGIT GRAN CLASSICO \$9.0

Bourbon Whiskey

BELLE MEADE \$9.0

Main Courses And Sides

GARLIC MASHED POTATOES

\$5.0



Specialties - Fish &		Coffee	
Seafood		DARK ROAST CHICORY COFFEE	\$5.0
SOUTHERN FRIED CATFISH	\$26.0	DARK ROAST DECAF CHICORY COFFEE	\$5.0
Meat & Ribs		Oysters	
BURNT ENDS	\$25.0	MAPLE TREE FRIED OYSTERS*	\$18.0
4.6. D. D. I		OYSTERS BIENVILLE*	\$18.0
After Dinner Drinks -		O131EK3 BIENVILLE	ФТО.О
Bourbon		Speyside	
BRECKENRIDGE SPECIAL RELEASE	\$9.0	BALVENIE CARIBBEAN CASK 14 YEAR	\$20.0
Uncategorized		GLENROTHES VINTAGE RESERVE	\$10.0
FOUR ROSES YELLOW LABEL BOURBON		Cognac	
		LEOPOLD RAFFIN VSOP	\$14.0
Sauces		HINE CIGAR RESERVE	\$18.0
AIOLI		Dourbon 9 Whickov	
BBQ		Bourbon & Whiskey	
Cnirita		WILLETT POT STILL RESERVE BOURBON	
Spirits		FOUR ROSES YELLOW LABEL	\$8.0
MARTINI			
GOSLING'S BLACK SEAL RUM		Cocktails On Draft	
Gin		CREOLE VOODOO ZOMBIE	\$10.0
BRECKENRIDGE	\$9.0	I LIKE PINK DRINKS	\$12.0
KOVAL	\$9.0	Red Wine On Draft	
Brandy		CHATEAU DU CAYROU, ORGANIC MALBEC, CAHORS, FRANCE	
PARK VS COGNAC		SMITH HOOK, CABERNET, CENTRA COAST, CALIFORNIA	L
JEAN-LUC PASQUET	\$13.0	22.2., 2	

Restaurant Category

DESSERT

HICKORY BUTTERED BBQ SHRIMP

SEAFOOD CREOLE JAMBALAYA

FRESH TROUT PONTCHARTRAIN

CHICKEN, SAUSAGE AND



VEGAN HICKORY SMOKED SPARERIBS \$22.0 White Wine On Draft Vegan Menu - Starters TIAMO ORGANIC, PINOT GRIGIO, **DOUBLE ROASTED BEET SALAD** \$10.0 **VENETO, ITALY HICKORY "BURTERED BBO** \$13.0 **BRUSSELS SPROUTS** GARCIARÉVALO, TRESOLMOS VERDEJO, RUEDA, SPAIN **After Dinner Drinks - Rye BOREALIS REISLING, BLEND,** WILLAMETTE VALLEY, OREGON **ANGEL'S ENVY (RUM CASK)** \$15.0 MATCHBOOK, CHARDONNAY, NAPA **VALLEY, CALIFORNIA** WHISTLE PIG 12 YR. OLD WORLD \$19.0 **SAUTERNES FINISH Entrées Bourbon ROASTED BEET SALAD** \$11.0 **BLAUM BROTHERS** \$10.0 **FRIED GREEN TOMATOES** \$16.0 NOAH'S MILL SMALL BATCH \$13.0 **CAST IRON CORNBREAD** \$8.0 **ROWAN'S CREEK 12 YEAR** \$11.0 **CRAB CAKE FRIED OYSTERS Bourbon & Rye Cocktails TEMPLETON RYE** SAZERAC RYE **HURRICANE** \$11.0 FOUR ROSES SINGLE BARREL \$11.0 STRAWBERRY JALAPENO \$14.0 **MARGARITA After Dinner Drinks -**MONK'S SWIZZLE \$11.0 Single Malt Scotch **SAINT 75** \$12.0 RR\$12.0 **BALBLAIR VINTAGE 1999** \$14.0 **SPRINGBANK CAMPBELLTOWN 15** \$22.0 Rye YR. **OLD PULTENEY 21 YR.** \$30.0 **ANGEL'S ENVY** \$20.0 **GEORGE DICKEL** \$8.0 **Entrees TEMPLETON** \$9.0

\$24.0

\$28.0

TEMPLETON SMALL BATCH

WHISTLEPIG 10 YR.

\$9.0

\$16.0



Scotch

MONKEY SHOULDER SCOTCH

BALVENIE DOUBLEWOOD 12
YEAR

MCCALLAN DOUBLE CASK 12
YEAR

MCCALLAN RARE

\$15.0

MCCALLAN RARE

\$50.0

BALVENIE 14 YR. CARIBBEAN
CASK

Draught Beer List

ALARMIST BREWING CRISPY BOY PILSNER 4.9% ABV

ALLAGASH WHITE, WITBIER 5.2% ABV

THREE FLOYDS ZOMBIE DUST, PALE ALE 6.2% ABV

POLLYANNA ELEANOR, PORTER 6.8% ABV

EAGLE PARK SET LIST, HAZY IPA 6.5% ABV

CIGAR CITY MADURO, BROWN ALE 5.5% ABV

DUCHESSE DE BOURGOGNE, FLANDERS RED 6.2% ABV

WÖLFFER NO. 139 BOTANICAL CIDER 6.9% ABV

These Types Of Dishes Are Being Served



FISH
JAMBALAYA
OYSTERS

CHICKEN
APPETIZER
DESSERTS
BREAD

PORK CHOP

Dessert



Side Dishes

100	GRITS	
F	RED BEANS RICE	\$12.0
	DIRTY RICE	\$6.0
HAND CUT OFRIES	CAJUN BOIL BUTTER	\$6.0
SOUTHERN STYLE MAC N CHEESE \$		\$6.0
JALAPEÑO CHEDDAR CHEESE GRITS		\$5.0
BRAISED COLLARD GREENS \$6		\$6.0
HORSERADISH GOUDA CHEESE GRITS \$		\$6.0
VEGAN CHEDDAR GRITS		\$6.0
RICE		

Ingredients Used

COLLARD GREENS





CHOCOLATE	MACALLAN DOUBLE CASK 12 YEAR SCOTCH	
SHRIMP		
CORN	BALVENIE CARIBBEAN CASK 14 YEAR SCOTCH	
PORK MEAT	BALVENIE DOUBLEWOOD 12 YEA	
BUTTER	SCOTCH	
EDITIT	ANGEL'S ENVY RYE WHISKEY	

GEORGE DICKEL RYE WHISKEY

UNCLE NEAREST 1884 WHISKEY

AMARO CINPATRAZZO LIQUEUR

KOVAL RYE WHISKEY

Starters

BANANA

FIRE ROASTED BRUSSEL SPROUTS	\$13.0	BLAUM BROTHERS BOURBON
		ROWAN'S CREEK 12 YEAR BOURBON
PECAN CRUSTED CRABCAKE	\$14.0	BUTTERFLY CLASSIC ABSINTHE
LACKENED REDFISH ÉTOUFFÉE	\$29.0	KÜBLER VERTE ABSINTHE
CRAWFISH ÉTOUFFÉE RISOTTO	\$29.0	123 ORGANIC AÑEJO TRES TEQUILA
BLACKENED SCALLOP CRAB RISOTTO	\$45.0	123 ORGANIC REPOSADO DOS TEQUILA
SMOKED BONE-IN PORK CHOP	\$29.0	123 ORGANIC BLANCO UNO TEQUILA
CHARGRILLED SHRIMP BOIL	\$30.0	CIMMARON BLANCO TEQUILA
VEGAN CORNBREAD MUFFINS	\$10.0	CIMMARON REPOSADO TEQUILA
VEGAN CREOLE JAMBALAYA	\$20.0	REY CAMPERO ESPADIN MEZCAL
ROASTED SQUASH ÉTOUFFÉE	\$20.0	PAPA'S PILLAR BLONDE RUM
BLACKENED MUSHROOMS AND GRITS	\$18.0	PARCÉ 8 YEAR COLUMBIAN RUM
		YZAGUIRRE BLANCO VERMOUTH
BLACKENED REDFISH ETOUFFEE	\$27.0	YZAGUIRRE ROJO VERMOUTH
STEAK FRITES*	\$35.0	FRATELLO HAZELNUT LIQUEUR
		LAZZARONI AMARETTO LIQUEUR

Small Batch Liquors

MACALLAN RARE SCOTCH ST. GEORGE NOLA COFFEE LIQUEUR



Maple Tree Inn

18849 Dixie Highway, Homewood, United States Opening Hours: Wednesday 17:00-21:00 Thursday 17:00-21:00 Friday 17:00-21:00 Saturday 14:00-21:00 Sunday 14:00-21:00



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