



host your  
private event  
or cater with us



## BREAKFAST ALL DAY

|                                                                                                                                                 |       |
|-------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Avocado Toast <sup>VG</sup>                                                                                                                     | 10.00 |
| avocado, pistachio, local honey, sea salt                                                                                                       |       |
| Chilaquiles* <sup>GFr</sup>                                                                                                                     | 14.00 |
| corn tortilla chips, chorizo, black bean, salsa verde, queso fresco, crema, cilantro, two cage free sunny side up eggs                          |       |
| Shakshuka* <sup>VG</sup>                                                                                                                        | 15.00 |
| roasted tomato and red pepper sauce, feta, wilted kale, two cage free sunny side up eggs, pita                                                  |       |
| Maplewood Omelet* <sup>GFr</sup>                                                                                                                | 15.00 |
| onion, bell pepper, jalapeño, country ham, goat cheese, side salad                                                                              |       |
| Eggs Your Way*                                                                                                                                  | 17.00 |
| three cage free eggs, choice of bacon, sausage patty or goetta, hash browns, berry compote, 16 Bricks 11 grain toast                            |       |
| Maplewood Hash*                                                                                                                                 | 16.00 |
| goetta, hash browns, onion, bell pepper, local mushroom, jalapeño, corn, two cage free sunny-side up eggs<br><i>add braised chicken for \$5</i> |       |
| Lemon Ricotta Pancakes <sup>VG</sup>                                                                                                            | 14.00 |
| fresh seasonal fruit, berry compote, Milligan's Ohio maple syrup, grass-fed butter                                                              |       |
| Greek Yogurt & Granola <sup>VG</sup>                                                                                                            | 12.00 |
| fresh seasonal fruit, pistachio honey                                                                                                           |       |

## SALADS

|                                                                                                                                                      |       |
|------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Goddess Greens <sup>GFr VG</sup>                                                                                                                     | 13.00 |
| green leaf, organic wild baby arugula, parsley, chives, cucumber, avocado, shaved fennel, fennel fronds, pecorino, haricot vert, goddess vinaigrette |       |
| Harvest Salad <sup>GFr VG</sup>                                                                                                                      | 13.00 |
| mixed greens, roasted sweet potato, brussels sprout, dried cherry, apple, hearts of palm, spiced pepita, chile lime vinaigrette                      |       |
| Chopped <sup>GFr</sup>                                                                                                                               | 13.00 |
| corn, haricot vert, bacon, avocado, pecan, heirloom tomato, roasted beet, goat cheese, maplewood vinaigrette                                         |       |

## SNACKS

|                                                  |      |
|--------------------------------------------------|------|
| Chips & Guac <sup>GFr V</sup>                    | 7.00 |
| Chips & Charred Tomatillo Salsa <sup>GFr V</sup> | 6.00 |
| Lemon Hummus & Lavash Chips <sup>V</sup>         | 7.00 |

## SANDWICHES <sup>with simple salad</sup> <sup>sub french fries \$3</sup>

|                                                                                                                                             |       |
|---------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Veggie Burger <sup>VG</sup>                                                                                                                 | 14.00 |
| house made veggie patty, havarti, avocado, lemon caper dijonaise, arcadian mixed greens, Blue Oven potato bun                               |       |
| Maplewood Burger*                                                                                                                           | 15.00 |
| ground chuck, short rib and tenderloin, white cheddar, house pickle, green leaf, grilled tomato, roasted garlic aioli, Blue Oven potato bun |       |
| Grilled Cheese <sup>VG</sup>                                                                                                                | 12.00 |
| white cheddar, havarti, boursin, slow roasted tomato, sourdough, red pepper tomato sauce                                                    |       |
| Avocado BLT                                                                                                                                 | 13.00 |
| avocado, bacon, grilled tomato, mixed greens, garlic aioli, lemon vinaigrette, 16 Bricks 11 grain toast                                     |       |
| Chicken Club                                                                                                                                | 14.00 |
| pulled rotisserie chicken, bacon, hummus, haricot vert, mixed greens, grilled tomato, lemon caper aioli                                     |       |

## BOWLS

|                                                                                                                                                                                                  |       |
|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------|
| Guajillo Bowl <sup>GFr VG</sup>                                                                                                                                                                  | 13.00 |
| tri-colored quinoa and brown rice blend, smoky black beans, roasted corn, avocado, pickled red onion, organic wild baby arugula, cilantro, queso fresco, charred tomatillo salsa, guajillo sauce |       |
| Mediterranean Bowl <sup>VG</sup>                                                                                                                                                                 | 13.00 |
| tri-colored quinoa and brown rice blend, hummus, lavash chips, tomato, feta, cucumber, mixed greens, crispy chickpeas, yogurt dijon sauce                                                        |       |
| Vegan Power Bowl <sup>V GFr</sup>                                                                                                                                                                | 13.00 |
| quinoa and brown rice blend, roasted corn and beets, haricot vert, heirloom tomato, avocado, organic wild baby arugula, maplewood vinaigrette                                                    |       |

## ADD SKEWERS (2 PER ORDER)

Verlasso Salmon\* - 7.00   Free Roaming Chicken - 6.00   Grilled Steak\* - 9.00   Organic Tofu - 4.00

## SIDES

|                                           |      |                                            |      |
|-------------------------------------------|------|--------------------------------------------|------|
| 16 Bricks 11 Grain Toast <sup>VG</sup>    | 4.00 | Small Lemon Ricotta Pancakes <sup>VG</sup> | 8.00 |
| Goetta                                    | 5.00 | Hash Browns <sup>VG</sup>                  | 4.00 |
| Applewood Smoked Bacon <sup>GFr</sup>     | 5.00 | Greek Yogurt with honey & berries          | 6.00 |
| House Sausage Patty <sup>GFr</sup>        | 5.00 | Fries with house aioli <sup>VG</sup>       | 6.00 |
| House Turkey Sausage Patty <sup>GFr</sup> | 5.00 | Simple Salad <sup>VG GFr</sup>             | 5.00 |

VG = Vegetarian   V = Vegan

GFr = Gluten Friendly\*

The items notated GFr are made with ingredients which should not contain gluten. however, we do not operate a gluten free facility and cannot guarantee that any item is completely free of gluten.

\*Consuming raw or undercooked meats and eggs may increase your risk of foodborne illness.

## BRUNCH COCKTAILS

Mimosa  
12.00 glass  
prosecco, orange juice

Bloody Mary  
11.00 glass • 42.00 pitcher  
vodka, house-made Bloody Mary Mix

Screwdriver • 12.00  
vodka, orange mango juice, elderflower

Aperol Spritz • 11.00  
aperol, prosecco

Bourbon Blackberry Lemonade • 12.00  
bourbon, blackberry compote, lemon

Horchata Cold Brew • 12.00  
cold brew coffee, spiced rumchata, kahlua

Espresso Martini • 14.00  
vodka, espresso, frangelico

### MIMOSA SERVICE

a tableside display of ice cold bubbly with  
orange, grapefruit & blood orange juice

Prosecco, Avissi, Veneto, IT - 50.00

Crémant de Bourgogne, Victorine de Chastenay, Burgundy, FR - 75.00

Champagne, Gaston Chiquet, Tradition Premier Cru, Champagne, FR - 125.00

### JUICE

Natalie's Freshly  
Handcrafted Juice

|             |      |                     |      |
|-------------|------|---------------------|------|
| Grapefruit  | 6.00 | Orange Mango        | 6.00 |
| Orange      | 6.00 | Strawberry Lemonade | 6.00 |
| Orange Beet | 6.00 |                     |      |

### SPECIALTY COFFEE

locally roasted  
by LaTerza

|                   |      |              |      |
|-------------------|------|--------------|------|
| Brewed Coffee     | 3.75 | Latte        | 5.00 |
| French Press      | 6.00 | Iced Latte   | 5.00 |
| Brainstorm Coffee | 7.00 | Matcha Latte | 5.00 |
| Espresso          | 3.50 | Cold Brew    | 6.00 |
| Café Macchiato    | 4.00 | Americano    | 4.25 |
| Cappuccino        | 4.50 | Cortado      | 4.25 |

coffee flavors available:

caramel, chocolate, white chocolate, hazelnut,  
vanilla, sugar-free caramel, sugar-free vanilla

milk options:

oat milk, almond milk or local whole milk

### BEER

|                         |      |
|-------------------------|------|
| Blue Moon               | 7.00 |
| Coors Light             | 6.00 |
| Michelob Ultra          | 6.00 |
| High Noon               | 7.00 |
| Stella Artois           | 7.00 |
| Rhinegeist, Cincy Light | 7.00 |
| Rhinegeist, Truth IPA   | 7.00 |
| Sam Adams, Boston Lager | 7.00 |

### WINE

GLASS

|                          |       |
|--------------------------|-------|
| PROSECCO - Avissi        | 12.00 |
| SPARKLING ROSE - Sofia   | 12.00 |
| SAUVIGNON BLANC - Prisma | 12.00 |
| PINOT NOIR - Stoller     | 12.00 |

### KOMBUCHA

|                                 |      |
|---------------------------------|------|
| FAB FERMENTS - seasonal flavors | 7.00 |
|---------------------------------|------|

