

# BRUNCH

<b>Avocado Toast</b> VG	7.00
avocado, pistachio, local honey, sea salt	
<b>Everything Toast</b> VG	7.00
avocado, whipped cream cheese, house everything seasoning	
<b>Avocado Benedict</b> VG	11.00
two cage free poached eggs, lemon and herb emulsion, 16 Bricks ll grain toast, asparagus	
<b>Brussel Sprout Benedict</b>	11.00
roasted brussel sprout & butternut squash, poached eggs, everything spice, kale pesto, hash brown	
<b>Chicken Tinga</b>	10.00
chipotle-braised chicken, crispy tostada, charred tomatillo salsa, queso fresco, black bean puree, two cage free over easy eggs	
<b>Pastel Omelet</b> VG GF	12.00
three cage free egg whites, one egg yolk, local mushroom, asparagus, fontina, side salad	
<b>Maplewood Omelet</b> GF	12.00
onion, bell pepper, jalapeño, country ham, goat cheese, side salad	
<b>Eggs Your Way</b>	12.00
three cage free eggs, choice of bacon, sausage or goetta, hash browns and 16 Bricks ll grain toast	
<b>Chicken Hash</b>	14.00
pulled rotisserie chicken, goetta, hash browns, onion, bell pepper, local mushroom, jalapeño, corn, two cage free sunny-side up eggs	
<b>Lemon Ricotta Pancakes</b> VG	11.00
fresh seasonal fruit, berry compote, Ohio maple syrup, grass-fed butter	

# SALADS

<b>Goddess Greens</b> GF VG	12.00
green leaf, organic wild baby arugula, parsley, chives, cucumber, shaved asparagus, avocado, shaved fennel, fennel fronds, pecorino, haricot vert, goddess vinaigrette	
<b>Super Greens</b> GF VG	11.00
kale, wild baby organic arugula, quinoa, blueberry, organic carrot, spiced pepita, goat cheese, apple cider vinaigrette	
<b>Power</b> GF VG	11.00
black kale, brussels sprout, red cabbage, pomegranate seed, peppadew peppers, roasted sweet potato, chickpea, pear, coconut, chia lemon vinaigrette	
<b>Chopped</b> GF	12.00
corn, haricot vert, bacon, avocado, pecan, heirloom tomato, roasted beet, goat cheese, maplewood vinaigrette	



# SANDWICHES with simple salad

<b>Veggie Burger</b> VG	10.00
house made veggie patty, havarti, avocado, lemon caper dijonnaise, arcadian mixed greens, 16 Bricks sesame bun	
<b>Maplewood Burger</b>	12.00
ground chuck, short rib and tenderloin, white cheddar, house pickle, green leaf, grilled tomato, roasted garlic aioli, 16 Bricks sesame bun	
<b>Grilled Cheese</b> VG	10.00
white cheddar, havarti, boursin, slow roasted tomato, sourdough, red pepper tomato sauce	
<b>Avocado BLT</b>	11.00
avocado, bacon, grilled tomato, mixed greens, garlic aioli, lemon vinaigrette, 16 Bricks ll grain toast	
<b>Chicken Club</b>	12.00
pulled rotisserie chicken, bacon, hummus, haricot vert, mixed greens, grilled tomato, lemon caper aioli	

# BOWLS

<b>Guajillo Bowl</b> GF VG	10.00
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	
<b>Sesame Ginger Bowl</b> VG	10.00
tri-colored quinoa and brown rice blend, wilted bok choy, avocado, edamame, sesame seed, scallion, Asian salad, cucumber, bell pepper, sriracha yogurt sauce and sesame ginger vinaigrette	
<b>Mediterranean Bowl</b> VG	9.00
tri-colored quinoa and brown rice blend, hummus, lavash chips, tomato, feta, cucumber, mixed greens, crispy chickpeas, yogurt dijon sauce	
<b>Vegan Power Bowl</b> V GF	9.00
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 - 6.00    Free Roaming Chicken - 4.00    Grilled Short Rib - 6.00    Organic Tofu - 4.00

# SIDES

## BRUNCH

16 Bricks ll Grain Toast VG	3.50
Goetta	4.00
Applewood Smoked Bacon GF	4.00
House Sausage Patty GF	4.00
Lemon Ricotta Pancake VG	6.00
Hash Browns VG	3.00
Greek Yogurt with honey & berries	5.00

## LUNCH

Chips & Guac GF V	5.00
Chips & Charred Tomatillo Salsa GF V	3.00
Lemon Hummus & Lavash Chips V	5.00
fried chickpea, smoked paprika, crispy lavash	
Fries with house aioli VG	3.00
Simple Salad VG GF	3.00
Smoky Black Beans VG GF	3.00
queso fresco	

VG = Vegetarian    V = Vegan    GF = Gluten Friendly\*

\*prepared items should not contain gluten, but are not prepared in a gluten free kitchen. cross contamination may occur. Consuming raw or undercooked meats and eggs may increase your risk of foodborne illness.

# BRUNCH COCKTAILS

**Mimosas**  
 10.00 glass • 38.00 pitcher  
 cold pressed juice & prosecco.  
 juice choices:  
 fresh squeezed orange, Sol Glo, or Sweet Green

**Bloody Mary**  
 11.00 glass • 42.00 pitcher  
 Titos Handmade Vodka,  
 house-made Bloody Mary Mix

**Aperol Spritz • 9.00**  
 aperol, prosecco

## SPECIALTY COFFEE locally roasted by LaTerza

Brewed Coffee	2.75	Latte	4.00
French Press	4.00	Iced Latte	4.00
Brainstorm Coffee	6.00	Cold Brew	5.00
Espresso	3.00	Americano	4.00
Café Macchiato	3.25	Cortado	4.00
Cappuccino	4.00	ask about milk alternatives and flavored lattes	

## COLD PRESSED JUICES

**Sol Glo • 8.00**  
 orange, carrot, pineapple, ginger

**Super Greens • 8.00**  
 spinach, pineapple, romaine, kale,  
 parsley, celery

**Sweet Greens • 8.00**  
 cucumber, green apple, pear, lemon,  
 lime, spinach, celery, kiwi

**Upbeet • 8.00**  
 beet, lemon, green apple, carrot

## BEER ask about our draft beer selections

<b>DRAFT</b>	
Stella Artois	7.00
Rhinegeist - Truth	7.00
50 West Doom Pedal	7.00
<b>BOTTLES</b>	
Bud Light	4.00
Coors Light	4.00
Michelob Ultra	4.00
Sam Adams Boston Lager	5.00
Truly Hard Seltzer	5.00
Blake's Grizzly Pear Cider	6.00

## WINE | | | | |-----|-----|--------| | 6oz | 9oz | bottle | |-----|-----|--------|

<b>WHITE</b>			
Sauvignon Blanc	11.00	14.00	38.00
<small>Stolpman Vinyards, Santa Barbara, CA</small>			
Pinot Grigio	10.00	13.00	35.00
<small>Santa Cristina, Delle Venezia, IT</small>			
Chardonnay	12.00	16.00	42.00
<small>Talbot Kali Hart, San Lucia Highlands, CA</small>			
<b>ROSÉ</b>			
Rosé	9.00	12.00	34.00
<small>Haut-Brion "Clarendelle", Bordeaux, FR</small>			
<b>RED</b>			
Pinot Noir	12.00	16.00	42.00
<small>Erath "Resplendent" Dundee Hills, OR</small>			
Cabernet Blend	12.00	16.00	42.00
<small>Marietta Cellars "Armé", North Coast, CA</small>			
<b>SPARKLING</b>			
Prosecco	9.00		34.00

Juices have not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly and persons with weakened immune systems