



host your
private event
or cater with us



BREAKFAST ALL DAY

Avocado Toast ^{VG} avocado, everything spice, goat cheese <i>add an egg \$2</i>	10.00
Chilaquiles* ^{GFr} corn tortilla chips, chorizo, black bean, salsa verde, queso fresco, crema, cilantro, two cage free sunny side up eggs	14.00
Shakshuka* ^{VG} roasted tomato and red pepper sauce, feta, wilted kale, two cage free sunny side up eggs, pita	15.00
Maplewood Omelet* ^{GFr} onion, bell pepper, jalapeño, country ham, goat cheese, side salad	15.00
Eggs Your Way* three cage free eggs, choice of bacon, sausage patty or goetta, hash browns, berry compote, 16 Bricks 11 grain toast	17.00
Steak & Eggs* three cage free eggs, skirt steak, chimichurri, hash browns, 16 Bricks 11 grain toast, berry compote	20.00
Maplewood Hash* goetta, hash browns, onion, bell pepper, local mushroom, jalapeño, corn, two cage free sunny-side up eggs <i>add braised chicken for \$5</i>	16.00
Lemon Ricotta Pancakes ^{VG} fresh seasonal fruit, berry compote, Milligan's Ohio maple syrup, grass-fed butter	14.00
Blueberry Granola Pancakes ^{VG} fresh seasonal fruit, berry compote, Milligan's Ohio maple syrup, grass-fed butter	14.00
Greek Yogurt & Granola ^{VG} fresh seasonal fruit, pistachio honey	12.00

SALADS

Cobb Salad ^{GFr VG} romaine, kale, cabbage, cherry tomatoes, bacon, hard-boiled egg, pickled red onion, avocado, bleu cheese, creamy herb dressing	13.00
Harvest Salad ^{GFr VG} mixed greens, roasted sweet potato, brussels sprout, dried cherry apple, hearts of palm, spiced pepita, chile lime vinaigrette	13.00
Chopped ^{GFr} corn, haricot vert, bacon, avocado, pecan, heirloom tomato, roasted beet, goat cheese, maplewood vinaigrette	13.00

SNACKS

Chips & Guac ^{GFr V}	7.00
Chips & Charred Tomatillo Salsa ^{GFr V}	6.00
Lemon Hummus & Lavash Chips ^V	7.00

SANDWICHES with simple salad sub french fries \$3

Veggie Burger ^{VG} house made veggie patty, havarti, avocado, lemon caper dijonaise, arcadian mixed greens, Blue Oven potato bun	14.00
Maplewood Burger* ground chuck, short rib and tenderloin, white cheddar, house pickle, green leaf, grilled tomato, roasted garlic aioli, Blue Oven potato bun	15.00
Grilled Cheese ^{VG} white cheddar, havarti, boursin, slow roasted tomato, sourdough, red pepper tomato sauce	12.00
Avocado BLT avocado, bacon, grilled tomato, mixed greens, garlic aioli, lemon vinaigrette, 16 Bricks 11 grain toast <i>add an egg \$2</i>	13.00
Chicken Club pulled rotisserie chicken, bacon, hummus, haricot vert, mixed greens, grilled tomato, lemon caper aioli	14.00

BOWLS

Guajillo Bowl ^{GFr VG} 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	13.00
Mediterranean Bowl ^{VG} tri-colored quinoa and brown rice blend, hummus, lavash chips, tomato, feta, cucumber, mixed greens, crispy chickpeas, yogurt dijon sauce	13.00
Vegan Power Bowl ^{V GFr} quinoa and brown rice blend, roasted corn and beets, haricot vert, heirloom tomato, avocado, organic wild baby arugula, maplewood vinaigrette	13.00

ADD SKEWERS (2 PER ORDER)

Verlasso Salmon* - 7.00 Free Roaming Chicken - 6.00 Grilled Steak* - 8.00 Organic Tofu - 4.00

SIDES

16 Bricks 11 Grain Toast ^{VG}	4.00	Silver dollar lemon ricotta pancakes ^{VG}	5.00
Goetta	5.00	Hash Browns ^{VG}	4.00
Applewood Smoked Bacon ^{GFr}	5.00	Greek Yogurt with honey & berries	6.00
House Sausage Patty ^{GFr}	5.00	Fries with house aioli ^{VG}	6.00
House Turkey Sausage Patty ^{GFr}	5.00	Simple Salad ^{VG GFr}	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.

*These items are cooked to order; they may be served raw or undercooked. Consuming raw or undercooked meats and eggs may increase your risk of foodborne illness.

BRUNCH COCKTAILS • 12.00

Mimosa
prosecco, orange juice

Bloody Mary
vodka, house-made Bloody Mary Mix
also available as a pitcher - 45.00

Bakersfield Margarita
tequila, triple sec, fresh citrus sour

Blood Orange Aperol Spritz
Aperol, blood orange juice, lemon, Prosecco

Bourbon Berry Lemonade
bourbon, berry compote, lemon

Maple Old Fashioned
bourbon, Grand Marnier, maple simple syrup,
cardamom & angostura bitters

Espresso Martini
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
Espresso	3.50	Matcha Latte	5.00
Café Macchiato	4.00	Cold Brew	6.00
Cappuccino	4.50	Americano	4.25
		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
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