



host your
private event
or cater with us



BREAKFAST ALL DAY

Avocado Toast VG	10.00
avocado, pistachio, local honey, sea salt <i>add an egg \$3.00</i>	
Chilaquiles GFr	14.00
corn tortilla chips, chorizo, black bean, salsa verde, queso fresco, crema, cilantro, two cage free sunny side up eggs	
Shakshuka VG	15.00
roasted tomato and red pepper sauce, feta, wilted kale, two cage free sunny side up eggs, pita	
Maplewood Omelet GFr	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, and berry compote, and 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 <i>add braised chicken for \$5</i>	
Lemon Ricotta Pancakes VG	14.00
fresh seasonal fruit, berry compote, Milligan's Ohio maple syrup, grass-fed butter	

SALADS

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

SANDWICHES with simple salad

Veggie Burger VG	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 VG	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 GFr VG	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 VG	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 V GFr	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 VG	4.00	Chips & Guac GFr V	6.00
Goetta	5.00	Chips & Charred Tomatillo Salsa GFr V	5.00
Applewood Smoked Bacon GFr	5.00	Lemon Hummus & Lavash Chips V	6.00
House Sausage Patty GFr	5.00	fried chickpea, smoked paprika, crispy lavash	
Small Lemon Ricotta Pancakes VG	7.00	Fries with house aioli VG	6.00
Hash Browns VG	3.00	Simple Salad VG GFr	5.00
Greek Yogurt with honey & berries	6.00	Smoky Black Beans VG GFr	3.00
		queso fresco	

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

Mimosas
10.00 glass • 38.00 bottle
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

FRESHLY HANDCRAFTED JUICES

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	Cold Brew	6.00
Espresso	3.50	Americano	4.25
Café Macchiato	4.00	Cortado	4.25
Cappuccino	4.50		

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	6.00
Coors Light	5.00
Michelob Ultra	4.00
High Noon	7.00
Stella Artois	6.00
Rhinegeist, Cincy Light	7.00
Rhinegeist, Truth IPA	7.00
Sam Adams, Boston Lager	6.00

WINE

GLASS

PROSECCO - Avisi	10.00
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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