



BREAKFAST ALL DAY

Avocado Toast VG	7.00
avocado, pistachio, local honey, sea salt	
Chilaquiles VG	11.00
corn tortilla chips, chorizo, black bean, salsa verde, queso fresco, crema, cilantro, two cage free sunny side up eggs	
Shakshuka	12.00
roasted tomato and red pepper sauce, feta, wilted kale, two cage free sunny side up eggs, pita	
Maplewood Omelet GF	13.00
onion, bell pepper, jalapeño, country ham, goat cheese, side salad	
Eggs Your Way	15.00
three cage free eggs, choice of bacon, sausage or goetta, hash browns, and blackberry compote and 16 Bricks 11 grain toast	
Maplewood Hash	12.00
goetta, hash browns, onion, bell pepper, local mushroom, jalapeño, corn, two cage free sunny-side up eggs ADD BRAISED CHICKEN FOR \$4	
Lemon Ricotta Pancakes VG	12.00
fresh seasonal fruit, berry compote, Ohio maple syrup, grass-fed butter	

SALADS

Goddess Greens 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	
Harvest Salad GF VG	12.00
mixed greens, roasted sweet potato, brussels sprout, dried cherry apple, hearts of palm, spiced pepita, chile lime vinaigrette	
Chopped GF	12.00
corn, haricot vert, bacon, avocado, pecan, heirloom tomato, roasted beet, goat cheese, maplewood vinaigrette	

SANDWICHES with simple salad

Veggie Burger VG	12.00
house made veggie patty, havarti, avocado, lemon caper dijonaise, arcadian mixed greens, 16 Bricks sesame bun	
Maplewood Burger	14.00
ground chuck, short rib and tenderloin, white cheddar, house pickle, green leaf, grilled tomato, roasted garlic aioli, 16 Bricks sesame bun	
Grilled Cheese VG	10.00
white cheddar, havarti, boursin, slow roasted tomato, sourdough, red pepper tomato sauce	
Avocado BLT	12.00
avocado, bacon, grilled tomato, mixed greens, garlic aioli, lemon vinaigrette, 16 Bricks 11 grain toast	
Chicken Club	13.00
pulled rotisserie chicken, bacon, hummus, haricot vert, mixed greens, grilled tomato, lemon caper aioli	

BOWLS

Guajillo Bowl GF VG	12.00
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	12.00
tri-colored quinoa and brown rice blend, hummus, lavash chips, tomato, feta, cucumber, mixed greens, crispy chickpeas, yogurt dijon sauce	
Vegan Power Bowl V GF	12.00
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 Steak - 6.00 Organic Tofu - 4.00

SIDES

16 Bricks 11 Grain Toast VG	4.00	Chips & Guac GF V	5.00
Goetta	5.00	Chips & Charred Tomatillo Salsa GF V	3.00
Applewood Smoked Bacon GF	5.00	Lemon Hummus & Lavash Chips V	5.00
House Sausage Patty GF	5.00	fried chickpea, smoked paprika, crispy lavash	
Lemon Ricotta Pancake VG	7.00	Fries with house aioli VG	3.00
Hash Browns VG	3.00	Simple Salad VG GF	3.00
Greek Yogurt with honey & berries	5.00	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

vodka, house-made Bloody Mary Mix

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

Sol Driver • 12.00

cold pressed juice, vodka, elderflower

SPECIALTY COFFEE locally roasted by LaTerza

Brewed Coffee	3.50	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	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

Bud Light	4.00
Coors Light	5.00
Michelob Ultra	4.00
Truly Hard Seltzer	5.00
Stella Artois	6.00

WINE

	glass
SAUVIGNON BLANC	
Prisma	12.00
SPARKLING ROSE	
Sofia	12.00
PINOT NOIR	
Stoller	12.00
PROSECCO	
La Marca	10.00

