

# BRUNCH MENU

## STARTERS

Maplewood Toast VG avocado, pistachio, local honey, sea salt	7.00
Everything Toast VG avocado, whipped cream cheese, house everything seasoning	7.00
Avocado Benedict VG two cage free poached eggs, lemon and herb emulsion, 16 Bricks II grain toast, asparagus	11.00
Chicken Tinga chipotle-braised chicken, crispy tostada, charred tomatillo salsa, queso fresco, black bean puree, two cage free over easy eggs	10.00
Pastel Omelet VG GF three cage free egg whites, one egg yolk, local mushroom, asparagus, fontina, side salad	12.00
Maplewood Omelet GF onion, bell pepper, jalapeño, country ham, goat cheese, side salad	12.00
Bistro Steak & Eggs three cage free eggs, bistro steak, hash browns, chimichurri sauce, 16 Bricks II grain toast	15.00
Eggs Your Way three cage free eggs, choice of bacon, sausage or goetta, hash browns and 16 Bricks II grain toast	12.00
Chicken Hash pulled rotisserie chicken, goetta, hash browns, onion, bell pepper, pioppini mushroom, jalapeño, corn, two cage free sunny-side up eggs	14.00
Lemon Ricotta Pancakes VG fresh seasonal fruit, berry compote, local syrup, grass-fed butter	11.00
Blueberry Granola Pancakes VG fresh seasonal fruit, berry compote, local syrup, grass-fed butter	12.00
Breakfast Sandwich one fried cage free egg, goetta, Vermont cheddar, roasted garlic aioli, tomato jalapeno jam, 16 Bricks ciabatta	9.00
Greek Yogurt VG house made granola, chia seeds, seasonal fresh fruit, local honey	8.00

## SIDES

16 Bricks II Grain Toast VG	3.50
Goetta	4.00
Applewood Smoked Bacon GF	4.00
House Sausage Patty GF	4.00
Hash Browns VG	3.00
Seasonal Fresh Fruit V GF	5.00

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