

BRUNCH

Avocado Toast ^{VG}	7.00
avocado, pistachio, local honey, sea salt	
Everything Toast ^{VG}	7.00
avocado, whipped cream cheese, house everything seasoning	
Avocado Benedict ^{VG}	11.00
two cage free poached eggs, lemon and herb emulsion, 16 Bricks 11 grain toast, asparagus	
Chicken Tinga	10.00
chipotle-braised chicken, crispy tostada, charred tomatillo salsa, queso fresco, black bean puree, two cage free over easy eggs	
Pastel Omelet ^{VG GF}	12.00
three cage free egg whites, one egg yolk, local mushroom, asparagus, fontina, side salad	
Maplewood Omelet ^{GF}	12.00
onion, bell pepper, jalapeño, country ham, goat cheese, side salad	
Eggs Your Way	12.00
three cage free eggs, choice of bacon, sausage or goetta, hash browns and 16 Bricks 11 grain toast	
Chicken Hash	14.00
pulled rotisserie chicken, goetta, hash browns, onion, bell pepper, pioppini mushroom, jalapeño, corn, two cage free sunny-side up eggs	
Lemon Ricotta Pancakes ^{VG}	11.00
fresh seasonal fruit, berry compote, Ohio maple syrup, grass-fed butter	
Quinoa Cakes	10.00
quinoa cakes, poached egg, roast tomato pepper sauce, arugula, lemon dressing	

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	
Super Greens ^{GF VG}	11.00
kale, wild baby organic arugula, quinoa, blueberry, organic carrot, spiced pepita, goat cheese, apple cider vinaigrette	
Power ^{GF VG}	11.00
black kale, brussels sprout, red cabbage, pomegranate seed, peppadew peppers, roasted sweet potato, chickpea, pear, coconut, chia lemon vinaigrette	
Chopped ^{GF VG}	12.00
corn, haricot vert, bacon, avocado, pecan, heirloom tomato, roasted beet, goat cheese, maplewood vinaigrette	



SANDWICHES with simple salad

Veggie Burger ^{VG}	10.00
house made veggie patty, havarti, avocado, lemon caper dijonaise, arcadian mixed greens, green leaf, 16 Bricks sesame bun	
Maplewood Burger	12.00
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	11.00
avocado, bacon, grilled tomato, mixed greens, garlic aioli, lemon vinaigrette, 16 Bricks 11 grain toast	
Chicken Club	12.00
pulled rotisserie chicken, bacon, hummus, haricot vert, mixed greens, grilled tomato, lemon caper aioli	

BOWLS

Guajillo Bowl ^{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	
Sesame Ginger Bowl ^{VG}	10.00
tri-colored quinoa and brown rice blend, wilted bok choy, avocado, edamame, sesame seed, scallion, Asian salad, cucumber, bell pepper, and sesame ginger vinaigrette	
Mediterranean Bowl ^{VG}	9.00
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}	9.00
quinoa and brown rice blend, roasted corn and beets, haricot vert, heirloom tomato, avocado, organic wild baby arugula, radish, maplewood vinaigrette	

ADD SKEWERS (2 PER ORDER)

Faroe Island Salmon - 6.00 Free Roaming Chicken - 4.00 Grilled Short Rib - 6.00 Organic Tofu - 4.00

SIDES

BRUNCH

16 Bricks 11 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.

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

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

BUBBLES

Grapefruit Aperol Spritz • 10.00

grapefruit, aperol, prosecco

Lemon Sparkle • 10.00

gin, lemon, tonic syrup, prosecco

Mango Chili • 10.00

tequila, mango, fresno chili, lime, prosecco

MOCKTAILS

Blackberry Lemonade • 5.00

house-made lemonade, blackberries

Coconut Water Mango Fresca • 5.00

Zico coconut water, mango, lime, agave

Green Tea Mule • 5.00

Clouds & Mist green tea, NA ginger beer, lemon, honey

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

BEER ask about our draft beer selections

DRAFT

Stella Artois	7.00
Madtree - Rotating	7.00
Rhinegeist - Truth	7.00
50 West Doom Pedal	7.00

BOTTLES

Bud Light	4.00
Coors Light	4.00
Miller Lite	4.00
Michelob Ultra	4.00
Pacifico	5.00
Guinness - Stout	6.00
Modelo Negra	5.00
Taft's Gavel Banger	6.00
Sam Adams Boston Lager	5.00
Rhinegeist Bubbles	5.00
Truly Hard Seltzer	5.00
Blake's Grizzly Pear Cider	6.00

WINE

6oz

9oz

bottle

WHITE

Sauvignon Blanc	11.00	14.00	38.00
<small>Stolpman Vinyards, Santa Barbara, CA</small>			
Pinot Grigio	10.00	13.00	35.00
<small>Willful Wine Co "Jezebel Blanc", Dundee Hills, CA</small>			
Chardonnay	12.00	16.00	42.00
<small>Talbot Kali Hart, San Lucia Highlands, CA</small>			

ROSÉ

Rosé	9.00	12.00	34.00
<small>Haut-Brion "Clarendelle", Bordeaux, FR</small>			
Rosé	9.00	12.00	34.00
<small>Stoller Rosé of Pinot Noir, Willamette Valley, OR</small>			

RED

Pinot Noir	12.00	16.00	42.00
<small>Erath "Resplendent" Dundee Hills, OR</small>			
Grenache Blend	12.00	16.00	42.00
<small>Bonny Doon "Le Cigar Volant", Central Coast, CA</small>			
Cabernet Blend	12.00	16.00	42.00
<small>Marietta Cellars "Armé", North Coast, CA</small>			

SPARKLING

Prosecco		9.00	34.00
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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		