



## BREAKFAST ALL DAY

<b>Avocado Toast</b> VG	7.00
avocado, pistachio, local honey, sea salt	
<b>Avocado Benedict</b> VG	11.00
two cage free poached eggs, lemon and herb emulsion, 16 Bricks ll grain toast, asparagus	
<b>Chicken Tinga</b>	12.00
chipotle-braised chicken, crispy tostada, charred tomatillo salsa, queso fresco, black bean puree, two cage free over easy eggs	
<b>Maplewood Omelet</b> GF	13.00
onion, bell pepper, jalapeño, country ham, goat cheese, side salad	
<b>Eggs Your Way</b>	15.00
three cage free eggs, choice of bacon, sausage or goetta, hash browns, grassfed butter and blackberry compote and 16 Bricks ll grain toast	
<b>Maplewood Hash</b>	12.00
goetta, hash browns, onion, bell pepper, local mushroom, jalapeño, corn, two cage free sunny-side up eggs ADD BRAISED CHICKEN FOR \$4	
<b>Lemon Ricotta Pancakes</b> VG	12.00
fresh seasonal fruit, berry compote, Ohio maple syrup, grass-fed butter	

## SALADS

<b>Goddess Greens</b> 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	
<b>Super Greens</b> GF VG	11.00
kale, wild baby organic arugula, quinoa, blueberry, organic carrot, spiced pepita, goat cheese, apple cider vinaigrette	
<b>Chopped</b> GF	12.00
corn, haricot vert, bacon, avocado, pecan, heirloom tomato, roasted beet, goat cheese, maplewood vinaigrette	

## SANDWICHES with simple salad

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

## BOWLS

<b>Guajillo Bowl</b> 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	
<b>Mediterranean Bowl</b> VG	10.00
tri-colored quinoa and brown rice blend, hummus, lavash chips, tomato, feta, cucumber, mixed greens, crispy chickpeas, yogurt dijon sauce	
<b>Vegan Power Bowl</b> V GF	10.00
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 Short Rib - 6.00    Organic Tofu - 4.00

## SIDES

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

# 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  
 Titos Handmade Vodka,  
 house-made Bloody Mary Mix

Aperol Spritz • 9.00  
 aperol, prosecco

## 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	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

Stella Artois	7.00
Rhinegeist - Truth	7.00
Bud Light	4.00
Coors Light	4.00
Michelob Ultra	4.00
Sam Adams Boston Lager	5.00
Truly Hard Seltzer	5.00
Blake's Grizzle Pear Cider	6.00

## WINE

	glass	1/2 L (500ml)	bottle (750ml)
<b>WHITE</b>			
Sauvignon Blanc	11.00	14.00	38.00
<small>Stolpman Vinyards, Santa Barbara, CA</small>			
Pinot Grigio	10.00	13.00	35.00
<small>Santa Cristina, Delle Venezia, IT</small>			
Chardonnay	12.00	16.00	42.00
<small>Talbot Kali Hart, San Lucia Highlands, CA</small>			
<b>ROSÉ</b>			
Rosé	9.00	12.00	34.00
<small>Haut-Brion "Clarendellé, Bordeaux, FR</small>			
<b>RED</b>			
Pinot Noir	12.00	16.00	42.00
<small>Erath "Resplendent", Dundee Hills, OR</small>			
Cabernet Blend	12.00	16.00	42.00
<small>Marietta Cellare "Armé", North Coast, CA</small>			
<b>SPARKLING</b>			
Prosecco	9.00		34.00

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