

525 RACE ST.,
CINCINNATI, OH 45202



STARTERS

Poke Tuna Tostada	10.00
marinated ahi tuna, crispy tostada, avocado, snap pea, shaved fennel	
Chips & Guac	8.00
Chips & Charred Tomatillo Salsa	6.00

TOAST

Avocado Toast	6.00
pistachios, Carriage House Farms honey drizzle, sea salt	
Whipped Goat Cheese and Ricotta Toast	6.00
cherry tomatoes, pickled red onion, radish, micro basil, sea salt, extra virgin olive oil	
Egg Salad Toast	5.00
house made egg salad, crispy country ham, organic pea shoots	
Roasted Mushroom Toast	6.00
pioppini mushrooms, caramelized onion, whipped goat cheese and ricotta, balsamic drizzle, extra virgin olive oil, micro basil	

COCKTAILS

	Glass	Bottle
Cold Pressed Juice Mimosa	10.00	38.00
LaMarca Prosecco with your choice of Sol Glo, Sweet Greens or House OJ		
	Glass	Pitcher
Sol Driver	10.00	40.00
Titos handmade vodka, Grand Marnier, Sol Glo juice, fresh orange juice, orange bitters		
Cucumber Sangria	9.00	38.00
Kim Crawford Sauvignon Blanc, dry vermouth, cucumber, lemon, Sweet Green juice, club soda		
Super Green Margarita	10.00	40.00
El Jimador Blanco tequila, Cointreau, Super Green juice, sour mix, agave nectar		
Bloody Mary	11.00	42.00
Titos handmade vodka, house-made bloody mary mix		
Roasted Tomatillo Bloody Mary	11.00	42.00
Titos handmade vodka, house-made roasted tomatillo bloody mary mix, Super Green juice		
Blackberry Lemonade	9.00	
Titos handmade vodka, Limoncello, blackberries, fresh lemon juice, club soda		

BRUNCH

Greek Yogurt	8.00	Bistro Steak & Eggs	15.00
house-made granola, chia seeds, seasonal fresh fruit, Carriage House Farms honey		three cage free eggs, bistro steak, hash browns, chimichurri sauce, 16 Bricks 11 grain toast	
Quinoa Cakes	10.00	Pastel Omelet	12.00
two cage free poached eggs, San Marzano tomato and red pepper sauce, mizuna		three cage free egg whites, one egg yolk, local mushroom, asparagus, fontina, side salad	
Avocado Benedict	10.00	Maplewood Omelet	12.00
two cage free poached eggs, lemon and herb emulsion, 16 Bricks toast, asparagus		onion, bell pepper, jalapeno, country ham, Lucky Penny Farms goat cheese, side salad	
Breakfast Sandwich	9.00	Eggs Your Way	12.00
16 Bricks Ciabatta roll, one fried cage free egg, goetta, Vermont cheddar, roasted garlic aioli, tomato jalapeno jam		three cage free eggs, choice of bacon, sausage or goetta, hash browns and toast	
Lemon Ricotta Pancakes	11.00	Chicken Hash	14.00
fresh seasonal fruit, berry compote, local syrup		roisserie chicken, goetta, hashbrowns, onion, bell pepper, pioppini mushroom, jalapeño, corn, two cage free eggs	
Blueberry Granola Pancakes	12.00	Guajillo Chicken Bowl	14.00
fresh seasonal fruit, berry compote, local syrup		quinoa and farro blend, guajillo chicken, smokey black beans, roasted corn, avocado, pickled red onion, mizuna, queso fresco, charred tomatillo salsa	
Chicken Tinga	10.00	Power Bowl	14.00
chipotle braised chicken, crispy tostada, charred tomatillo salsa, black bean puree, two cage free fried eggs		quinoa and farro blend, 2 poached eggs, roasted corn and beets, haricot vert, cherry tomatoes, avocado, mizuna	

BREAKFAST SIDES

16 Bricks 11 Grain Toast	3.50	House Made Sausage Patty	4.00
Daisy Field Farms bacon	4.00	Hash Browns	3.00
Eckerlin Meats Goetta	4.00	Seasonal Fresh Fruit	5.00
		Lemon Ricotta Side Pancakes	5.00

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

SALADS

Living Lettuce	13.00
living lettuce, mixed greens, shaved asparagus, watermelon radish, cherry belle radish, tri-color carrot, Grana Padano, pine nut, sherry vinaigrette	
Enlightened Caesar	13.00
kale, romaine, pickled red onion, Greek yogurt Caesar dressing, almond gremolata, Grana Padano, toasted bread crumbs	
Super Greens	13.00
kale, mizuna, red cabbage, quinoa, blueberries, cherry tomatoes, almonds, local Lucky Penny Farm goat cheese, apple cider vinaigrette	
Chopped	14.00
corn, haricot vert, local Lucky Penny Farm goat cheese, bacon, avocado, pecan, mission fig, cherry tomatoes, roasted beet and house vinaigrette	
Cobb	14.00
rotisserie chicken, tomatoes, bacon, avocado, poached egg, bread crumbs, bleu cheese vinaigrette	

ADD PROTEIN

Organic Salmon 7.00 Pulled Rotisserie Chicken 4.00
Ahi Tuna 7.00 Bistro Steak 6.00

SANDWICHES

(Sandwiches served with a choice of a side)

Maplewood Burger	13.00
ground chuck, short rib and tenderloin, Vermont white cheddar, house pickle, living lettuce, grilled tomato, house aioli, 16 Bricks sesame bun	
Veggie Burger	12.00
house-made veggie patty, havarti cheese, avocado, lemon caper dijonnaise, mixed greens, 16 Bricks sesame bun	
Grilled Cheese	11.00
Vermont Cheddar, havarti, boursin, slow roasted tomato, sourdough	
Spicy Chicken	12.00
pulled rotisserie chicken, piri piri sauce, havarti cheese, house pickle, slaw, 16 Bricks ciabatta	
Chicken Club	12.00
pulled rotisserie chicken, bacon, avocado, havarti cheese, tomato, lettuce, house aioli, 16 Bricks ciabatta	

SIDES

Fries with house aioli	4.00	Simple Side Salad	4.00
mixed greens, sherry vinaigrette			
Seasonal Fresh Fruit	5.00	Smokey Black Beans	4.00

SPECIALTY COFFEE

Locally roasted by La Terza

Brewed Coffee	2.50
Brainstorm Coffee	6.00
French Press	4.00
Espresso	3.00
Café Macchiato	3.25
Cappuccino	4.00
Latte	4.00
Iced Latte	4.00
Cold Brew	5.00
Americano	4.00

SPARKLING

	glass	bottle
Prosecco	8.00	30.00
La Marca, Veneto, Italy		
Brut Classic	10.00	
Chandon, California (187ml)		
Blanc de Noirs	30.00	
Chandon, California		
Brut Rosé	45.00	
J Vineyards, Russian River Valley, California		
Brut	70.00	
Champagne - Veuve Clicquot, Reims, France		

WHITE

	6oz	9oz	bottle
Chardonnay	10.00	15.00	35.00
Sonoma Cutrer, Russian River Ranches, Sonoma Coast			
Chardonnay	11.00	16.50	38.00
Pouilly Fuissé, Père & Fils, Mâcon, France			
Riesling	9.00	13.50	31.00
Trimbach, Alsace, France			
Pinot Grigio	10.00	15.00	35.00
Santa Margherita, Trentino-Alto Adige, Italy			
Sauvignon Blanc	9.00	13.50	31.00
Kim Crawford, Marlborough, New Zealand			

ROSE

ROSE	8.00	12.00	28.00
Clarendelle by Haut-Brion, Bordeaux, France			

RED

Cabernet Sauvignon	11.00	16.50	38.00
Charles Krug, Napa Valley, California			
Pinot Noir	10.00	15.00	35.00
Talbot, California			
Malbec	9.00	13.50	31.00
Terrazas de los Andes Reserva, Mendoza, Argentina			
Chianti	9.00	13.50	31.00
Ruffino Riserva Ducale, Chianti, Italy			
Tempranillo	10.00	15.00	35.00
Numantria Termes, Toro, Spain			

ask about our draft beer selections