525 RACE ST.,
CINCINNATI, OH 45202

MAPLEWOOD
KITCHEN AND BAR

STARTERS

Poke Tuna Tostada 10.00
marinated ahi tuna, avocado, snap pea, shaved fennel

Chips & Guac 8.00

Chips & Charred Tomatillo Salsa 6.00

Soup of the Day Cup $4/Bowl $6

TOAST

Ricotta Toast 5.00
seasonal berries, Carriage House Farms honey

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

COCKTAILS

Sol Driver 10.00
Tito's handmade vodka, Grand Marnier, Sol Glo juice, fresh orange juice, orange bitters

Cucumber Sangria 9.00
Kim Crawford Sauvignon Blanc, dry vermouth, cucumber, lemon, Sweet Green juice, club soda

Blackberry Lemonade 9.00
Tito's handmade vodka, Limoncello, blackberries, fresh lemon juice, club soda

Super Green Margarita 10.00
El Jimador Blanco tequila, Cointreau, Super Green juice, sour mix, agave nectar

Cold Pressed Juice Mimosa 10.00
LaMarca Prosecco with your choice of Soul Glo, Sweet Green or House OJ

Bloody Mary 11.00
Tito's handmade vodka, house-made bloody mary mix

Roasted Tomatillo Bloody Mary 11.00
Tito's handmade vodka, house-made roasted tomatillo bloody mary mix, Super Green juice

BRUNCH

Greek Yogurt 8.00
house-made granola, chia seeds, seasonal fresh fruit, Carriage House Farms honey

Quinoa Cakes 10.00
two cage free poached eggs, San Marzano tomato and red pepper sauce, mizuna

Avocado Benedict 10.00
two cage free poached eggs, lemon and herb emulsion, 16 Bricks toast, asparagus

Breakfast Sandwich 9.00
16 Bricks Ciabatta roll, one fried cage free egg, goetta, Vermont cheddar, roasted garlic aioli, tomato jalapeno jam

Lemon Ricotta Pancakes 11.00
fresh seasonal fruit, berry compote, local syrup

Chicken Tinga 10.00
chipotle braised chicken, crispy tostada, charred tomatillo salsa, black bean puree, two cage free fried eggs

Bistro Steak & Eggs 15.00
three cage free eggs, bistro steak, hash browns, chimichurri sauce, 16 Bricks 11 grain toast

Pastel Omelet 12.00
three cage free egg whites, one egg yolk, local mushroom, asparagus, fontina, side salad

Maplewood Omelet 12.00
onion, bell pepper, jalapeno, country ham, Lucky Penny Farms goat cheese, side salad

Eggs Your Way 12.00
three cage free eggs, choice of bacon, sausage or goetta, hash browns and toast

Chicken Hash 14.00
rotisserie chicken, goetta, russet, purple, and sweet potato, onion, bell pepper, wild mushroom, jalapeno, corn, two cage free fried eggs

BREAKFAST SIDES

16 Bricks 11 Grain Toast 3.50

Daisy Field Farms bacon 4.00

Eckerlin Meats Goetta 4.00

House Made Sausage Patty 4.00

Hash Browns 3.00

Seasonal Fresh Fruit 5.00

Lemon Ricotta Side Pancakes 5.00

SALADS

Enlightened Caesar 13.00
kale, romaine, pickled red onion, 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

Raw Salad 13.00
living lettuce, shaved asparagus, watermelon radish, cherry belle radish, tri-color carrot, Grana Padano, pine nut, sherry 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

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, mayonnaise, 16 Bricks sesame bun

Veggie Burger 12.00
house-made veggie patty, havarti cheese, avocado, lemon caper dijonaise, iceberg slaw, 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

Seasonal Fresh Fruit 5.00

Simple Side Salad 4.00
mixed greens, sherry vinaigrette

Provencal Potato Salad 4.00
tri-color potato, grainy mustard, haricot vert, white wine, shaved fennel

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

WHITE

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

ROSE

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

RED

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

ask about our draft beer selections