

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
Whipped Goat Cheese and Ricotta Toast	6.00
cherry tomato, pickled red onion, radish, micro basil, sea salt, extra virgin olive oil	
Avocado Toast	6.00
pistachio, honey drizzle, sea salt	
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	

SALADS

Living Lettuce	13.00
living lettuce, mixed greens, shaved asparagus, watermelon radish, cherry belle radish, tri-color carrots, Grana Padano, pine nuts, 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, quinoa, blueberries, cherry tomato, 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
roisserie 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

ENTREES

Chicken Tinga	10.00	Spaghetti Pomodoro	12.00
chipotle braised chicken, crispy tostada, charred tomatillo salsa, black bean puree, two cage free over easy eggs		fresh spaghetti, house made pomodoro sauce, ricotta cheese, extra virgin olive oil, micro basil	
Chicken Hash	14.00	Roasted Rotisserie Chicken	16.00
roisserie chicken, goetta, hashbrowns, onion, bell pepper, pioppini mushroom, jalapeño, corn, two cage free eggs		fennel dusted 1/2 rotisserie chicken, Greek yogurt dijon sauce, simple side salad	
New York Strip	24.00	Guajillo Chicken Bowl	14.00
pepper crusted New York strip, mushroom duxelle compound butter, french fries, side salad		quinoa and farro blend, guajillo chicken, smokey black beans, roasted corn, avocado, pickled red onion, mizuna, queso fresco, charred tomatillo salsa	
Organic Salmon	19.00	Power Bowl	14.00
bell pepper, onion, bacon, corn, mizuna, quinoa, smokey tomato sauce		quinoa and farro blend, 2 poached eggs, roasted corn and beets, haricot vert, cherry tomatoes, avocado, mizuna	

SANDWICHES

(Sandwiches served with a choice of a side)

Maplewood Burger	13.00	Grilled Cheese	11.00
ground chuck, short rib and tenderloin, Vermont white cheddar, house pickle, living lettuce, grilled tomato, house aioli, 16 Bricks sesame bun		Vermont Cheddar, havarti, boursin, slow roasted tomato, sourdough	
Veggie Burger	12.00	Spicy Chicken	12.00
house-made veggie patty, havarti cheese, avocado, lemon caper dijonnaise, mixed greens, 16 Bricks sesame bun		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
Seasonal Fresh Fruit	5.00	mixed greens, sherry vinaigrette	
		Smokey Black Beans	4.00

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

COCKTAILS

	Glass	Bottle		Glass	Pitcher
Cold Pressed Juice Mimosa	10.00	38.00	Sol Driver	10.00	40.00
LaMarca Prosecco with your choice of Sol Glo, Sweet Greens or House OJ			Titos handmade vodka, Grand Marnier, Sol Glo juice, fresh orange juice, orange bitters		
Bourbon Honey Sazerac	10.00		Cucumber Sangria	9.00	38.00
Woodford Reserve, local honey syrup, orange bitters, absinthe			Kim Crawford Sauvignon Blanc, dry vermouth, cucumber, lemon, Sweet Green juice, prosecco		
Blackberry Lemonade	9.00		Super Green Margarita	10.00	40.00
Titos handmade vodka, Limoncello, blackberries, fresh lemon juice, club soda			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		

SPECIALTY COFFEE

Locally roasted by La Terza

Brewed Coffee	2.50
French Press	4.00
Brainstorm Coffee	6.00
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
Numantheria Termes, Toro, Spain			

ask about our draft beer selections