



SOUPS AND SALADS

Soup of the Day (CUP / BOWL) \$6 / \$8

All Fresh, Made in House

Ask your server for today's selection

Black and Blue Salad* \$18

Mixed greens, blackened sirloin, blue cheese, bacon, tomatoes, red onion, dressed with balsamic vinegar

Mediterranean Salad* \$15

Romaine lettuce, cucumber, red onion, cherry tomatoes, feta and kalamata olives, served with our house-made lemon vinaigrette

★ add fire-grilled chicken for \$3 (all natural and antibiotic-free)

Signature Chicken Salad \$16

Creamy classic chicken salad with almonds, celery and grapes, served atop a bed of greens with sliced tomatoes, cucumbers and served with a house-made corn muffin

House-made Dressings GF / V

Balsamic Vinaigrette | Lemon Vinaigrette | Ranch

★ additional 30 oz. side of house-made dressing for 99¢ each

LIGHT BITES

Oatmeal with Fresh Fruit V \$13

Oatmeal mixed with ginger, brown sugar, cinnamon and vanilla topped with strawberries, blueberries, bananas and almonds. Finished with a drizzle of agave and your choice of toast.

★ substitute Native gluten-free GF, vegan bread V for \$2

Yogurt Parfait \$13

with Homemade Granola and Fresh Fruit

Banana and crunchy granola with almonds atop vanilla greek yogurt, with a drizzle of honey

★ add almonds, blueberries, strawberries, pineapple, chocolate chips or tumeric for 99¢ each

Fresh Fruit Bowl GF / V \$11

Bowl of Oatmeal V \$9

MAPLE PASSPORT

SERVED WITH YOUR CHOICE OF OF HOME FRIES HASH BROWN OR SMALL FRESH FRUIT.

Breakfast Burrito \$17

Served on a flour tortilla with eggs, peppers, red beans, rice, chicken, topped with chipotle sauce and cheese

Cuban Breakfast Tostada* \$17

Fried corn tortilla shell, topped with mojo marinated pork, black beans, spanish rice, a sunny side egg, queso fresco, pico de gallo and a dollop of avocado crema

Huevos con Chorizo Burrito \$17

Flour tortilla, filled with eggs, chorizo, onion, jalapeno, green peppers and cheese, served with house salsa and avocado crema

Papas y Huevos* \$17

Home fries, chorizo, jalapenos, yellow onions, cheddar/jack, topped with two basted eggs, fresh pico de gallo and a drizzle of avocado creme

Shakshuka Skillet* \$15

Sunny eggs, avocado atop a tomato puree with olive oil, peppers, onion, garlic, cumin, paprika and cayenne served with toasted bread

BENEDICTS NO SUBSTITUTIONS

SERVED WITH YOUR CHOICE OF OF HOME FRIES, SMALL FRESH FRUIT OR HOUSE GREENS

Classic* \$17

fire-smoked ham and two poached eggs, stacked on a toasted english muffin, finished with hollandaise and a touch of paprika

Seafood* \$18

Atlantic salmon, red onions and two poached eggs, stacked on a toast english muffin, finished with hollandaise, capers and a sprinkle of dill

Veggie* \$16

Sautéed onions, spinach, tomatoes and mushrooms marinated in garlic and balsamic, vinegar and two poached eggs, stacked on a toasted english muffin, finished with hollandaise and a touch of paprika

SKILLETS*

SERVED WITH YOUR CHOICE OF OF TOAST AND EITHER HASHBROWN OR HOME FRIES

★ add fresh fruit or house green for \$2

★ substitute Native gluten-free GF, vegan bread V for \$2

Rambler* \$17

Home fries, crisp bacon, yellow onions, tomatoes and white cheddar, topped with two basted eggs

Holy Veggo V \$17

Home fries topped with sautéed mushrooms, green and red peppers, spinach, red onion and avocado

★ add two poached eggs and white cheddar for \$3=

Wilbur and Gravy* \$17

Home fries, pork sausage, green pepper, yellow onion and cheddar/jack, smothered in our house-made pork sausage gravy and topped with two basted eggs

SPECIALTIES

Steak and Eggs* \$20

6oz sirloin served with 2 eggs your way, side salad and house dressing, with a side of hollandaise and your choice of home fries, hash brown or waffle fries

Chicken and Waffle \$18

House-battered chicken tenders, served with belgium waffle, topped with fresh strawberries, powdered sugar, butter and syrup

Bagel and Lox Board \$18

Toasted plain bagel served with smoked salmon, dill cream cheese, capers, pickled red onions, tomatoes and house greens

SIDES AND BAKERY

Cup/Bowl of Fresh, House-Made Soup \$6 / \$8

House Greens GF / V \$6

Side Salad GF / V \$7

Sliced Avocado GF / V \$5

Atlantic Salmon GF \$8

Croissant \$5

Blueberry Muffin \$5

Bagel (PLAIN OR EVERYTHING) \$5

Cinnamon Cake \$5

One Eggs / Two Eggs* GF \$3 / \$4

Hash Browns GF \$4

Home fries / Add Choice of Cheese \$4 / \$6

Waffle Fries / Sweet Potato Waffle Fries \$4 / \$6

English Muffin or Toast \$3.50

Muffin of the Week, Croissant,

Native GF Toast or Bagel GF / V \$5

Side Meats* \$7

bacon, fire-smoked ham, grilled chicken, pork sausage, turkey sausage, vegan sausage V

Biscuits and Gravy (HALF ORDER) \$8

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Experiencing an issue at one of our restaurants? Please tell the manager during your visit and they will fix it!

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs will increase your risk of a food-borne illness, especially if you have certain medical conditions. Menu items may contact or come in contact with nuts, shellfish or eggs. Please discuss any allergies with your server.