Cater With Us Anytime
317.237.3447 • Contact@MapleIndy.com
Breakfast, Brunch, Lunch • Meetings, Showers and More!



GF = Gluten Free V = Vegan

We are NOT a Gluten-Free Kitchen. While we take steps to minimize the risk for cross-contamination, we cannot guarantee it.

MORNINGS AT MAPLE

The Great American*

\$15

Two eggs your way with your choice of bacon, pork sausage, turkey sausage or fire-smoked ham, served with home fries and your choice of toast

Pancakes

Short / Full Stack

\$11 / \$13

Four or six mini pancakes, topped with butter and served with syrup or

- blueberry compote and served with two strips of crisp bacon
- ★ substitute syrup with Organic Vermont Syrup (4oz) for \$2.50
 ★ add granola, chocolate chips, nuts or fruit for 99¢ each
 ★ add home fries for \$3

Avocado Toast*

\$17

Panini toast with confit tomato and poached egg, served with house green

Monday Blues

\$14

Full stack of pancakes, filled with plump blueberries, crunchy granola with

- almonds and topped with butter and blueberry compote

 * substitute syrup with Organic Vermont Syrup (4oz) for \$2.50

 * add granola, chocolate chips, nuts or fruit for 99¢ each

Belgian Waffle

\$12

Crisp waffle, topped with fresh strawberries, butter, powdered sugar and served with syrup

* substitute syrup with Organic Vermont Syrup (4oz) for \$2.50

* gluten-free ^{of} and vegan ^v version available. Please ask.

* add granola, chocolate chips, nuts or fruit for 99¢ each

King's Cakes

\$12

Three specialty thin pancakes, topped with butter and a dusting of powdered sugar

- ugai * substitute syrup with Organic Vermont Syrup (4oz) for \$2.50 * add granola, chocolate chips, nuts or fruit for 99¢ each

French Toast

Three pieces of custard-battered french toast, topped with butter, a dusting of powdered sugar and served with two strips of crisp bacon
* add home fries for \$3

Biscuits and Gravy

Two buttermilk biscuits, smothered with our house-made pork sausage gravy and a sprinkle of paprika, served with home fries

SWEET TREATS

Maple Gooey Bun

\$10

English muffin, topped with brown sugar, cinnamon, cream cheese, cinnamon apples and almonds

Maple Madness

Deep-fried dough dumplings tossed in cinnamon sugar and drizzled with our housemade vanilla cream cheese icing and caramel

French Toast Sticks

\$12

Custard-battered and deep fried with caramel and strawberry sauces for dipping

* substitute syrup with Organic Vermont Syrup (4oz) for \$2.50

* add granola, chocolate chips, nuts or fruit for 99¢ each

- **SANDWICHES**

SERVED WITH YOUR CHOICE OF WAFFLE FRIES, HASH BROWN OR HOME FRIES

- * add fresh fruit or house green for \$2

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

 * substitute sweet potato waffle fries for \$2

\$16 LP Signature Double Smash Burger*

Freshly made burger, with lettuce, tomato, cheese, pickles and mayonnaise * add bacon, bacon jam or egg your way \$2 each

Brioche Sammie*

Two scrambled eggs, green onions and two strips of crisp bacon on a brioche bun topped with white cheddar and our house-made sun-dried pesto aioli

Hot Turkey Club

Oven-roasted turkey, crisp bacon, smashed avocado, fresh spinach, sliced tomato, white cheddar and sun-dried tomato pesto aioli on white or wheat toast

Chicken Salad Croissant

Creamy chicken salad with almonds, celery, grapes and crisp romaine lettuce on a fresh baked croissant

Chicken Bacon Ranch

\$16

All natural, fire-grilled chicken, topped with melted white cheddar cheese and crisp bacon, served on a brioche bun with ranch, romaine lettuce and tomato

Quesadilla

Choose Chicken or Pork Canitas

\$16

Spanish rice, black beans, green chilies, onion, red peppers and choice of sauce, avocado crema, fresh pico de gallo or house salsa

Vegan Breakfast Sandwich* V

\$15

Vegan egg and sausage, pepita pesto (basil, pumpkin seed, lemon zest, garlic, SandP), mixed greens, served on a gluten free native bread

Club Sandwich

\$16

Turkey, ham, bacon, lettuce, tomato, mayonnaise and pickles

OMELETTES NO SUBSTITUTIONS

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

* add fresh fruit or house green for \$2

* sub Native gluten-free ^{cr}, vegan bread ^v for \$2

* sub sweet potato waffle fries for \$2

- Herdsman* GF

tomatoes and green onions

\$16

Mini Greek* GF eggs whites, spinach, tomato, kalamata olives, red onion and feta \$16

mushrooms, cheddar/jack, sour cream and green onions Windjammer* GF egg whites, spinach, mushrooms, crisp bacon, cream cheese, topped with

three eggs, fire-smoked ham, pork sausage, crisp bacon, a blend of veggies,

Veg Out* GF

\$16

\$17

egg whites, green peppers, onions, spinach and cheddar/jack, topped with tomato and green onions

BUILD YOUR OWN OMELETTE*

MADE WITH THREE EGGS AND THREE ADD-INS

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

<u>Meats</u>	<u>Cheeses</u>	<u>Veggies</u>		<u>Sauces</u>
bacon	cheddar / jack	avocado	kalamata olives	avocado crema
chorizo	cream cheese	green chiles	red onion	hollandaise
fire-smoked ham	feta	green onion	red pepper	sausage gravy
grilled chicken	blue cheese	green pepper	spinach	sour cream
pork sausage	mild cheddar	jalapeño	tomato	house salsa
smoked salmon	white cheddar	mushroom	yellow onion	
turkey sausage			fresh pico de gallo	

- add fresh fruit or house green for \$2
- add extra add-ins for 99¢ each substitute Native gluten-free ^{GF}, vegan bread ^V for \$2

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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

\$15 Mediterranean Salad*

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

Creamy classic chicken salad with almonds, celery and grapes, served atop a bed of greens with sliced tomatoes, cucumbers and served with a housemade 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

with Homemade Granola and Fresh Fruit

\$13

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¢

Fresh Fruit Bowl GF/V

MAPLE PASSPORT

\$11

\$9

Bowl of Oatmeal v

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

Breakfast Burrito

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

Cuban Breakfast Tostada*

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

\$17 **Huevos con Chorizo Burrito**

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

\$17 Papas y Huevos*

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

\$15 Shakshuka Skillet*

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

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BENEDICTS NO SUBSTITUTIONS

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

\$17

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

Seafood*

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

\$16 Veggie*

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 ^{©F}, 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 $\bar{2}$ 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

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

Bagel and Lox Board

\$18

\$8

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

SIDES AND BAKERY

Biscuits and Gravy (HALF ORDER)

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 $^{\vee}$			

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