



WINE

SPARKLING WINE

	gl/bottle
Bartenura, Asti Spumante – Asti, Italy light semi sweet sparkler	40
Hagafen, Brut – Napa Valley, California toasty, with apple aroma, soft effervescence and crisp acidity	75
Bartenura, Prosecco – Italy fruity, creamy and dry	38
Mimosa prosecco, fresh squeezed orange juice	13

WHITE WINE

Terra Vega, Sauvignon Blanc – Chile medium aromatic with citrus and floral hints. Well balanced acidity that is velvety smooth.	10/32
Bartenura, Moscato - Italy crisp and refreshing, semi sweet, with lingering pear, tangerine, nectar and melon flavors on the finish.	11/33
Baron Herzog, Pinot Grigio – California well balanced, dry with ripe pear, apple and tropical fruit notes.	10/32
Baron Herzog, Chardonnay - California pear, apple and chamomile notes characterize this tangy, citrus-flavored chardonnay. Full bodied and flavor with bright acidity and long finish.	10/32
Goose Bay, Sauvignon Blanc – Marlborough, New Zealand bright notes of citrus, grapefruit and slight grassy highlights. Medium-full body with a crisp finish.	44
Herzog Special Reserve, Chardonnay - California rich and complex with pear, citrus and hazelnut flavors. Creamy smooth texture with plenty of toasty oak.	60

RED WINE

Borgo Reale, Chianti – Italy bright ruby red color with cherry and chocolate on the nose. Fruity and velvety with soft tannins yet a complex finish.	13/38
Rashbi, Malbec – Mendoza, Argentina dark fruit flavors of blackberry, blueberry and black raspberry with supple tannins.	10/32
Borgo Reale, Montepulciano d'Abruzzo - Italy hints of rich, concentrated ripe fruit and spices. Generous palate with nicely blended tannins yielding a powerful yet sweet sensation.	10/32
Barkan, Pinot Noir – Negev, Israel soft, palpable tannins with a fresh almost strawberry aroma with hints of black cherry and mint, medium body and a crisp finish.	30
Borgo Reale, Pinot Noir – Italy sweet notes of berries and cassis finish with a warm sensation.	12/37
Terra Vega, Cabernet Sauvignon – Colchagua, Chile berry fruit aromas and flavors that are balanced with soft tannin.	10/32
Goose Bay, Pinot Noir – Marlborough, New Zealand soft, with inviting black cherry and strawberry flavors.	54
Weinstock Cellar Select, Cabernet Sauvignon – California full bodied with rich blackberry, anise and oak flavors.	45
Shiloh, Cabernet Sauvignon – Judean Hills, Israel a unique rich bordeaux color with sweet aromas which echoes rich black fruit delicately balanced with charred oak wood	65

BEER

Stella Artois, Lager	8.00	Peroni	8.00
Sam Adams Light	7.00	Brooklyn Lager	8.00
Blue Moon Belgian White	7.00	Heinekin	8.00
Sierra Nevada Pale Ale	8.00	Yuengling	6.75

splitting charge \$6.00

20.00 minimum per guest

any substitution and/or add on will be extra

gratuuity not included - 18% gratuity will be added to parties of 6 or more

BRUNCH

Pastry of Your Choice sweet whipped butter and preserves	5.25
Market Fresh Fruit Bowl	9.25
Homemade Granola Parfait low fat yogurt and fruit	12.25
Oatmeal Your Way raisins, brown sugar or honey	7.95
Smoked Salmon Tartine on Pumpernickel herbed cream cheese, tomato, onion, dill, field greens, house vinaigrette	15.95

EGGS

served with tomato basil salad and home fries (eggs may be ordered egg whites only...2.00 additional)	
The Way You Like Them sunnyside up, over easy, scrambled, poached or plain omelet	10.75
Nova Scramble lox, eggs, onion	15.25
Poached Eggs Florentine sautéed spinach, whole wheat toast, hollandaise sauce	15.25
Mediterranean Omelet crumbled feta, roasted tomato, wilted spinach	14.75
Garden Omelet Vermont aged white cheddar, asparagus, chives	14.75
Whole Wheat Tortilla Power Bowl scrambled eggs, asparagus, peppers, quinoa, scallions, avocado	16.95

WARM OFFERINGS

served with vermont maple syrup and fresh fruit

Challah French Toast	13.75
Buttermilk Pancakes banana, strawberry or chocolate chip	13.75
Golden Belgium Waffles homemade "schlag"	13.75

STARTERS

Homemade Soup tomato basil or daily soup	9.95
Loaded Ahi Tuna Nachos for the Table crispy wontons, edamame, tomato, avocado, wasabi cream, soy glaze	19.95
Goat Cheese and Fig Flat Bread Pizza	10.95
Crispy Vegetable Roll chili apricot dipping sauce	9.95
Field Green Salad mesclun greens, spicy pecans, grapes, shallots, balsamic vinaigrette	11.00
Arugula Salad fresh mozzarella, tomato, arugula, basil vinaigrette, homemade crostini	12.75
Watermelon Feta Salad baby mesclun, candied pepitas, cranberry coulis	12.75

MMF KID'S

served with fresh fruit and sugar cookie

MMF Kid's Sandwich (12 and under) tuna, egg salad pb&j, or grilled cheese, potato chips	10.95
MMF Kid's Pasta (12 and under) penne pomodoro or homemade macaroni & cheese	10.95
MMF Kid's (12 and under only) choice of egg, pancake or french toast	9.95



SALAD

Caesar	15.95
hearts of romaine, parmesan, creamy caesar, parmesan toast	
Wild Grilled Salmon Caesar	19.95
Nicoise	20.95
seared ahi tuna, egg, tomato, fingerling potato, haricot vert, olive, field greens, basil vinaigrette	
Salmon Cobb	19.95
poached salmon, egg mimosa, avocado, roasted beet, tomato, cucumber, field greens, dijon vinaigrette	
MMF Greek	18.95
feta, tomato, cucumber, onion, olive, falafel, cucumber dill sauce, oregano vinaigrette	
MMF Spinach Salad	18.95
sautéed shiitake mushrooms, tomatoes, red onion, fennel, feta, homemade croutons, shallot vinaigrette	
MMF Chopped	18.95
flaked tuna, egg mimosa, muenster cheese, tomato, cucumber, roasted pepper, roasted beet, ranch dressing	
Aromatic Grilled Vegetables	18.95
mushroom and onion quinoa	

PLATES

Quiche	14.25
served with baby field green salad, house vinaigrette	

PASTA *

Fettuccini Francais	21.95
wild salmon, broccoli, parmesan infused light cream sauce	
Penne Piviere	19.95
fresh mozzarella, cream infused tomato sauce	
Homemade Gnocchi	21.95
homemade pesto, sun dried tomato relish, baby arugula	
Pappardelle	20.95
wild mushroom ragú	
*whole wheat pasta available for substitution...additional 3.00	

FISH

Pan Seared Alaskan Halibut	36.95
roasted yellow and cherry tomatoes, wilted spinach, fingerling potatoes, lemon caper sauce	
Seared Sesame Ahi Tuna Steak	34.95
asian slaw, ginger rice balls, soy glaze	
Beer Batter Fish & Chips	31.95
hand cut french fries, cole slaw, tartar sauce	
Orange Glazed Wild Salmon	31.95
butternut squash and currant farro, haricot verts	

SIDES

Sautéed Spinach	8.00	Tomato Basil Salad	8.00
Quinoa or Farro	8.00	Mashed Potatoes	8.00
Hand Cut French Fries	8.00	Hand Cut Sweet Fries	9.00

COLD BEVERAGES

Freshly Squeezed Orange Juice	4.25
Milk or Soy Milk	3.00
Chocolate Milk	4.95
Martinelli's Apple Juice	3.75
Freshly Brewed Iced Tea	3.50
Homemade Lemonade	3.95
GuS Ginger Ale, Star Ruby Grapefruit, Valencia Orange, Cranberry Lime, Pomegranate	3.50
Coke, Diet Coke, Sprite, Stewarts Root Beer	3.25
Pana Water and Pellegrino	Sm 3.75 Lg 8.00
Iced Cappuccino	5.25
Iced Coffee	4.00

splitting charge \$6.00
20.00 minimum per guest

any substitution and/or add on will be extra

gratuity not included - 18% gratuity will be added to parties of 6 or more

COFFEE AND TEA

House Blend Regular and Decaffeinated Coffee	3.50
Tea	3.50
Chammomile, Darjeeling, Earl Gray, Green, Organic English Breakfast,	
Organic Assam, Decaf Ceylon, Mint Verbena	
Cappuccino	4.75
Café Latte	4.75
Café Au Lait	4.25
Moccachino	5.25
Espresso	3.50
Hot Chocolate	5.00

DESSERTS

CAKES	8.50
--------------	------

White Chocolate Mousse Cake
chocolate cake with white chocolate mousse and white chocolate curls

Chocolate Truffle Cake
alternating layers of chocolate cake and chocolate truffle cream

Carrot Cake
cream cheese frosting

Cheese Cake
plain, marble or chocolate chip

Peanut Butter Mousse Cake
chocolate brownie crust

Strawberry Shortcake
layers of vanilla cake with fresh whipped cream and fresh strawberries

Marjolaine (Gluten Free)
almond hazelnut meringue with chocolate, hazelnut and mocha butter cream

Ribbon Cake
layers of chocolate cake and chocolate mousse with chocolate curls

Blackout Cake
layers of chocolate cake with chocolate pudding and chocolate crumbs

Shadow Cake
alternating layers of chocolate cake, vanilla cake and chocolate mousse

Lemon Meringue Tart
tart and refreshing, the way it was meant to be

Deep Dish Apple Crumb Cake

TARTS AND PIES* 8.50
chocolate peanut butter tart, pecan pie
*please inquire of our seasonal offerings

COOKIES 8.50
assortment of your most favorite cookies

BIG COOKIE served with homemade ice cream 7.00
chocolate chocolate chip, chocolate chunk, oatmeal raisin, marble dipped, peanut butter

BROWNIE 7.50
served with homemade ice cream

HOMEMADE ICE CREAM 8.50
three scoops-inquire about our daily selections

ANY DESSERT ALA MODE 3.50

BRING SOMETHING HOME

Desserts, Breads, Soups, Quiches and Granola Are Available To Take Away

Signed Copy: My Most Favorite Desert Company Cook Book

Signed Copy: At Oma's Table Cook Book