

**COFFEE AND TEA**

House Blend Regular and Decaffeinated Coffee	3.50
Tea	3.50
Chamomile, Darjeeling, Earl Gray, Green, Organic English Breakfast, Organic Assam, Decaf Ceylon, Mint Verbena	
Cappuccino	4.95
Café Latte	4.95
Café Au Lait	4.50
Moccachino	5.50
Espresso	3.75
Hot Chocolate	5.00
Add Whipped Cream to any Beverage	1.00

**DESSERTS**
**CAKES 8.50**

<b>White Chocolate Mousse Cake</b> chocolate cake with white chocolate mousse and white chocolate curls	
<b>Chocolate Truffle Cake</b> alternating layers of chocolate cake and chocolate truffle cream	
<b>Carrot Cake</b> cream cheese frosting	
<b>Cheese Cake</b> plain, marble or chocolate chip	
<b>Peanut Butter Mousse Cake</b> chocolate brownie crust	
<b>Strawberry Shortcake</b> layers of vanilla cake with fresh whipped cream and fresh strawberries	
<b>Marjolaine (Gluten Free)</b> almond hazelnut meringue, with chocolate, hazelnut and mocha butter cream	
<b>Ribbon Cake</b> layers of chocolate cake and chocolate mousse with chocolate curls	
<b>Blackout Cake</b> layers of chocolate cake with chocolate pudding and chocolate crumbs	
<b>Shadow Cake</b> alternating layers of chocolate cake, vanilla cake and chocolate mousse	
<b>Lemon Meringue Tart</b> tart and refreshing, the way it was meant to be	
<b>Deep Dish Apple Crumb Cake</b>	

<b>TARTS AND PIES*</b> chocolate peanut butter tart, pecan pie *please inquire of our seasonal offerings	8.50
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<b>COOKIES</b> assortment of your most favorite cookies	8.50
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<b>BIG COOKIE</b> served with homemade ice cream chocolate chocolate chip, chocolate chunk, oatmeal raisin, marble, or peanut butter chocolate chip	7.00
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<b>BROWNIE</b> served with homemade ice cream	7.50
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<b>HOMEMADE ICE CREAM</b> three scoops-inquire about our daily selections	8.50
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<b>ANY DESSERT ALA MODE-</b> ice cream/whipped cream	3.50/2.00
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**WINE**
**SPARKLING WINE** gl/bottle

Bartenura, Asti Spumante – Asti, Italy light semi sweet sparkler	45
Hagafen, Brut – Napa Valley, California toasty, with apple aroma, soft effervescence and crisp acidity	75
Bartenura, Prosecco – Italy fruity, creamy and dry	40
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.	11/36
Bartenura, Moscato - Italy crisp and refreshing, semi sweet, with lingering pear, tangerine, nectar and melon flavors on the finish.	12/36
Baron Herzog, Pinot Grigio – California well balanced, dry with ripe pear, apple and tropical fruit notes.	11/36
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.	11/36
Goose Bay, Sauvignon Blanc – Marlborough, New Zealand bright notes of citrus, grapefruit and slight grassy highlights. Medium-full body with a crisp finish.	50
Herzog Special Reserve, Chardonnay - California rich and complex with pear, citrus and hazelnut flavors. Creamy smooth textue 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.	13/40
Rashbi, Malbec – Mendoza, Argentina dark fruit flavors of blackberry, blueberry and black raspberry with supple tannins.	11/36
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.	11/36
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.	34
Borgo Reale, Pinot Noir – Italy sweet notes of berries and cassis finish with a warm sensation.	12/40
Terra Vega, Cabernet Sauvignon – Colchagua, Chile berry fruit aromas and flavors that are balanced with soft tannin.	11/36
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.	48
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	68

**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	7.00



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



**DINNER**  
**STARTERS**

<b>Homemade Soup</b> tomato basil or daily soup	9.95
<b>Loaded Ahi Tuna Nachos for the Table</b> crispy wontons, edamame, tomato, avocado, wasabi cream, soy glaze	19.95
<b>Goat Cheese and Fig Flat Bread Pizza</b>	10.95
<b>Eggplant Rollatini</b> ricotta, spinach, mozzarella, homemade tomato sauce	13.25
<b>Crispy Vegetable Roll</b> chili apricot dipping sauce	9.95
<b>Caesar Salad</b> hearts of romaine, parmesan, creamy caesar, homemade croutons, parmesan toast	11.95
<b>Shiitake Mushroom Salad</b> baby spinach, fennel, feta, tomatoes, onion, shallot vinaigrette	13.95
<b>Field Green Salad</b> mesclun, frisee, strawberries, radish, sliced almonds, strawberry vinaigrette	11.75
<b>Arugula Salad</b> fresh mozzarella, tomato, arugula, basil vinaigrette, homemade crostini	12.75
<b>Tuscan Kale Salad</b> roasted sweet potato, diced apples, toasted pepitas, cider vinaigrette	12.25

**ENTREES**  
**SALAD**

<b>Wild Grilled Salmon Caesar</b> hearts of romaine, parmesan, creamy caesar, homemade croutons, parmesan toast	21.95
<b>Nicoise</b> seared ahi tuna, egg, tomato, fingerling potato, haricot vert, olive, field greens, basil vinaigrette	23.95
<b>Salmon Cobb</b> poached salmon, egg mimosa, avocado, roasted beet, tomato, cucumber, field greens, dijon vinaigrette	21.95
<b>MMF Greek</b> feta, tomato, cucumber, onion, olive, falafel, cucumber dill sauce, oregano vinaigrette	18.95
<b>MMF Chopped</b> flaked tuna, egg mimosa, muenster cheese, tomato, cucumber, roasted pepper, roasted beet, ranch dressing	18.95
<b>Aromatic Grilled Vegetables</b> mushroom and onion quinoa	18.95

**MMF KID'S**

served with fresh fruit and sugar cookie

<b>MMF Kid's Pasta (12 and under)</b> penne pomodoro or homemade macaroni & cheese	11.95
<b>MMF Kid's Flat Bread Pizza (12 and under)</b>	11.95

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

**ENTREES**

**PASTA \***

<b>Fettuccini Francais</b> wild salmon, broccoli, parmesan infused light cream sauce	22.95
<b>Penne Piviere</b> fresh mozzarella, cream infused tomato sauce	19.95
<b>Rigatoni Melanzana</b> roasted eggplant, mozzarella, homemade tomato sauce	19.95
<b>Homemade Gnocchi</b> homemade pesto, sun dried tomato relish, baby arugula	21.95
<b>Angel Hair Alla Checca</b> vine ripened tomatoes, basil, parmesan, garlic oil, focaccia crumbs	20.95
<b>Gemelli Primavera</b> asparagus, fava beans, peas, garlic oil, shaved parmesan	20.95
<b>Pappardelle</b> wild mushroom ragu	20.95
<b>Spaghetti Squash Primavera</b> mozzarella, cream infused tomato sauce	20.95

\*whole wheat pasta available for substitution... additional 3.00

**FISH**

<b>Alaskan Halibut</b> tuscan ratatouille, fennel puree, basil pesto oil	36.95
<b>Seared Striped Bass</b> sautéed bok choy, fingerlings, sunchokes, herb salad, shallot lemon vinaigrette	33.95
<b>Ginger Soy Chilean Sea Bass</b> sticky rice, sautéed julienne vegetables, crispy leeks	36.95
<b>Grilled NY Tuna Steak</b> sautéed spinach, mushroom & onion port wine reduction, hand cut fries	34.95
<b>Beer Batter Fish &amp; Chips</b> hand cut french fries, cole slaw, tartar sauce	32.95
<b>Pan Seared Wild Salmon</b> lentils, wilted spinach, orange brown butter, frizzled leeks	32.95

**SIDES**

Fennel Puree	8.00
Mashed Potatoes	8.00
Sautéed Spinach	8.00
Hand Cut French Fries	8.00
Sweet Potato Fries	9.00
Tuscan Ratatouille	8.00
Butternut Squash & Currant Farro	8.00
Mushroom & Onion Quinoa	8.00

**COLD BEVERAGES**

Freshly Squeezed Orange Juice	4.50
Milk or Soy Milk	3.00
Chocolate Milk	4.95
Martinelli's Apple Juice	3.95
Freshly Brewed Iced Tea	3.75
Homemade Lemonade and Arnold Palmer	4.00
GuS - Ginger Ale, Star Ruby Grapefruit, Valencia Orange, Cranberry Lime, Pomegranate	3.75
Coke, Diet Coke, Sprite, Stewarts Root Beer	3.50
Pana Water and Pellegrino:	Sm 3.75 Lg 8.00
Iced Cappuccino/Iced Moccachino	5.50/6.50
Iced Coffee	4.25