

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

Teal Lake, Sauvignon Blanc – Australia clean, crispy acidic notes with a hint of passion fruit.	\$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
Segal's, Chardonnay Special Reserve - Israel fresh, fruity crisp flavor with a hint of pineapple and lemon aromas.	\$13/42

Les Marronniers, Chablis – France fresh floral nose with notes of almond and hazelnut, citrus, and white flowers. Balanced with a subdued fresh finish.	\$80
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Goose Bay, Sauvignon Blanc – New Zealand bright notes of citrus, grapefruit and slight grassy highlights. Medium-full body with a crisp finish.	\$50
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Herzog Special Reserve, Chardonnay - California rich and complex with pear, citrus and hazelnut flavors. Creamy smooth texture with plenty of toasty oak.	\$75
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RED WINE

Mt. Tabor Merlot - Israel black cherry color with a bouquet of boysenberry and violet notes. Cool sensation into a minty finish.	\$12/40
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Barkan, Malbec – Israel plush and textured plum flavor with supple tannins.	\$11/36
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Herzog Lineage, Cabernet Sauvignon – California wonderful aromas of black cherry, boysenberry with a soft mouth feel.	\$13/42
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Bartenura Ovadia, Montepulciano d'Abruzzo - Italy deep ruby in color, with intense aroma of forest fruits and violets. Balanced palate with fresh and velvety tannis with a fruit finish.	\$11/36
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Montefiore Red, Malbec, Shiraz and Petite Sirah - Israel medium bodied with a very good structure. A clean and refreshing finish.	\$13/42
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Herzog Lineage, Pinot Noir - California intense aromas of red cherry and chocolate. Soft, elegant, smooth finish.	\$13/42
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Goose Bay, Pinot Noir – Marlborough, New Zealand soft, with inviting black cherry and strawberry flavors.	\$54
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Weinstock Cellar Select, Cabernet Sauvignon – California full bodied with rich blackberry, anise and oak flavors.	\$15/48
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Shiloh Legend, Shiraz, Petite Syrah, Petite Verdot & Merlot – Israel a deep red color with a complex bouquet. Full bodied with a balanced and prolonged finish.	\$75
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Shiloh Mosaic	\$155
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Herzog Special Reserve Cabernet Sauvignon	\$225
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PASSOVER
BREAKFAST*

Market Fresh Fruit Bowl	\$11.00
Market Fresh Fruit Bowl and Low Fat Yogurt	\$14.95
Homemade Matzo Granola Parfait	\$16.95

EGGS

served with tomato basil salad and home fries (eggs may be ordered egg whites only...2.00 additional)	
The Way You Like Them	\$14.95
Nova Scramble – lox, eggs, onion	\$18.95
Mediterranean Omelet crumbled feta, roasted tomato, wilted spinach	\$18.95
Provençal Omelet gruyère, shiitake mushroom, caramelized onion	\$18.95
MMF Omelet muenster cheese, roasted pepper, caramelized onion	\$18.95

WARM OFFERINGS

Matzo Brei served with vermont maple syrup, fresh fruit	\$16.95
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COLD BEVERAGES

Freshly Squeezed Orange Juice	\$6.00
Milk	\$5.00
Freshly Brewed Iced Tea	\$5.50
Homemade Lemonade	\$6.00
Soda's	\$4.00
Pana Water and Pellegrino	Sm \$5.00 Lg \$9.00
Iced Coffee	\$6.00
Iced Cappuccino/Iced Latte	\$6.75
Iced Moccachino	\$7.00

COFFEE AND TEA

House Blend Regular Coffee	\$5.50
Tea	\$5.00
Cappuccino	\$6.00
Café Latte	\$6.00
Café' Au Lait	\$6.00
Moccachino	\$6.25
Espresso	\$5.00
Hot Chocolate	\$6.00

*served until 11:00am

CASH ONLY


BRING SOMETHING HOME


Desserts, Soups, Salads and Fish Are Available To Take Away
Signed Copy: My Most Favorite Dessert Company Cook Book
Signed Copy: At Oma's Table Cook Book

18% gratuity will be added to parties of 6 or more



STARTERS

Daily Soup	\$11.95
seasonal soup offered daily	
Caesar Salad	\$14.95
hearts of romaine, parmesan, creamy caesar	
Shiitake Mushroom Salad	\$16.95
baby spinach, fennel, feta, tomatoes, onion, shallot vinaigrette	
Field Green Salad	\$14.95
orange segments, toasted walnuts, roasted beets, citrus vinaigrette	
MMF House Salad	\$14.95
heirloom tomatoes, red onion, celery, torn romaine, vinaigrette	
Arugula Salad	\$15.95
fresh mozzarella, tomato, baby arugula, basil vinaigrette	

SALADS

Grilled Salmon Caesar	\$29.95
hearts of romaine, parmesan, creamy caesar dressing	
Nicoise	\$29.95
seared ahi tuna, egg, fingerling potato, tomato field greens, basil vinaigrette	
Salmon Cobb	\$29.95
poached salmon, egg mimosa, avocado, roasted beet, tomato, cucumber, field greens, house vinaigrette	
Greek	\$27.95
feta, romaine, tomato, cucumber, onion, oregano vinaigrette	
MMFF Chopped	\$27.95
flaked tuna, egg mimosa, tomato, cucumber, roasted pepper, roasted beet, creamy ranch dressing	

LUNCH BOX

served until 3:30 pm
served with your Most Favorite Dessert

Tuna Melt on Popover	\$28.95
tomato, avocado, homemade cole slaw, garlic potato chips	
Grilled Ahi Tuna on Popover	\$30.95
roasted tomato, wilted arugula, garlic aioli, hand cut french fries	
Egg Salad on Popover	\$26.95
fresh chives, lettuce, tomato, field green salad	
Grilled Portobello Burger on Popover	\$28.95
cheddar, roasted pepper aioli, sautéed onion, hand cut french fries	

COFFEE AND TEA

House Blend Regular Coffee	\$5.50
Tea	\$5.00
Cappuccino	\$6.00
Café Latte	\$6.00
Café' Au Lait	\$6.00
Moccachino	\$6.25
Espresso	\$5.00
Hot Chocolate	\$6.00

CASH ONLY

PLATES

Spaghetti Squash Francais	\$28.95
wild salmon, broccoli, parmesan infused light cream sauce	
Spaghetti Squash Primavera	\$26.95
homemade tomato cream sauce, mozzarella cheese	
Spaghetti Squash Mushroom Ragu	\$26.95
Spaghetti Squash Ala Pesto	\$26.95
homemade pesto, oven roasted tomato, arugula, toasted pignoli nuts	
Eggplant Rollatini	\$26.95
homemade tomato sauce, ricotta, spinach, mozzarella	
Aromatic Grilled Vegetables	\$26.95
mushroom & onion quinoa	

FISH

Alaskan Halibut	\$39.95
citrus roasted beets and fingerling potatoes, baby arugula, horseradish crème fraiche	
Braised Chilean Sea Bass	\$39.95
tomatoes, onions, raisins, pignoli nuts, sweet potato gratin	
Striped Bass	\$39.95
sautéed wild mushrooms, boky choy, fingerling potatoes, potato haystack, lemon buerre blanc	
Grilled Tuna Steak	\$39.95
sautéed spinach, hand cut french fries, red wine reduction	
Orange Glazed Salmon	\$39.95
whipped parsnip and potato purée, parsnip chips, roasted asparagus and orange glaze	
Fish & Chips	\$39.95
cole slaw, tartar sauce, hand cut french fries	

KIDS

MMF KID'S Popover Sandwich (12 and under)	\$21.95
tuna, egg salad or grilled cheese, hand cut french fries, fruit, brownie bites	
MMF KID'S Fish & Chips (12 and under)	\$26.95
hand cut french fries, fruit, brownie bite	

SIDES

Cole Slaw	\$12.00
Whipped Parsnip and Potato Purée	\$12.00
Sautéed Spinach or Mushroom & Bok Choy	\$12.00
Sweet Potato Gratin	\$12.00
Mushroom & Onion Quinoa	\$12.00
Hand Cut French Fries	\$12.00
Homemade Garlic Potato Chips	\$12.00

COLD BEVERAGES

Freshly Squeezed Orange Juice	\$6.00
Milk	\$5.00
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