

**WINE****SPARKLING WINE**

	gl/bottle
Bartenura, Asti Spumante – Asti, Italy light semi sweet sparkler	40
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 – Argentina dark fruit flavors of blackberry, blueberry and black raspberry with supple tannins.	10/32
Borgo Reale, Montepulciano d'Abruzzo 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 - 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 – Chile berry fruit aromas and flavors that are balanced with soft tannin.	10/32
Goose Bay, Pinot Noir – 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

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

CASH ONLY

PASSOVER**BREAKFAST***

Market Fresh Fruit Bowl	\$7.00
Market Fresh Fruit Bowl and Low Fat Yogurt	\$10.00
Homemade Matzo Granola Parfait	\$12.00

EGGS

served with tomato basil salad and home fries
(eggs may be ordered egg whites only...2.00 additional)

The Way You Like Them	\$12.00
Nova Scramble lox, eggs, onion	\$16.95
Mediterranean Omelet crumbled feta, roasted tomato, wilted spinach	\$16.95
Provençal Omelet gruyère, shiitake mushroom, caramelized onion	\$16.95
MMF Omelet muenster cheese, roasted pepper, caramelized onion	\$16.95

WARM OFFERINGS

Matzo Brei served with vermont maple syrup, fresh fruit	\$15.95
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COLD BEVERAGES

Freshly Squeezed Orange Juice	\$5.25
Milk	\$4.00
Freshly Brewed Iced Tea	\$4.75
Homemade Lemonade	\$5.50
Soda's	\$3.50
Pana Water and Pellegrino	Sm \$4.25 Lg \$8.25
Iced Coffee	\$5.00
Iced Cappuccino/Iced Latte	\$6.00
Iced Moccachino	\$6.25

COFFEE AND TEA

House Blend Regular Coffee	\$4.50
Tea	\$4.25
Cappuccino	\$5.25
Café Latte	\$5.25
Café Au Lait	\$5.00
Moccachino	\$5.75
Espresso	\$4.25
Hot Chocolate	\$5.50

*served until 11:00am

CASH ONLY

**STARTERS**

Daily Soup seasonal soup offered daily	\$10.00
Caesar Salad hearts of romaine, parmesan, creamy caesar	\$13.95
Shiitake Mushroom Salad baby spinach, fennel, feta, tomatoes, onion, shallot vinaigrette	\$16.95
Field Green Salad orange segments, toasted walnuts, roasted beets, citrus vinaigrette	\$14.95
Arugula Salad fresh mozzarella, tomato, baby arugula, basil vinaigrette	\$14.95
Oma's Fish Cake, Cucumber Dill Cream julienne vegetable nest	\$18.95

SALADS

Grilled Salmon Caesar hearts of romaine, parmesan, creamy caesar dressing	\$29.95
Nicoise seared ahi tuna, egg, fingerling potato, tomato field greens, basil vinaigrette	\$29.95
Salmon Cobb poached salmon, egg mimosa, avocado, roasted beet, tomato, cucumber, field greens, house vinaigrette	\$29.95
Greek feta, romaine, tomato, cucumber, onion, oregano vinaigrette	\$26.95
MMFF Chopped flaked tuna, egg mimosa, tomato, cucumber, roasted pepper, roasted beet, creamy ranch dressing	\$25.95

LUNCH BOX

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

Tuna Melt on Popover tomato, avocado, homemade cole slaw, garlic potato chips	\$26.95
Grilled Ahi Tuna on Popover roasted tomato, wilted arugula, garlic aioli, hand cut french fries	\$29.95
Egg Salad on Popover fresh chives, lettuce, tomato, field green salad	\$24.95
Grilled Portobello Burger on Popover cheddar, roasted pepper aioli, sautéed onion, hand cut french fries	\$25.95

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Moccachino	\$5.75
Espresso	\$4.25
Hot Chocolate	\$5.50

CASH ONLY**PLATES**

Spaghetti Squash Francais wild salmon, broccoli, parmesan infused light cream sauce	\$26.95
Spaghetti Squash Primavera homemade tomato cream sauce, mozzarella cheese	\$24.95
Spaghetti Squash Mushroom Ragu	\$24.95
Spaghetti Squash Ala Pesto homemade pesto, oven roasted tomato, arugula, toasted pignoli nuts	\$24.95
Eggplant Rollatini homemade tomato sauce, ricotta, spinach, mozzarella	\$24.95

FISH

Alaskan Halibut citrus roasted beets and fingerling potatoes, baby arugula, horseradish crème fraiche	\$38.95
Braised Chilean Sea Bass tomatoes, onions, raisins, pignoli nuts, sweet potato gratin	\$38.95
Red Snapper sautéed wild mushrooms, boky choy, fingerling potatoes, potato haystack, lemon beurre blanc	\$36.95
Grilled Tuna Steak sautéed spinach, hand cut french fries, red wine reduction	\$36.95
Orange Glazed Salmon whipped parsnip and potato purée, parsnip chips, roasted asparagus and orange glaze	\$35.95
Fish & Chips cole slaw, tartar sauce, hand cut french fries	\$34.95

KIDS

MMF KID'S Popover Sandwich (12 and under) tuna, egg salad or grilled cheese, hand cut french fries, fruit, brownie bites	\$17.95
MMF KID'S Fish & Chips (12 and under) hand cut french fries, fruit, brownie bite	\$22.95

SIDES

Cole Slaw	\$9.00
Whipped Parsnip and Potato Purée	\$9.00
Sautéed Spinach or Mushroom & Bok Choy	\$9.00
Sweet Potato Gratin	\$9.00
Hand Cut French Fries	\$9.00
Homemade Garlic Potato Chips	\$9.00

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