

**WINE & BEER****SPARKLING WINE AND CHAMPAGNE**

	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	65
Bartenura, Prosecco – Italy	38

WHITE WINE

Baron Herzog, Sauvignon Blanc – California fresh, herbal, crisp, lemony and pear character, velvety smooth and medium bodied	8/25
Bartenura, Moscato – Asti, Italy crisp and refreshing, semi sweet, with lingering pear, tangerine, nectar and melon flavors on the finish	9/28
Bartenura, Pinot Grigio – Italy well balanced, dry with pear and honeysuckle flavors and a fresh clean finish	9/28
Vineyards Selected, Emerald Riesling-Chenin Blanc – Israel semi sweet, tropical fruity flavors with a cool clean finish	28
Goose Bay, Sauvignon Blanc – Marlborough, New Zealand citrus fruit flavors and a crisp texture	44
Weinstock Cellar Select, Chardonnay – Sonoma California creamy, buttery soft texture, layers of apple, pear, oak flavors	42
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

RED WINE

Alfasi, Merlot – Maule Valley, Chile well-balanced, plum and mild oak notes, velvety smooth finish	7/22
Baron Herzog, Cabernet Sauvignon – California aromas of blackberry and mild oak, a full bodied rich wine that boasts layers of berry, currant, and anise flavors which linger on the finish	10/33
Bartenura, Chianti – Chianti, Italy a dry, full bodied wine with appealing berry and spice aromas	12/33
Goose Bay, Pinot Noir – Marlborough, New Zealand soft, with inviting black cherry and strawberry flavors	54
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	9/28
Teal Lake, Shiraz – Australia light and distinctive for its spicy cherry and anise flavors which echo nicely on a soft finish	10/32
Segals, Cabernet-Merlot – Galilee, Israel full bodied dry red with rich blackberry and dark cherry flavors, subtle hints of anise and a long finish	42
Weinstock Cellar Select, Cabernet Sauvignon – Napa, 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	60

BEER

Stella Artois, Lager	6.25	Peroni	5.75
Sam Adams Light	6.25	Brooklyn Lager	5.50
Blue Moon Belgian White	5.25	Heinekin	5.75
Sierra Nevada Pale Ale	6.25	Yuengling	4.00

BRUNCH

Pastry of Your Choice sweet whipped butter and preserves	3.75
Market Fresh Fruit Bowl	5.75
Homemade Granola Parfait low fat yogurt and fruit	8.75
Oatmeal Your Way raisins, brown sugar or honey	5.95
Smoked Salmon on Pumpernickel herbed cream cheese, plum tomato, onion, dill	13.95

EGGS

served with tomato basil salad, potato, homemade bread and sweet whipped butter

The Way You Like Them	9.00
Nova Scramble lox, eggs, onion	13.95
Poached Eggs Florentine sautéed spinach, whole wheat toast, hollandaise sauce	13.95
Mediterranean Omelet crumbled feta, roasted tomato, wilted spinach	13.75
Provençal Omelet gruyère, shiitake mushroom, caramelized onion	13.50
Egg White Omelet muenster cheese, roasted peppers, caramelized onion	13.95

WARM OFFERINGS

served with vermont maple syrup and fresh fruit

Challah French Toast	12.95
Buttermilk Pancakes banana, strawberry or chocolate chip	12.95
MMF Kid's (12 and under only) choice of egg, pancake or french toast	8.95

STARTERS

Daily Soup seasonal soup offered daily	7.95
Crispy Vegetable Roll chili apricot dipping sauce	9.00
Shiitake Mushroom Skewer	12.95
baby spinach, feta, shallot vinaigrette	
Field Green Salad	10.00
mesclun greens, grape tomatoes, house vinaigrette	
Tri Color Salad	11.00
endive, arugula, radicchio, shaved parmesan, oregano vinaigrette	

KIDS

MMF Kid's Sandwich (12 and under) tuna, egg salad or grilled cheese, fruit, potato chips, sugar cookie	9.95
MMF Kid's Pasta (12 and under) penne pomodoro or homemade macaroni & cheese, fruit, sugar cookie	9.95



SALAD

Table with 2 columns: Item Name and Price. Items include Caesar (14.50), Wild Grilled Salmon Caesar (18.50), Nicoise (18.95), Salmon Cobb (17.95), Greek (15.95), MMFF Chopped (16.50), and Aromatic Vegetable Kabob (15.95).

PLATES

Table with 2 columns: Item Name and Price. Item: Quiche (12.95).

PASTA

Table with 2 columns: Item Name and Price. Items include Penne Piviere (18.00), Fettuccini Francais (19.95), Whole Wheat Spaghetti (17.50), and Farfalle Pesto (18.95).

FISH

Table with 2 columns: Item Name and Price. Items include Braised Red Snapper (30.95), Grilled Ahi Tuna Steak (31.95), Pan Roasted Wild Salmon (29.95), and Fish & Chips (25.95).

SIDES

Table with 2 columns: Item Name and Price. Items include Sautéed Spinach (6.00), Hand Cut Sweet Potato Fries (5.00), Hand Cut French Fries (5.00), Mashed Potatoes (5.00), Tomato Basil Salad (5.00), and Mushroom & Onion Quinoa (5.00).

COLD BEVERAGES

Table with 2 columns: Item Name and Price. Items include Freshly Squeezed Orange Juice (4.00), Milk or Soy Milk (2.50), Chocolate Milk (3.95), Martinelli's Apple Juice (3.25), Freshly Brewed Iced Tea (2.95), Homemade Lemonade (3.00), GuS Ginger Ale, Star Ruby Grapefruit, Valencia Orange, Cranberry Lime (3.25), Coke, Diet Coke, Sprite, Stewarts Root Beer (2.75), Pana Water and Pellegrino (Sm 3.50, Lg 7.50), Iced Cappuccino (4.75), and Iced Coffee (3.50).

COFFEE AND TEA

Table with 2 columns: Item Name and Price. Items include House Blend Regular and Decaffeinated Coffee (3.25), Tea (3.25), Chamomile, Darjeeling, Earl Gray, Green, Organic English Breakfast, Organic Assam, Decaf Ceylon, Mint Verbena or Fresh Mint (4.25), Cappuccino (4.25), Café Latte (3.75), Café Au Lait (3.50), Macchiato (3.00), and Hot Chocolate (4.25).

DESSERTS

Table with 2 columns: Item Name and Price. Items include White Chocolate Mousse Cake (8.00), Chocolate Truffle Cake, Carrot Cake, Cheese Cake, Peanut Butter Mousse Cake, Strawberry Shortcake, Marjolaine (Gluten Free), Ribbon Cake, Blackout Cake, Shadow Cake, and Lemon Meringue Tart.

Table with 2 columns: Item Name and Price. Item: TARTS AND PIES* (8.00).

Table with 2 columns: Item Name and Price. Item: COOKIES (8.00).

Table with 2 columns: Item Name and Price. Item: BIG COOKIE (6.00).

Table with 2 columns: Item Name and Price. Item: BROWNIE (6.50).

Table with 2 columns: Item Name and Price. Item: CUPCAKE (3.50).

Table with 2 columns: Item Name and Price. Item: HOME MADE ICE CREAM (8.00).

Table with 2 columns: Item Name and Price. Item: ANY DESSERT ALA MODE (2.50).

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

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