

**COFFEE AND TEA**

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	
Cappuccino	4.25
Café Latte	4.25
Café Au Lait	3.75
Macchiato	3.50
Espresso	3.25
Hot Chocolate	4.25

DESSERTS

CAKES	8.00
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*	8.00
chocolate peanut butter tart, pecan pie	
*please inquire of our seasonal offerings	
COOKIES	8.00
assortment of your most favorite cookies	
BIG COOKIE served with vanilla ice cream	6.00
chocolate chocolate chip, chocolate chunk, oatmeal raisin, marble, or peanut butter chocolate chip	
BROWNIE	6.50
served with vanilla ice cream	
CUPCAKE	3.50
chocolate or vanilla	
HOMEMADE ICE CREAM	8.00
three scoops-inquire about our daily selections	
ANY DESSERT A LA MODE	2.50

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

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

**DINNER
STARTERS**

Daily Soup seasonal soup offered daily	7.95
Tomato Basil Soup	7.95
Flat Bread Pizza fresh mozzarella, plum tomato, basil	9.00
Eggplant Rollatini herb breaded eggplant, ricotta, spinach, mozzarella, homemade tomato sauce	12.95
Crispy Vegetable Roll chili apricot dipping sauce	9.00
Caesar Salad hearts of romaine, parmesan, creamy caesar, home made croutons, parmesan toast	11.00
Shiitake Mushroom Skewer baby spinach, feta, shallot vinaigrette	12.95
Field Green Salad mesclun greens, grape tomatoes, house vinaigrette	10.00
Caprese Salad fresh mozzarella, tomato, arugula, basil vinaigrette	12.25
Tri Color Salad endive, arugula, radicchio, parmesan, oregano vinaigrette	11.00

**ENTREES
SALAD**

Wild Grilled Salmon Caesar hearts of romaine, parmesan, creamy caesar, home made croutons, parmesan toast	18.50
Nicoise seared ahi tuna, egg, tomato, fingerling potato, haricot vert, olive, field greens, basil vinaigrette	18.95
Salmon Cobb poached salmon, egg mimosa, avocado, roasted beet, tomato, cucumber, field greens, dijon vinaigrette	17.95
MMF Greek feta, tomato, cucumber, onion, olive, falafel, cucumber dill sauce, oregano vinaigrette	16.95
MMF Chopped flaked tuna, egg mimosa, muenster cheese, tomato, cucumber, roasted pepper, roasted corn, roasted beet, ranch dressing	16.50
Aromatic Vegetable Kabob caramelized onion and mushroom quinoa	15.95

ENTREES
PASTA

Fettuccini Francais wild salmon, broccoli, parmesan infused light cream sauce	19.95
Penne Piviere fresh mozzarella, cream infused tomato sauce	18.00
Rigatoni Melanzana roasted eggplant, mozzarella, home made tomato sauce	18.00
Whole Wheat Spaghetti asparagus, bok choy, zucchini, caramelized onion, garlic, extra virgin olive oil	17.50
Farfalle Pesto haricot vert, fresh mozzarella, cherry tomato, toasted pignoli	18.95
Cappellini Bolognese tuna ragú	19.95
Spaghetti Squash Primavera julienne vegetables, mozzarella, cream infused tomato sauce	18.95

FISH

Pan Seared Cod sautéed spinach, roasted beets, turnips, fingerling potato, grapefruit beurre blanc	28.95
Braised Red Snapper shiitake mushrooms, gnocchi, tomato, wilted arugula	30.95
Ginger Soy Chilean Sea Bass julienne carrots, zucchini and squash, roasted garlic mashed	35.95
Grilled Ahi Tuna Steak sautéed spinach, hand cut french fries	31.95
Pan Roasted Wild Salmon orange glaze, sautéed haricot verts, sweet mashed	29.95
Fish & Chips hand cut french fries, cole slaw, tartar sauce	25.95
MMF Kid's Pasta (12 and under) penne pomodoro or homemade macaroni & cheese fruit, sugar cookie	9.95

SIDES

Roasted Garlic or Sweet Mashed Potatoes	5.00
Sautéed Spinach	6.00
Hand Cut French Fries	5.00
Hand Cut Sweet Potato Fries	5.00
Mushroom and Onion Quinoa	5.00

COLD BEVERAGES

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
Iced Coffee	3.50