



## 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, lingering pear, tangerine, nectar and melon flavors on 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 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.	13/40
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

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

## BRUNCH

<b>Pastry of Your Choice</b> sweet whipped butter and preserves	5.25
<b>Market Fresh Fruit Bowl</b>	9.25
<b>Homemade Granola Parfait</b> low fat yogurt and fruit	12.25
<b>Oatmeal Your Way</b> raisins, brown sugar or honey	7.95
<b>Smoked Salmon Tartine on Pumpernickel</b> herbed cream cheese, tomato, onion, dill, field greens, house vinaigrette	16.95

## EGGS

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

<b>The Way You Like Them</b> sunnyside up, over easy, scrambled, poached or plain omelet	10.95
<b>Nova Scramble</b> lox, eggs, onion	16.25
<b>Poached Eggs Florentine</b> sautéed spinach, whole wheat toast, hollandaise sauce	15.95
<b>Mediterranean Omelet</b> crumbled feta, roasted tomato, wilted spinach	14.95
<b>Garden Omelet</b> Vermont aged white cheddar, asparagus, chives	14.75
<b>Whole Wheat Tortilla Power Bowl</b> scrambled eggs, asparagus, peppers, quinoa, scallions, avocado	16.95

## WARM OFFERINGS

served with vermont maple syrup and fresh fruit

<b>Challah French Toast</b>	13.75
<b>Buttermilk Pancakes</b> banana, strawberry or chocolate chip	13.75
<b>Golden Belgium Waffles</b> homemade "schlag"	13.75

## 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>Crispy Vegetable Roll</b> chili apricot dipping sauce	9.95
<b>Field Green Salad</b> mesclun, frisée, 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 potatoes, diced apples, toasted pepitas, cider vinaigrette	12.25

## MMF KID'S

served with fresh fruit and sugar cookie

<b>MMF Kid's Sandwich (12 and under)</b> tuna, egg salad pb&j, or grilled cheese, potato chips	11.95
<b>MMF Kid's Pasta (12 and under)</b> penne pomodoro or homemade macaroni & cheese	11.95
<b>MMF Kid's (12 and under only)</b> choice of egg, pancake or french toast	11.95



SALAD

Table with 2 columns: Item Name and Price. Items include Caesar (15.95), Wild Grilled Salmon Caesar (21.95), Nicoise (23.95), Salmon Cobb (21.95), MMF Greek (18.95), MMF Spinach Salad (18.95), MMF Chopped (18.95), and Aromatic Grilled Vegetables (18.95).

PLATES

Table with 2 columns: Item Name and Price. Item: Quiche (14.95).

PASTA \*

Table with 2 columns: Item Name and Price. Items include Fettuccini Francais (22.95), Penne Piviere (19.95), Homemade Gnocchi (21.95), and Pappardelle (20.95).

FISH

Table with 2 columns: Item Name and Price. Items include Alaskan Halibut (36.95), Grilled NY Tuna Steak (34.95), Beer Batter Fish & Chips (32.95), and Pan Seared Wild Salmon (32.95).

SIDES

Table with 2 columns: Item Name and Price. Items include Sautéed Spinach (8.00), Quinoa or Farro (8.00), Hand Cut French Fries (8.00), Tomato Basil Salad (8.00), Fennel Puree or Mashed Potatoes (8.00), and Hand Cut Sweet Fries (9.00).

COLD BEVERAGES

Table with 2 columns: Item Name and Price. Items include 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), and Iced Coffee (4.25).

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COFFEE AND TEA

Table with 2 columns: Item Name and Price. Items include House Blend Regular and Decaffeinated Coffee (3.50), Tea (3.50), Chammomile, 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), and Add Whipped Cream to any Beverage (1.00).

DESSERTS

Table with 2 columns: Item Name and Price. Items include CAKES (8.50), White Chocolate Mousse Cake, Chocolate Truffle Cake, Carrot Cake, Cheese Cake, Peanut Butter Mousse Cake, Strawberry Shortcake, Marjolaine (Gluten Free), Ribbon Cake, Blackout Cake, Shadow Cake, Lemon Meringue Tart, and Deep Dish Apple Crumb Cake.

Table with 2 columns: Item Name and Price. Item: TARTS AND PIES\* (8.50).

Table with 2 columns: Item Name and Price. Item: COOKIES (8.50).

Table with 2 columns: Item Name and Price. Item: BIG COOKIE served with homemade ice cream (7.00).

Table with 2 columns: Item Name and Price. Item: BROWNIE served with homemade ice cream (7.50).

Table with 2 columns: Item Name and Price. Item: HOMEMADE ICE CREAM (8.50).

Table with 2 columns: Item Name and Price. Item: ANY DESSERT ALA MODE-ice cream/whipped cream (3.50/2.00).

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