



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

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	\$15.95
MMF Omelet muenster cheese, roasted pepper, caramelized onion	\$16.95

WARM OFFERINGS

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

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

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



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
Tomato, Mozzarella Salad baby arugula, basil vinaigrette	\$14.95
Tuscan Eggplant Stack house made mozzarella, red and golden tomatoes, pesto vinaigrette	\$16.95
Oma's Fish Cake, Cucumber Dill Cream julienne vegetable nest	\$18.95

SALADS

Grilled Salmon Caesar	\$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
Stuffed Portobello Mushroom baby spinach and kale greens, roasted tomato, onion parmesan, shallot vinaigrette	\$25.95
MMFF Chopped flaked tuna, egg mimosa, tomato, cucumber, roasted pepper, roasted beet, creamy ranch dressing	\$23.95

LUNCH BOX*

served with your Most Favorite Dessert

Tuna Melt on Popover 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

* served until 3:30pm

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 Ragù	\$24.95
Spaghetti Squash Ala Pesto	\$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, garlicky escarole, potato haystack, lemon buerre 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 & Escarole	\$9.00
Sweet Potato Gratin	\$9.00
Hand Cut French Fries	\$9.00
Homemade Garlic Potato Chips	\$9.00

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

CASH ONLY